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Overview and results of PhenoFinlait, a large scale project for milk fat and protein composition analysis

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Phénofinlait



A French dairy industry R&D program on fine milk composition

PhénoFinlait

— Background

Expectations of consumers evolve:

Improve the nutritional value of bovine milk for human health



**PhenoFinLait: a multispecies consortium gathering
research and industry for fine milk composition
improvement (cattle, sheep, goat)**



Fine milk composition in Fatty Acids (FA) and proteins



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Central idea : MIR phenotyping

**Milk analysis laboratories perform
>25 million milk analyses to predict fat and protein contents**

Goal : extract more information from these spectrum data

⇒ Predict FA and protein on a routine basis and at a low cost

An example of high throughput phenotyping
Many animals
A large range of traits

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The different steps of the project

- Develop a reference method for proteins
- Develop prediction equations for fatty acids and proteins from MIR spectra
- Collect on farm data, in addition to conventional performance recording
 - MIR Spectra
 - Blood and milk samples
 - Survey on production and feeding system
- Genotype
- Analyze the results



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Reference method for protein

(Miranda, Martin)

Requirements :

- High resolution, reliable, robust
- Identify and quantify the main milk proteins
- Distinguish the different isoforms
 - Genetic Variants, splicing variants
 - Post-traductionnal modifications (glycosylation-phosphorylation)
 - Products of proteolysis
- Possibly applicable to medium-large scale analysis

Technological choice :
RP-HPLC coupled to Mass Spec (LC-MS)

Ultimate 3000
(Dionex)



MicroTOF focus
(Bruker)



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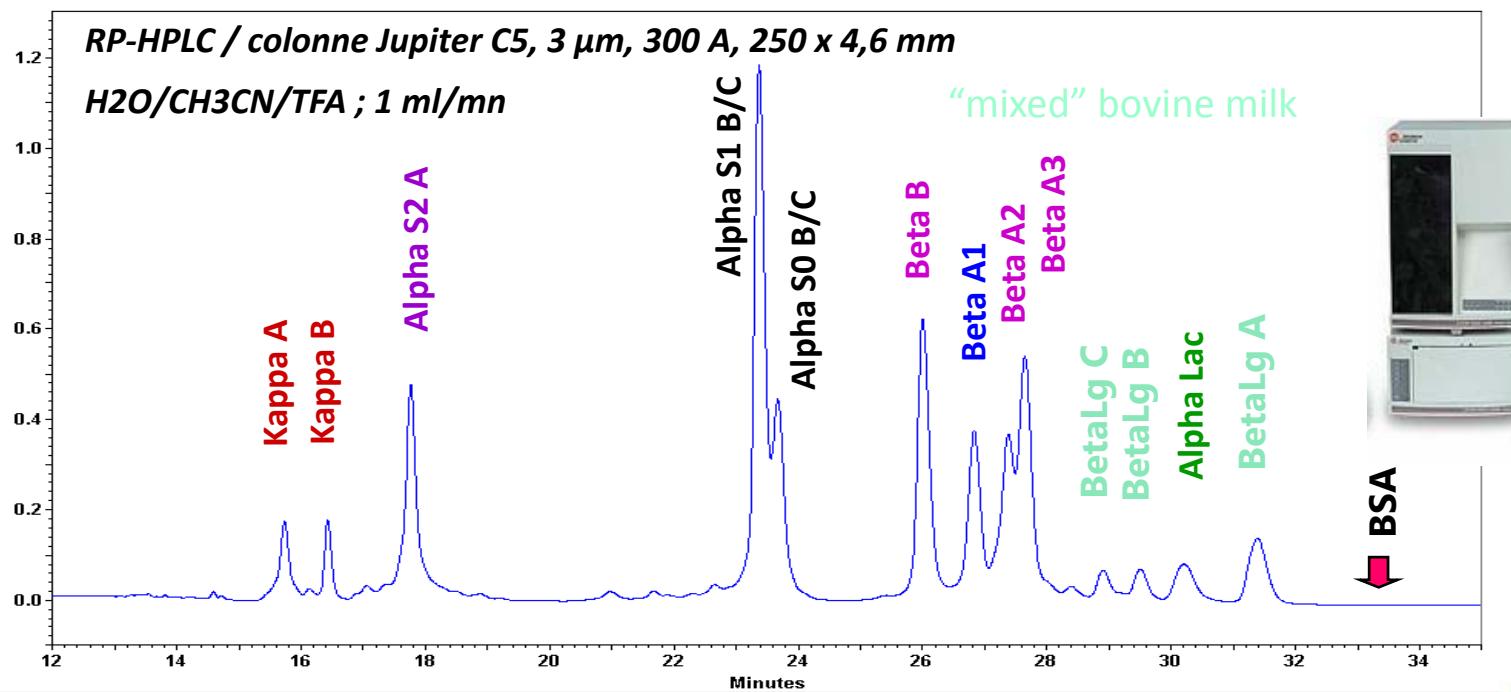


