

### **FUTUROSPECTRE since 2008**











E. Piraux D. Veselko



- P. Dardenne
- F. Dehareng
- C. Grelet
- A. Vanlierde

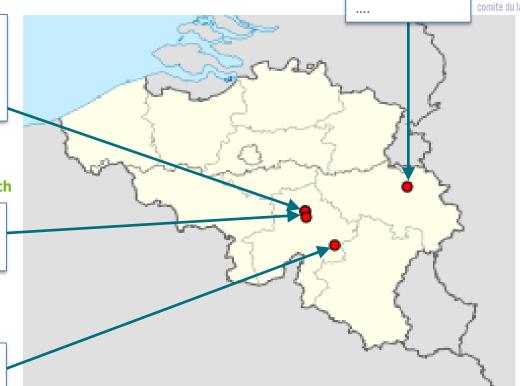
....



- H. Soyeurt
- N. Gengler



- C. Bertozzi
- C. Bastin



#### **Outline of Presentation**







Milk recording and MIR spectrometry

Usefulness of (fine) milk composition

MIR spectrometry and novel milk composition based traits

Recent innovations in the use of milk MIR spectral data



## **Reminder: Milk Recording**









- Developed in the early 1900's

  - > France
    - Normandy (76) in 1907
  - Denmark
  - Germany



**Status** 

in 1935



- Regular visits to farms by a technician (mostly)
  - Each week (experimental farms) to 4-6-8 weeks
  - Records quantity of milk and takes milk samples

## Milk Recording (MR)







#### Early picture

 Shows why in French milk recording agents often not called "contrôleurs" but "peseurs"



- Tradition to express milk yields in kg (or lbs) of milk



**ARS-USDA** 

## MR today by

















## **Predicting Milk Components**











Milk samples (milk payment, milk recording)



MIR spectrometry analysis

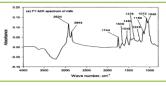




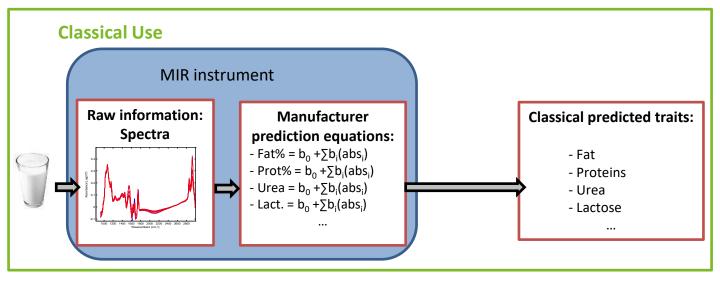
**Quantification:** 

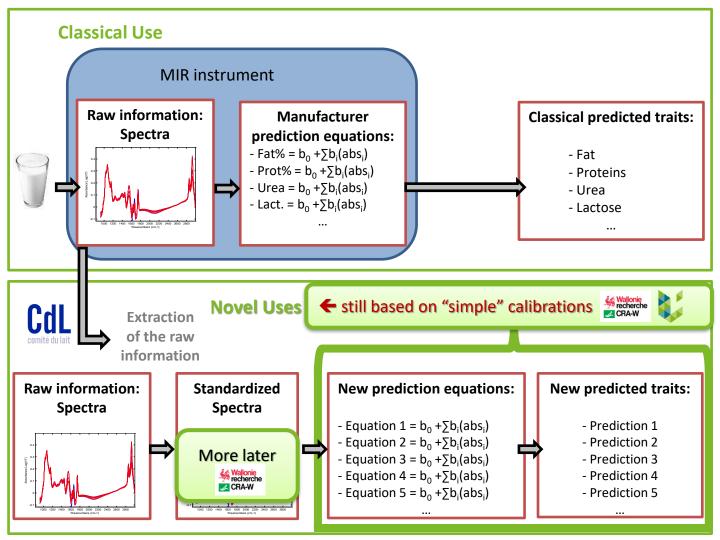
Fat, protein, urea, lactose....





Raw data = MIR spectra













## **New MIR Predicted Phenotypes**

#### New



Milk samples (milk payment, milk recording)



MIR spectrometry analysis

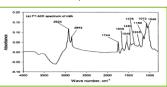




**Quantification:** 

New: fatty acids, ....

