

Advances in enhancing the nutritional quality of milk

"Key Customer Day" - 20 April 2018

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Contents



• Vitamin D

Opportunities



Enhancing nutritional status

To induce/maintain positive population (government) or personal health outcomes.

How?

- 1. Supplementation
- 2. Fortification
- 3. Bio-fortification
- 4. Bio-addition









Nutritional quality of dairy products





Animal products are high in saturated fatty acids & can have a poor health image.

However

- they are high in beneficial vitamins and minerals.
- impact of dairy products on health is under review Milk is more healthy than was thought!
 - AFBI research optimise nutritional benefits:
 - Increasing unsaturated fatty acids
 - Enhancing cows' diet to give naturally spreadable butter with more "healthy" fatty acids.
 - Milk and cheese with increased omega-3 fatty acids.

Production of omega-3 enriched milk on-farm

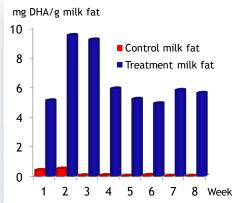
Goal

Production of omega-3 enriched milk on-farm for the manufacture of novel dairy products

Results

- Microalgae dietary supplement enhances omega-3 fatty acids in cow's milk
 - At least 5x increase in milk fat DHA content
- Animal feed intake affected above 150g/supplement/cow/day
 - Lower supplement no impact on feed intake
- Yoghurt manufacture with Loughry (CAFRE)

Funded by DAERA





Reduced fat cheese fortified with omega-3 fatty acids

Fortification of cheese milk with long chain omega-3 fatty acid DHA during manufacture

Optimised through choice of

1) supplement

- ➢ 2 algal products
- microencapsulated fish oil

2) point of addition

≻cheese milk

≻cheese curd



Outcome

Production of an acceptable reduced fat cheese with enhanced levels of omega-3"

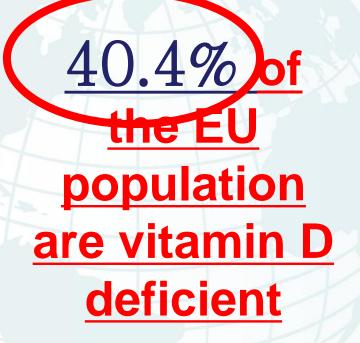


Funded by DAERA, with industry advice and support

Why Vitamin D?



First EU-wide data offers "Firm evidence" of Vitamin D deficiency



Deficiency = <50nmol/l

(ODIN Project)

So what's the problem.....?

- Not enough sunshine
- Skin cancer fear
- Not enough dietary sources
- Those that are available unpalatable and not widely consumed



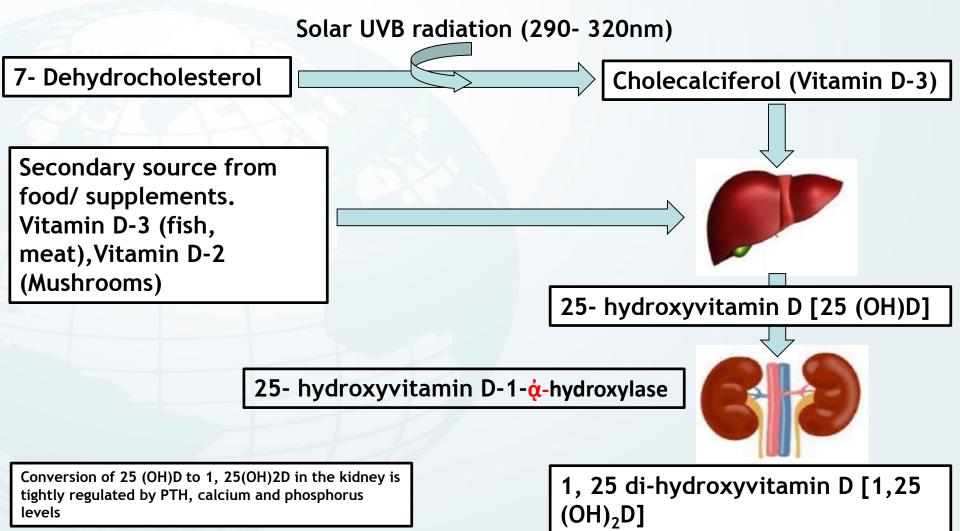






Vitamin D metabolism





Increasing Vitamin D in milk

Agri-Food Quest project

Vitamin D enrichment of pork and cow's milk through UVB synthesis and dietary intervention.