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Quantitative analysis Major Lactoproteins

RP-HPLC : quantification by integration of peaks at 214 nm
(in % of the total area of peaks)



Gold system
BECKMAN



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Qualitative Analysis :

- Identification by comparison of observed masses to theoretical masses
- Creation of a theoretical mass data base in bovine, sheep and goat



Bovine Database : 3000 masses

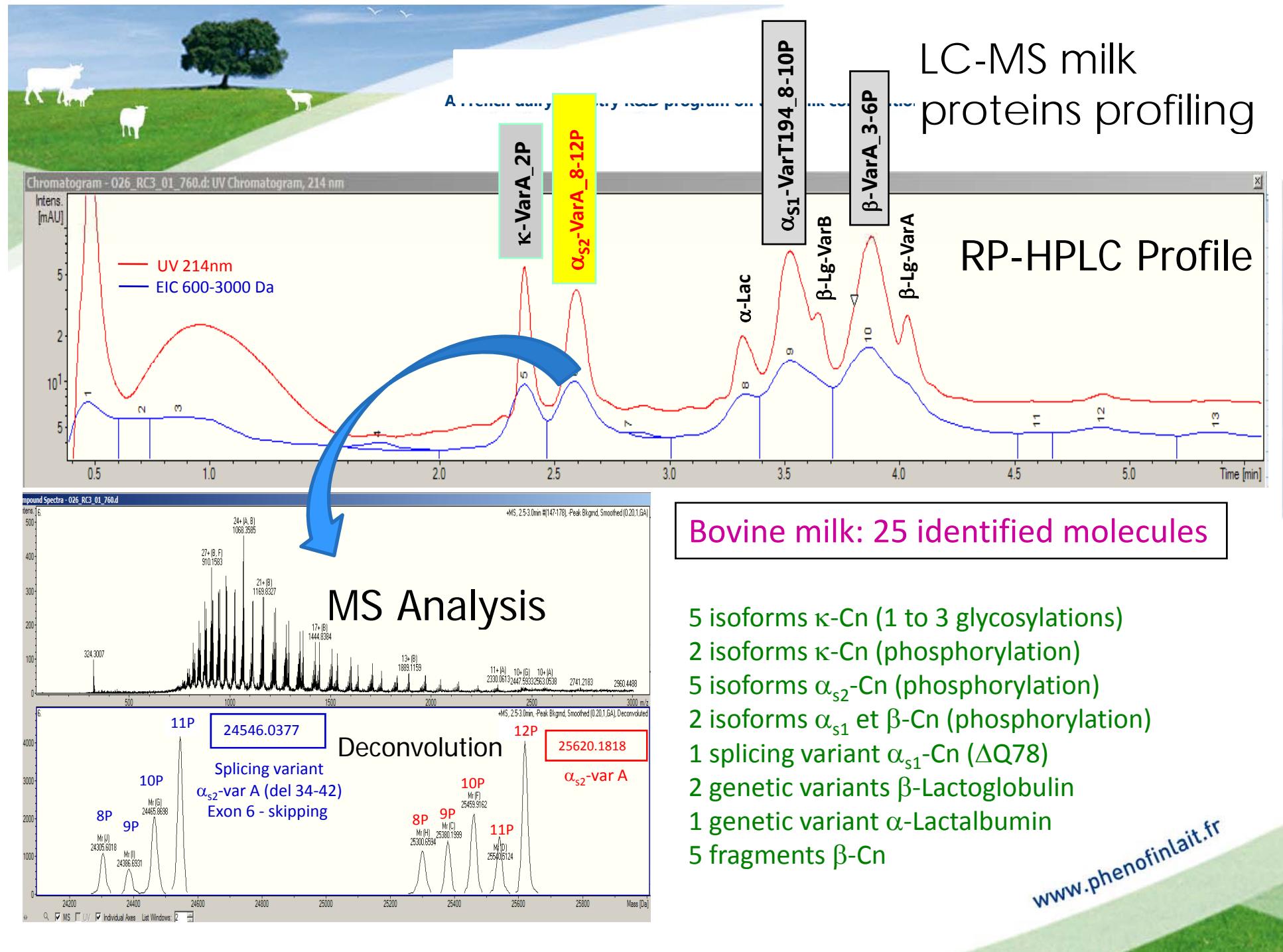
- ✓ 9 proteins : caseins (κ , α_{s1} , α_{s2} , β), β -Lg, α -la, SA, lactoferrin and lactoperoxidase
- ✓ Known genetic variants
- ✓ phosphorylation and glycosylation isoforms
- ✓ Main proteolysis products