New prediction equations



Raw data = MIR spectra



## **Milk Composition**







- Milk composition
  - Highly affected by feed and genetic background
- But also:
  - Health
  - And many other factors

⇒ very intense interactionBlood circulation ⇔ Milk composition

**⇒** Concept of Biomarkers









#### Definition

- "... objectively measured and evaluated ... indicator of normal biological processes, pathogenic processes, or ... responses to an ... intervention"

(National Institutes of Health)

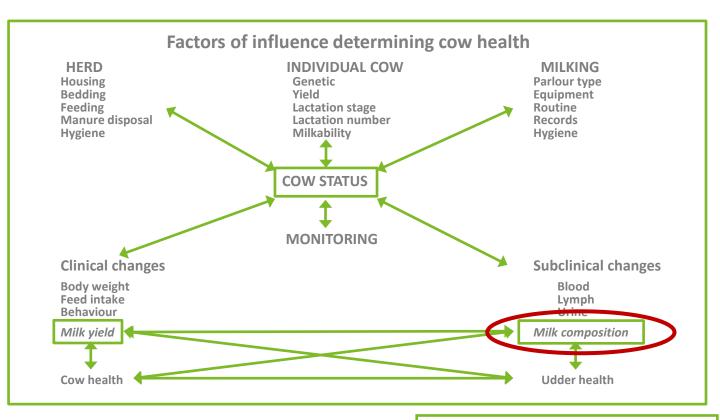
#### Milk Composition as Source of "Biomarkers" for Cow Status and Health











## **Milk Composition**







- > Milk composition
  - Highly affected by feeding and genetic background
- > But also:
  - Health
  - And many other factors
- Very intense interaction:
  - Blood circulation ←→ Milk production
- > Therefore: milk composition could be used to monitor
  - Status and health (wellbeing)
- But also
  - Diet
  - Environmental impact
  - Quality of milk and milk products

## **Milk Composition**







17

Use of 5 major conventional components\*

- Fat content
- Protein content
- Somatic cell count\*\*
- Urea
- Lactose

Milk payment + Milk recording

Certain milk recording plans

- \* Some variants between countries (e.g., in USA use of Solid-Non-Fat) or different definitions as "True protein" (e.g., France, USA) vs. others "Crude protein" (e.g., Belgium)
- \*\* Different from the other components (no content but counting of somatic cells), use of different technology









- Known for long time and available on a large scale
  - → Extensive research to establish usefulness

- Useful as indicators or proxies
  - → Status of the cow?

- Abundant literature
- Here only most important findings









- SCC not a typical component
  - Count of cells not a content of molecule(s) of interest
- From the beginning SCC developed as
  - Indicator or proxy for udder infection (mastitis)
  - Then entered payment systems
  - Difference to other components like fat content also in the used technology
- Inconvenience
  - Somatic cells are part of the udder defense strategy
  - Controversy ⇒ are low SCC good or bad?
  - Need for novel (MIR based) biomarkers!

## Use of Fat, Protein, Urea and Lactose









- Some examples of use of major milk components:
  - Fat content depression
     ⇒ Potential subacute ruminal acidosis (SARA)
  - High fat / protein ratio
     ⇒ Potential negative energy balance (and associated issues as ketosis ...)
  - Urea and protein content
     ⇒Indicator of ruminal balance between protein and energy
  - Reduction in lactose content
     ⇒Indicator of mastitis
  - However, many authors also showed 

    ⇒ Limitation in usefulness of major milk components
  - Need for novel (MIR based) biomarkers!









- Until recently ~ 5 major major components
- However
  - Milk is a very complex substance
  - Large number of constituents
  - Some major components themselves

    ⇒ complex groupings of minor constituents

#### **Therefore:**

nany potential Biomarkers

## **Fine Milk Composition**







- Milk fat
  - Fatty acids (FA) mostly as triglycerides
  - Non-esterified fatty acids (NEFAs)
- Milk protein
  - Caseins
  - a-lactalbumins
  - b-lactoglobulins
  - Other minor proteins (e.g., lactoferrin)

- Other minor constituents
  - β-hydroxybutyrate
     (BHBA)
  - Acetone and acetoacetate
  - Minerals
  - Citrate
  - Vitamins
  - -

## **Fine Milk Composition**



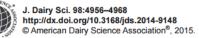




- Therefore: complexity of fine milk composition very useful to assess indirectly (some examples):
  - Animal (health) status
     (e.g., ketosis using BHBA, acetone, acetoacetate and citrate)
  - Milk and milk product quality, technological properties (e.g., FA, caseins)
  - Udder health
     (e.g., lactoferrin, minerals)

- And even, as shown by recent research, feeding behavior

under heat stress (e.g., FA linked to body fat reserve mobilization)



Genetic analysis of heat stress effects on yield traits, udder health, and fatty acids of Walloon Holstein cows