Partners: AFBI, Devenish, Thompsons, Karro, UU, CAFRE



Zero-grazing



Towards zero-grazing

Rationale

- Reduced sward damage
- Better grass utilisation ~30%
- Increasing herd size
- More flexible grazing platform
- Reduced purchased feed costs





Experimental



Treatments

- Holstein Friesian dairy cows (114),
- 3 Treatments,
 - 1. Silage: Housed & offered grass silage once daily
 - 2. Zero-grazing: Housed & offered fresh grass once daily
 - 3. Grazing: Full-time grazing. Rotational paddock grazing

system, access to fresh herbage daily

Concentrate feed levels were common across all treatments



Sampling

Milk Samples taken from all cows on two occasions (6 July

and 20 September)

- Milk analysed for:
 - Vitamin D3,
 - Vitamin D2, 25-hydroxyvitamin D3 and
 - 25-hydroxyvitamin D2
- Other milk quality parameters measured

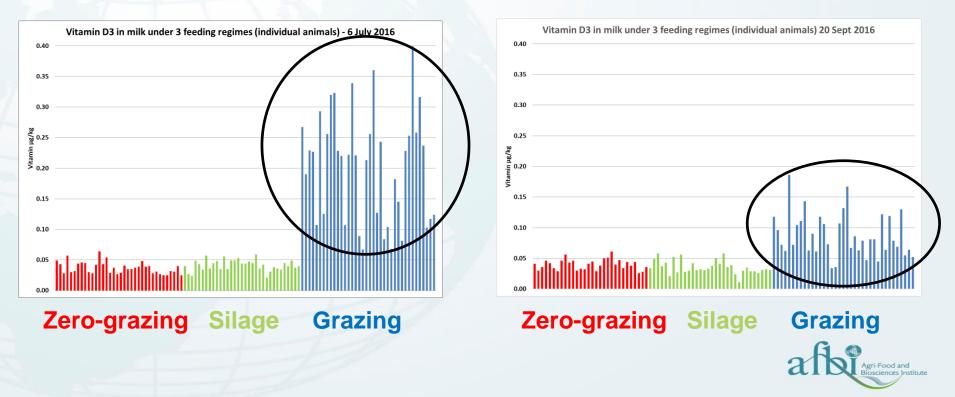


Results



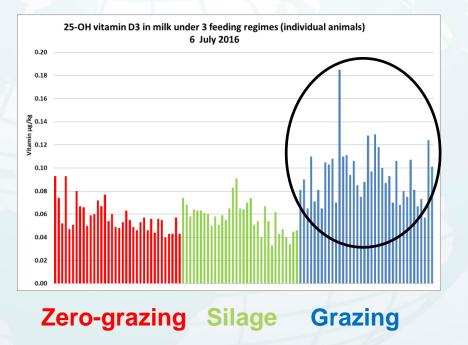
Zero-grazing: Vitamin D3, individual animals

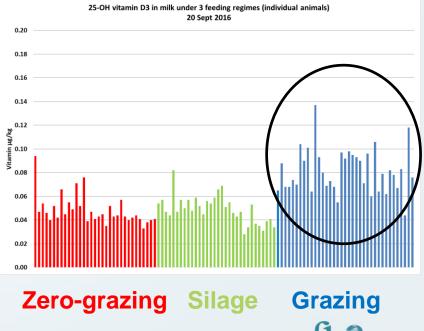
Milk analysed on 2 sampling dates 45 days apart