Ultimate 3000
(Dionex)



MicroTOF focus
(Bruker)

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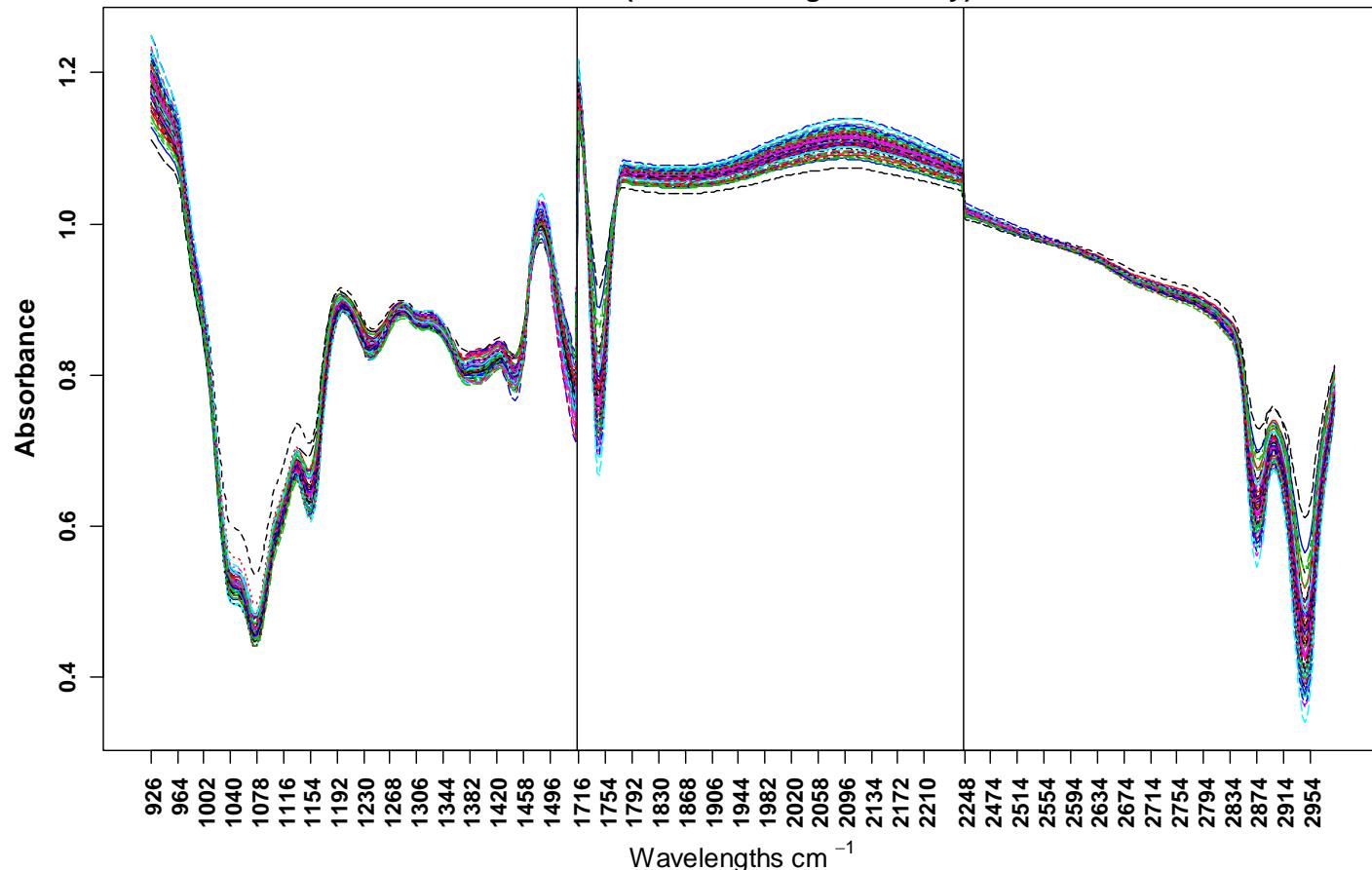
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Milk composition prediction from MIR spectra