H. Hammami,\*†1 J. Vandenplas,\*† M.-L. Vanrobays,\* B. Rekik,‡ C. Bastin,\* and N. Gengler\*





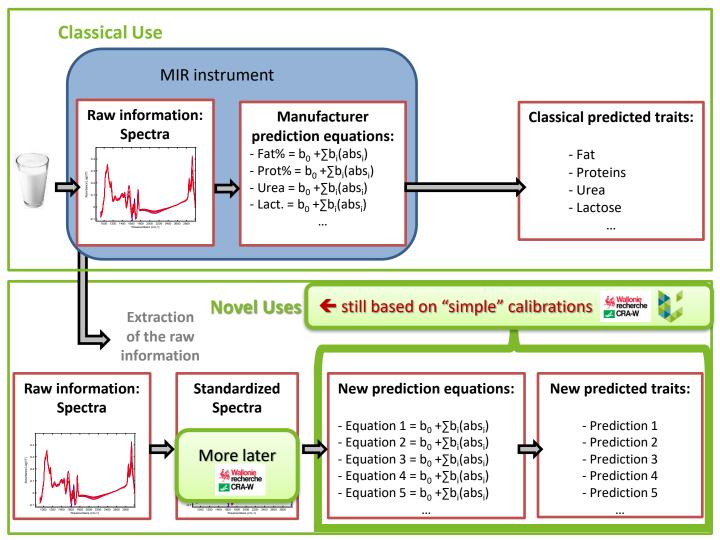




- Therefore, complexity of fine milk composition very useful to assess indirectly (some examples):
  - Animal (health) status
  - Milk and milk product quality, technological properties
  - Udder health
  - Feeding behavior under heat stress
- But also: environmental impact traits:
  - Phosphorus efficiency
  - Nitrogen efficiency
  - Energy efficiency and Methane

⇔ example link to FA





## **Examples of Applications**











Estimating Fatty Acid Content in Cow Milk Using

Mid-Infrared Spectrometry

Potential estimation of major mineral contents in cow milk

H. Soveurt. 112 P. Dardenne. F. Deh using mid-infrared spectrometry P. Mayeres, #2 and N. Gengler | P.

Prediction of individual milk proteins including free amino acids H. Soyeurt, \*1 D. Bruwier, \* J.- In bovine milk using mid-infrared spectroscopy and their correlations with milk processing characteristics

> A. McDermott, \*† G. Visentin, \*† M. De Marchi, † D. P. Berry, \* M. A. Fenelon, † P. M. O'Connor, † O. A. Kenny, † and S. McParland

**Technological** properties



Prediction of coagulation properties, titratable acidity, and pH of bovine milk using mid-infrared spectroscopy

M. De Marchi, \*1 C. C. Fagan, † C. P. O'Donnell, † A. Cecchinato, \* R. Dal Zotto, \* M. Cassandro, \* M. Penasa, \*

Potential use of milk mid-infrared spectra to predict individual methane emission of dairy cows

Mid-infrared prediction of lactoferrin content in bovine milk: potential indicator of mastitis

The potential of Fourier transform infrared spectroscopy of milk F. Dehareng<sup>6</sup>, Hisamples to predict energy intake and efficiency in dairy cows<sup>1</sup>

M. Coffey<sup>3</sup>, L

Development of Fourier transform mid-infrared calibrations to predict acetone, β-hydroxybutyrate, and citrate contents in bovine milk through a European dairy network

c. Grelet,\*1 c Prediction and validation of residual feed intake and dry matter intake F. G. Colinet. in Danish lactating dairy cows using mid-infrared spectroscopy of milk

Assessing the effect of pregnancy stage on milk composition

of dairy cows using mid-infrared spectra

A. Lainé,\* C. Bastin,\*1 C. Grelet,† H. Hammami,\* F. G. Colinet,\* L. M. Dale,\*2 A. Gillon,‡ J. Vandenplas,\*§3 F. Dehareng, + and N. Gengler+4

Cow phenotypes



Outliers. detection of contaminants



Use of a multivariate moving window PCA for the untargeted detection of contaminants in agro-food products, as exemplified by the detection of melamine levels in milk using vibrational spectroscopy

J.A. Fernández Pierna, D. Vincke, V. Baeten, C. Grelet, F. Dehareng, P. Dardenne \*

Milk origin determination





PGI

Building of prediction models by using Mid-Infrared spectroscopy and fatty acid profile to discriminate the geographical origin of sheep milk

Marco Caredda a, Margherita Addis a, Ignazio Ibba b, Riccardo Leardi c, Maria Francesca Scintu a. Giovanni Piredda a. Gavino Sanna d