Zero grazing: 25-OH vitamin D3, individual animals

Milk analysed on 2 sampling dates 45 days apart

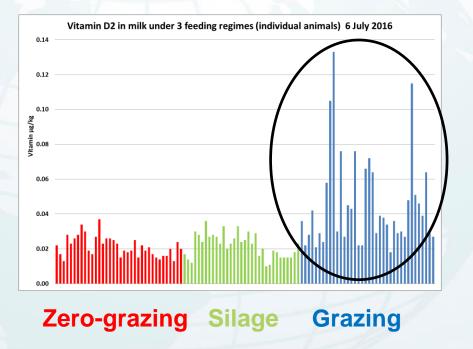


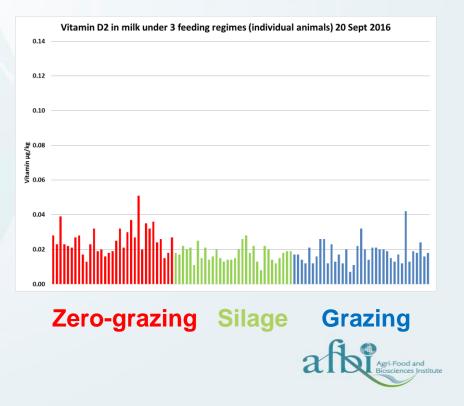




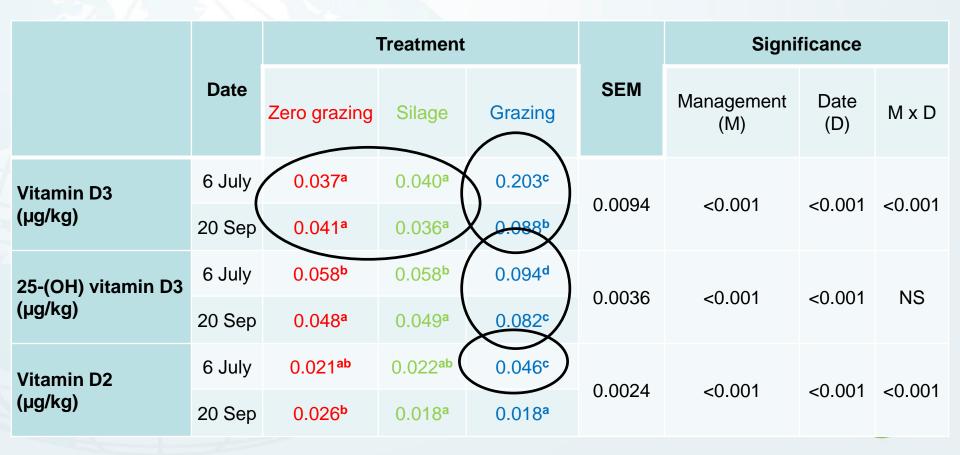
Zero-grazing: vitamin D2, individual animals

Milk analysed on 2 sampling dates 45 days apart





Treatment effect on Vitamin D content of milk



Conclusions

Depending upon sampling date grazing animals produce

- 1. Between 2-5 times more vitamin D3
- 2. up to 2 times more 25-(OH)D3

than indoor housed animals

This study

- 1. highlights the natural seasonal variation milk production
- suggests that strategies should be developed to ensure (as far as possible) maintenance of milk vitamin D levels year round
- 3. supports the use of UV-B as a strategy for production of milk with increased Vitamin D levels

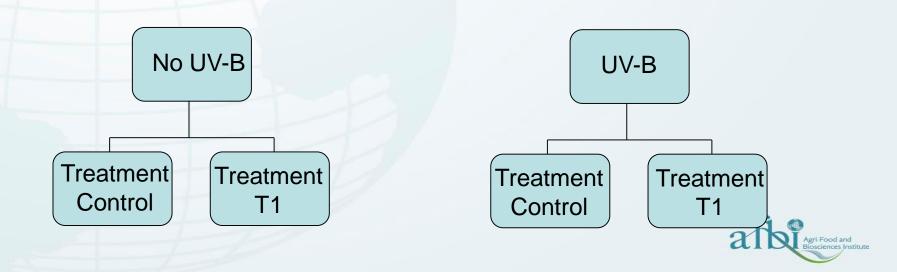




Effect of supplemental UV light and a dietary additive on Vitamin D levels in milk



- 12 week study commenced 19-Sep completed 5-Dec
- 2x2 Factorial design (32 cows)
- 2 dietary treatments with and without UV-B exposure



Experimental: UV lighting

- Lights turned on for 20 minutes at maximum height
- Concentrate spread at feed barriers
- Cows locked in place
- Lights lowered
- UV-B exposure
- Cow at each position recorded





Experimental: Sampling

- Vitamin D analyses
 - Milk sampled weekly
 - Blood samples bi-weekly
- Animal measurements
 - Milk yield
 - Milk composition- fat, protein, lactose etc.
 - Live weight condition score



Results: Vitamin D3, milk

Week 8

% Increase on UV ~35%

for C and T

- % Increase on dietary treatment ~33%
- % Increase for UV + T

77%



Preliminary Conclusions

Milk

- Vitamin D3 concentrations in milk can be enhanced by both UV and diet
- Potential for increased UV-B exposure

Plasma

Significant effect of UV



Opportunities

Production of Vitamin D Enhanced milk produced though diet and bio-addition (use of UV-B)

For use in





Thank you