Spectrum from 75 cow milk samples (UE INRA Mirecourt + Domaine du Pin)

MilkoScan FT6000 (Foss Electric, Hillerod, Denmark)

LILANO (Milk recording laboratory)





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Reference samples

- Selected for their large variability
- Gas chromatography for fatty acids, RP-HPLC + LC-MS for proteins
- 450 bovine samples
- 200 ovine samples
- 300 goat samples
- PLS Analysis with variable selection with a genetic algorithm
(Ferrand et al)



Prediction results (cattle)

	Mean	Std Dev	Relative Error (%)	R ²
Fat content	3,816	0,637	0,32	1,00
C4:0	0,149	0,025	5,71	0,88
C6:0	0,087	0,015	3,97	0,95
C8:0	0,050	0,010	5,00	0,94
C10:0	0,111	0,029	6,92	0,93
C12:0	0,126	0,037	11,12	0,86
C14:0	0,435	0,088	6,10	0,91
C16:0	1,271	0,282	6,41	0,92
C18:0	0,342	0,099	12,58	0,81
Total 18:1	0,780	0,203	6,70	0,93
Saturated	2,766	0,510	2,09	0,99
Monoinsaturated	0,889	0,220	5,80	0,95
Polyinsaturated	0,107	0,019	8,06	0,80
Omega 3	0,029	0,010	16,24	0,77
Omega 6	0,075	0,016	11,23	0,72



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Data collection (Fall 2009 – Winter 2010)

- Farms and animals

Species	Bovine	Ovine	Goat
Breeds	Holstein, Normande, Montbéliarde	Lacaune, Manech	Alpine, Saanen
Farms	1 000	160	204
Surveys	7 900	960	830
Females with spectra	88 000	20 000	70 000
Spectra	425 000	119 000	274 000
Femelles sampled	12 000	3 400	4 300



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Test-Day heritability estimates

MILK COMPOSITION



1

	g/100g milk	MO	NO	HO
C14:0	0.35	0.38	0.29	
C16:0	0.32	0.34	0.28	
C18:0	0.20	0.18	0.21	
Total SAT	0.32	0.34	0.28	

$h^2 = 0.18 \text{ to } 0.39$

MILK COMPOSITION



2

	g/100g milk	MO	NO	HO
C18:1c9	0.13	0.16	0.11	
C18:2c9t11	0.17	0.14	0.11	
MONO	0.13	0.18	0.15	
POLY	0.21	0.24	0.22	

$h^2 = 0.10 \text{ to } 0.24$

$h^2 \text{ SAT} > h^2 \text{ UNSAT}$



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Correlations between Fatty Acids (expressed in % of milk)

		Milk Yield	Total Fat	
SAT	-0.15 to -0.40	+0.77 to +0.95		
UNSAT	-0.20 to -0.53	+0.42 to +0.51		

	SAT	UNSAT
SAT	0.19 to 0.95	
UNSAT	0.16 to 0.78	0 to 0.69



Profiles in % fat: some results

h^2 higher when expressed in **milk** than in fat →

Normande	g/100g fat	g/100g milk
C14:1cis9	0.19	0.34
C18:2t9cis12	0.10	0.15
Total SAT	0.22	0.38

Genetic correlations:

Montbeliarde	g/100g fat	g/100g milk
C14:0 / C18:1	-0.75	0.24
milk yield / C18:1	0.00	-0.53

Increase SAT = decrease UNSAT in fat and increase UNSAT in milk

Increase milk = no consequence for UNSAT in fat and decrease UNSAT in milk



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QTL Detection in cattle

- 2,867 Holstein, 1,924 Montbeliarde, 2,448 Normande in L1-L2
- Bovine 50K Beadchip® (500 more LD genotypes to come)
- 36,913 to 39,683 SNP according to the breed