#### 1st Innovation:

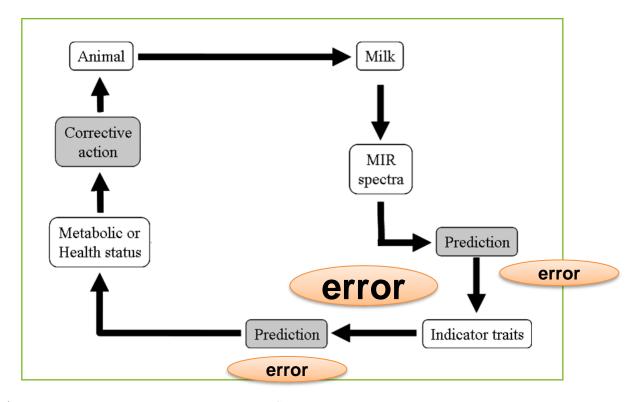
## Direct Prediction of Traits of Interest from MIR Spectra







#### MIR ⇒ Components ⇒ Trait of Interest



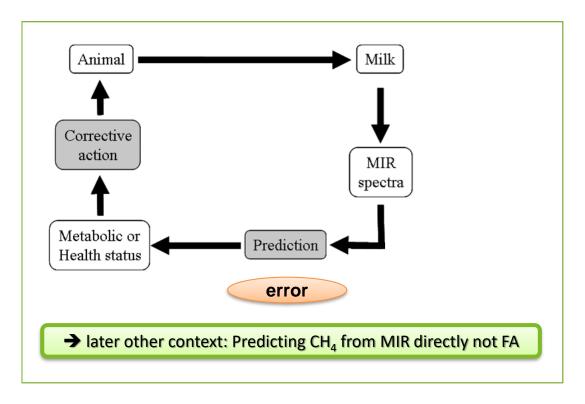








#### **Directly: MIR** ⇒ **Trait of Interest**









#### 2nd Innovation:

# Adjusting calibrations for longitudinal traits: example CH<sub>4</sub>

## Context - Measuring CH<sub>4</sub>



Mapti-Food and Blockiences Institute, Large Park, Hillsborough, BT26 6DR, United Kingdom Thepartment of Animal Science, AU Foulum, Animus University, 8503 Tyles, Denmark "UMR Herbitvores, INRA, VelAgro Sup, Université Ciermont Auvergne, 63122 Saint-Genes-Champanelle, France "Liubinz Institute for Farm Animal Biology (PBN), Institute of Nutritional Physiology, 10169 Dummerstort, Germany





- > CH<sub>4</sub> ← large scale phenotyping
  - Difficult, time consuming, expensive
  - Proxies?

Inimal, page 1 of 8 © The Animal Consortium 2012

- Use of a milk mid-infrared (MIR) spectra based proxy
  - Was illustrated as being a real opportunity

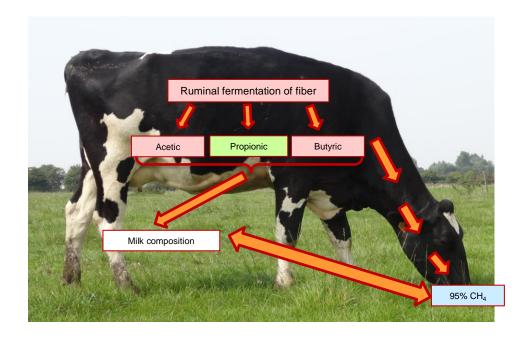
































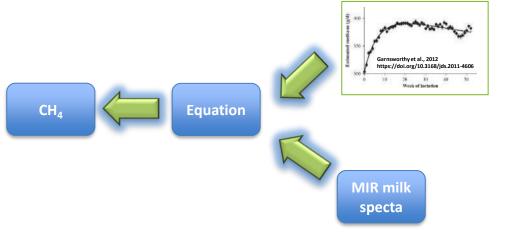








#### → Lactation Stage Dependent







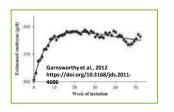






#### → Lactation Stage Dependent











J. Dairy Sci. 98:5740-5747 http://dx.doi.org/10.3168/jds.2014-8436 © American Dairy Science Association®, 2015.

Hot topic: Innovative lactation-stage-dependent prediction of methane emissions from milk mid-infrared spectra

