

PhénoFinlait

Cheap and large scale analysis methods to quantify milk fatty acids and proteins content

Context

- Evolution of **milk quality concept**: nutritive > sanitary clean > **healthy fine composition**
- Lack of **analysis methods** for milk fatty acid (FA) and individual protein (IP) usable at **high scale**

The french answer: PhénoFinlait research program

- Implication of every partners of french dairy industry, 1,500 commercial farms, 3 species (cow, ewe, goat) and 7 breeds
- First objectives: develop analysis method to determine milk FA profile, create reference analysis method to determine milk IP profile

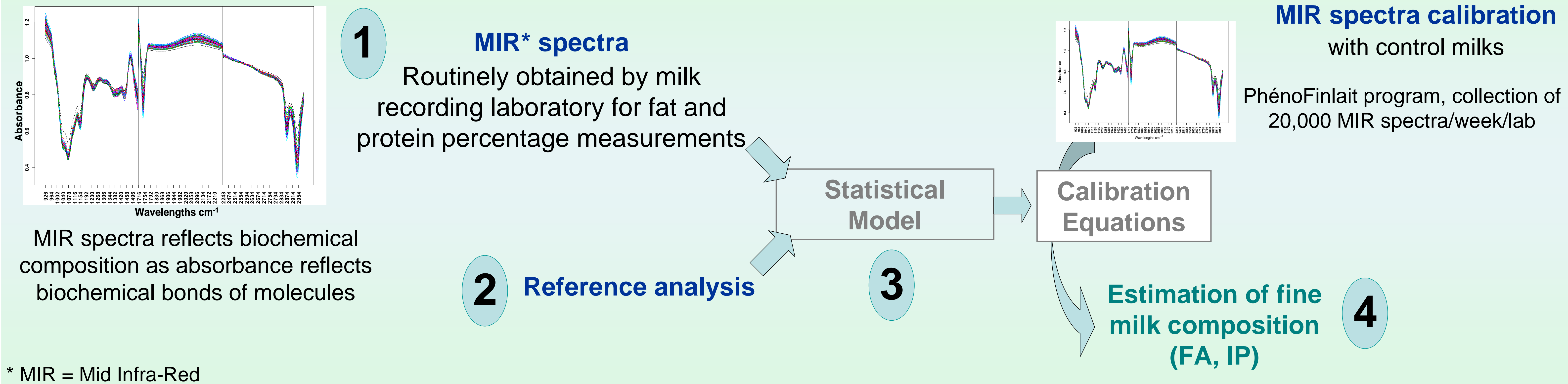
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General principle of a cheap and large scale analysis method

