

Healthy People, Healthy Cows

Sinéad McParland

and

Donagh Berry







AGRICULTURE AND FOOD DEVELOPMENT AUTHORITY

Introduction

- Milk is a nutritious, healthy product
- Consumer demand shifting towards "lower fat" foods – dairy products under scrutiny
- Lots of questions being asked
 - Can we make milk "healthier"?
 - In doing so what effects for the cow?
 - How do we know if milk being produced is healthier?
 - How do we know how "healthy" our cows are?

ANSWER: Mid-Infrared Spectrometry



Objective

Breed cows to produce healthier milk while ensuring that the cows producing the milk are themselves healthy using mid-infrared spectrometry



Healthier milk

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Happy healthy cows



What is Mid-Infrared Spectrometry?

- Method of choice to determine fat, protein and lactose content of milk
- Milk recording procedure
 - Vial of milk taken from cow
 - Analysed by MIR machine
 - Light shone through sample



- Can we use the spectrum for more?
 - Eg. Milk fatty acid content





Why look at milk fatty acid content? Saturated Fats "bad fats" Heart disease Why look at milk fatty acid content? Unsaturated Fats "good fats" Cholesterol reducing

- Would be preferable to have less saturates
- Irish cows more favourable milk FA profile
 - Grass fed, increased unsaturated fats
- How can we further improve this ratio?
 One answer is through GENETIC SELECTION



What do we need to alter any trait through genetic selection?

- Trait must be under genetic control
 It is heritable passed from parent to offspring
 Must be variation in the population
- 3. Must be of economic importance
- 4. Must be measurable



Variation in Moorepark Curtains herd for % saturated fats in milk fat





What do we need to alter any trait through genetic selection?

1. Trait must be under genetic control It is heritable - passed from parent to offspring 2. Must be variation in the population Lots of different profiles in the population **3**. Must be of economic importance Adding value to the milk 4. Must be measurable Fatty acid traditionally expensive & timely to measure



Using Mid-Infrared Spectrometry to predict fat composition

- Equations to predict fatty acids in the milk have been developed
 - Spectrum generated by the MIR machine
- Data from Ireland, Belgium and Scotland
 - Several breeds
 - Concentrate fed cows & grass fed cows

Tested on a group of randomly selected Irish cows - 98% accuracy of predicting saturated fats in milk



What do we need to alter any trait through genetic selection?

- 1. Trait must be under genetic control It is heritable - passed from parent to offspring
- 2. Must be variation in the population Lots of different profiles in the population
- 3. Must be of economic importance
 - Adding value to the milk
- 4. Must be measurable
 - Predicted using mid-infrared spectrometry



So we have all we need for breeding BUT . . .

- We must ensure that selection for a "healthier milk profile" will not impact on . . .
 - Other characteristics of the milk
 - Milk processing ability
 - Other characteristics of the cow
 - Health and fertility



Energy balance



Energy Balance

- Balance between energy input energy output
- Associated with health & fertility
- Difficult to measure intake, maintenance, weight
- BUT
 - Fat : Protein ratio a common indicator
 - Milk fatty acid content possible indicator
 - Indicators predicted using MIR
 - Can MIR predict energy balance DIRECTLY?
- YES
 - Prediction equations produced similarly to other equations
 - Accuracy of predicting energy balance 75%
 - High accuracy of prediction not expected





To Conclude

- Accurate prediction of milk fatty acids using MIR
- Accurate prediction of energy balance using MIR
- MIR spectrum data collected routinely on large numbers of milk-recorded cows
- Use of MIR data to produce estimates of genetic merit for milk fatty acids is very promising



- Data collection of spectra on-going at Moorepark
- Co-ordinated nationwide data collected required



Acknowledgements



This work was carried out as part of the RobustMilk project that is financially supported by the European Commission under the Seventh Research Framework Programme, Grant Agreement KBBE-211708

http://www.robustmilk.eu