A. Vanlierde,\*<sup>1</sup> M.-L. Vanrobays,†<sup>1</sup> F. Dehareng,\* E. Froidmont,‡ H. Soyeurt,† S. McParland,§ E. Lewis,§ M. H. Delghton,# F. Grandl,|| M. Kreuzer,|| B. Gredler,¶ P. Dardenne,\* and N. Gengler†<sup>2</sup>



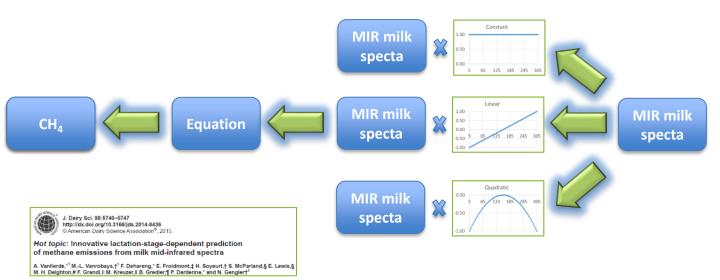








#### → Lactation Stage Dependent









#### 3rd Innovation (less in the NIRS world):

**Standardizing Spectra....** 

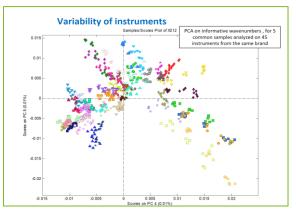




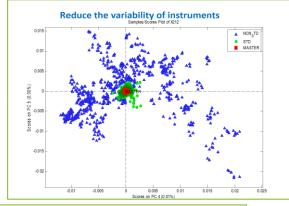














J. Dairy Sci. 98:2150-2160 http://dx.doi.org/10.3168/jds.2014-8764 © American Dairy Science Association®, 2015.

Standardization of milk mid-infrared spectra from a European dairy network

C. Grelet, J. A. Fernández Pierna, P. Dardenne, V. Baeten, and F. Dehareng<sup>2</sup>
Walloon Agricultural Research Center, Valonsation of Agricultural Products Department, 24 Chaussée de Namur, 5030 Gembloux, Belgium

J. Dairy Sci. 100:7910-7921 https://doi.org/10.3168/jds.2017-12720 @ American Dairy Science Association®, 2017.

Standardization of milk mid-infrared spectrometers for the transfer and use of multiple models

C. Grelet," J. A. Fernández Pierna," P. Dardenne," H. Soyeurt,† A. Vanlierde," F. Colinet,† C. Bastin,‡

N. Gernjer, † V. Bastern, and F. Deharteng †

"Allocation of profiles from the Department Notion Agricultural Research Center, 5030 Gembloux, Belgium
†Agriculture, Bio-Engineering, and Chemistry Department, University of Liège, Gembloux Agro-Bio Tech, 5030 Gembloux, Belgium
†Wilstons Dereding Association, B-5500 Ciney, Belgium

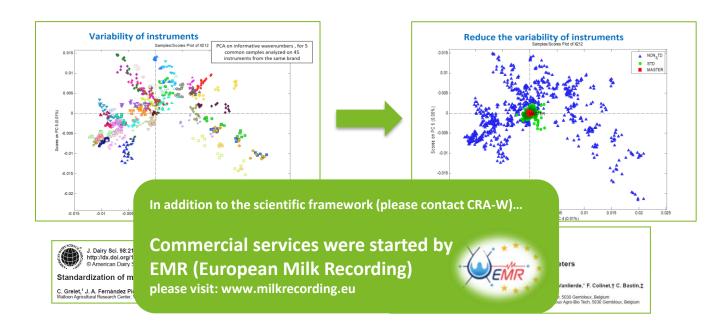










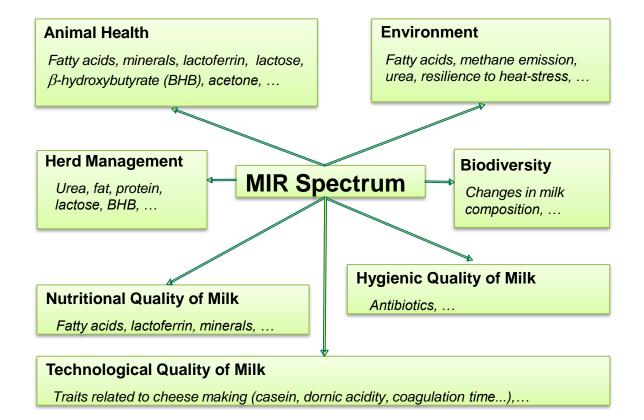


#### **Conclusions**









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And thanks to our many (international) partners!







## Thank you!

Any questions?

Do not hesitate to drop me an e-mail: nicolas.gengler@uliege.be