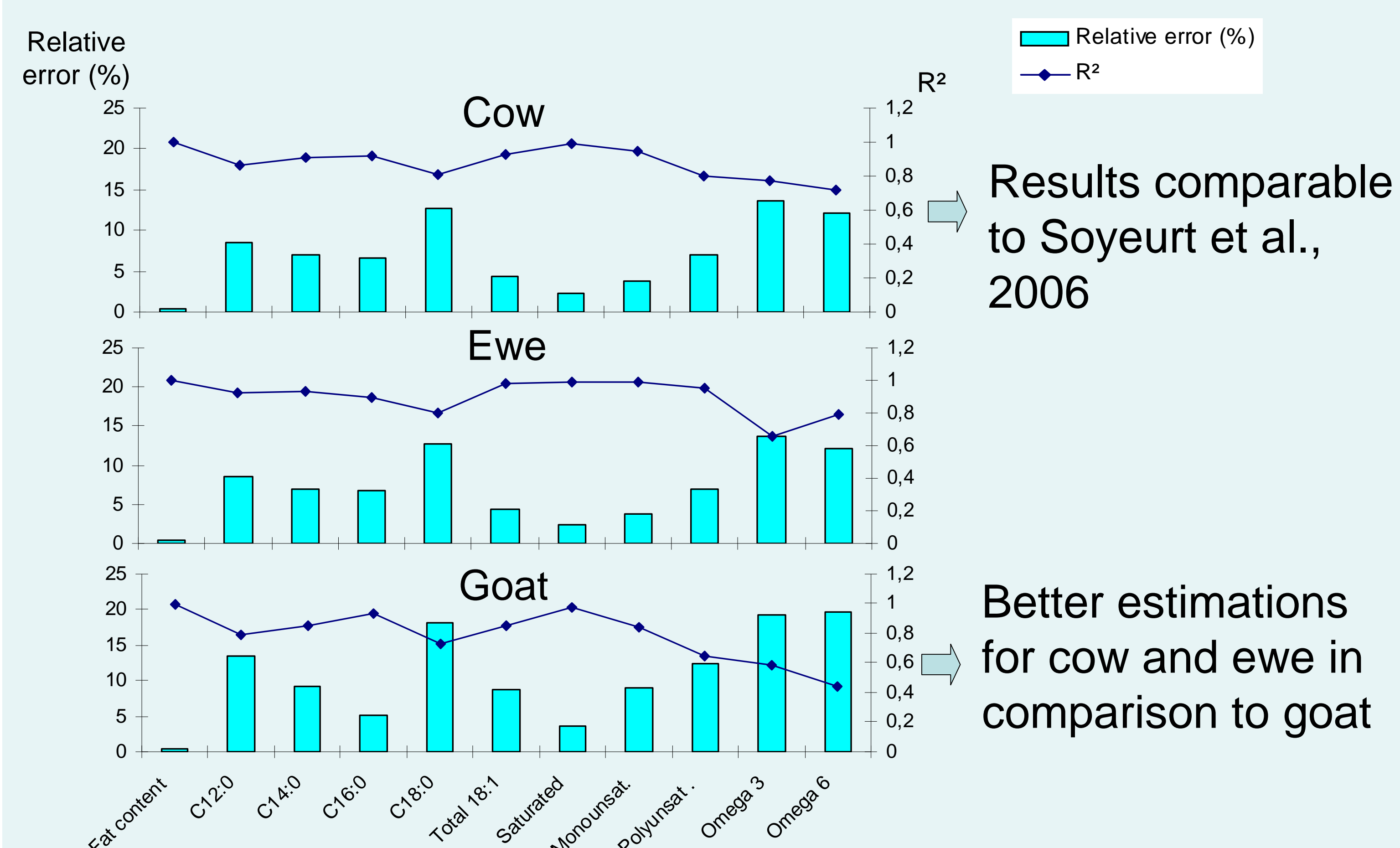


For fatty acids

2 Gas chromatography: 400 analysis for cows, 200 for ewes and 200 for goats

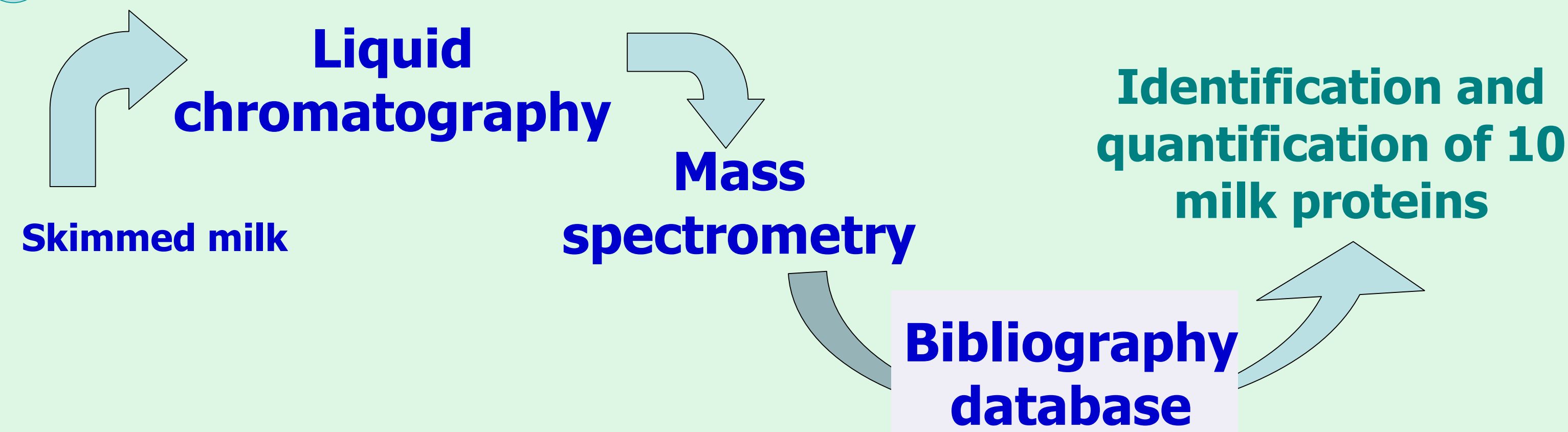
3 a) **Selection of wavelengths** with genetic algorithms (Leardi R. 1998, Ferrand 2009)
b) **Partial Least Square (PLS) regression** (coefficients are applied to wavelengths)

4 Estimations usable for 15 to 20 FA



For individual proteins

2 Establishment of the reference method:



3 Calculation with 67 cow milk samples Partial Least Square (PLS) regression => coefficients are applied to wavelengths

4 Too many variants (genetic, postranscriptional...) to have good estimations of IP
Necessity to analyze more milk samples (14,000 in the PhénoFinlait program)