- LDLA Meuwissen et Goddard (2001)

- Genome scan with a sliding haplotype of 6 markers

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Traits

- FA expressed in g/100g total fat
- All traits obtained from MIR spectra and prediction equations

Total SAT

C4:0
C6:0
C8:0
C10:0
C12:0
C14:0
C15:0
C16:0
C17:0
C18:0
C20:0

Total UNSAT

Total MONO
C14:1cis9
C16:1cis9
C18:1cis9
C18:1cis11
C18:1t11t10
C18:1cis12
TotC18:1

Total POLY

C18:2c9c12
C18:2cis9t11 (CLA)
TotC18:2

omega3

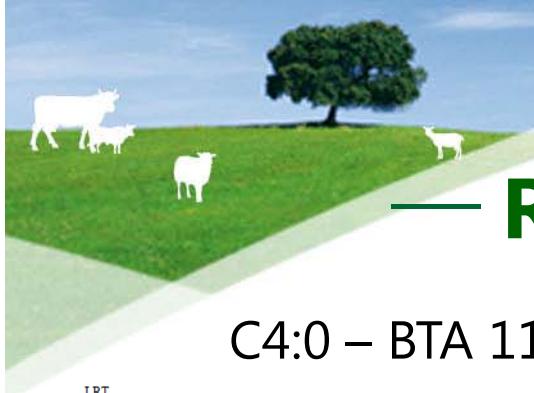
omega6

omega7

Desaturation index

index14
index16
index18

$$\text{Index14} = \text{C14:1cis9}/(\text{C14:0} + \text{C14:1cis9})$$

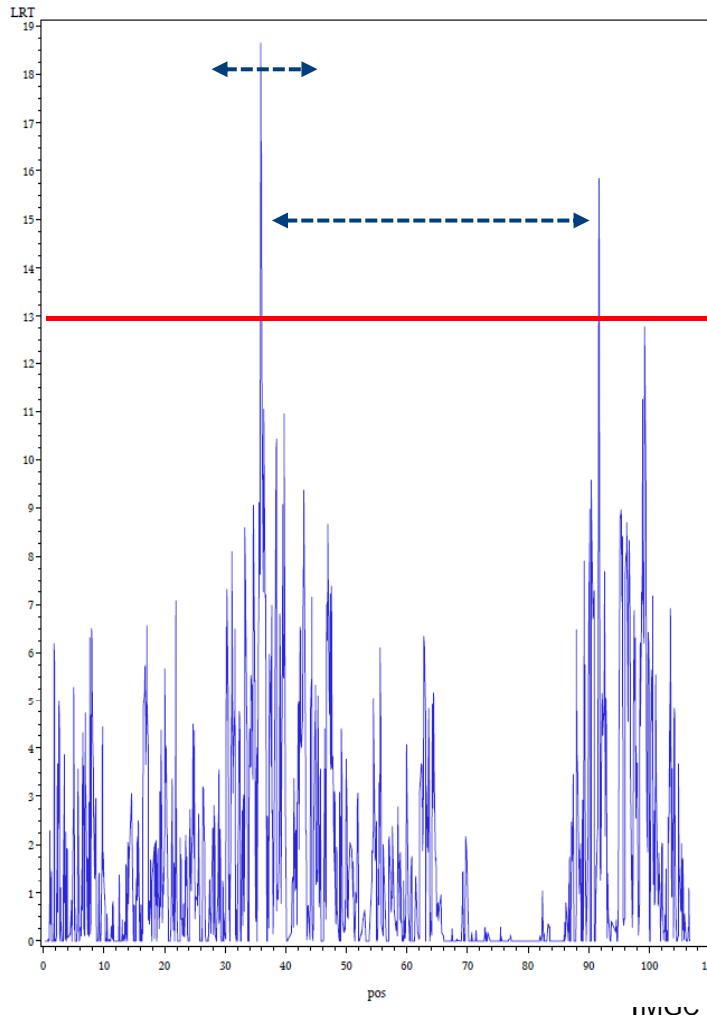


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— Rules to define a QTL

C4:0 – BTA 11 - MO



For following plots,

- LRT > 13
- Maximum in each 2 Mb interval
- Distance between 2 QTL > **10 Mb**

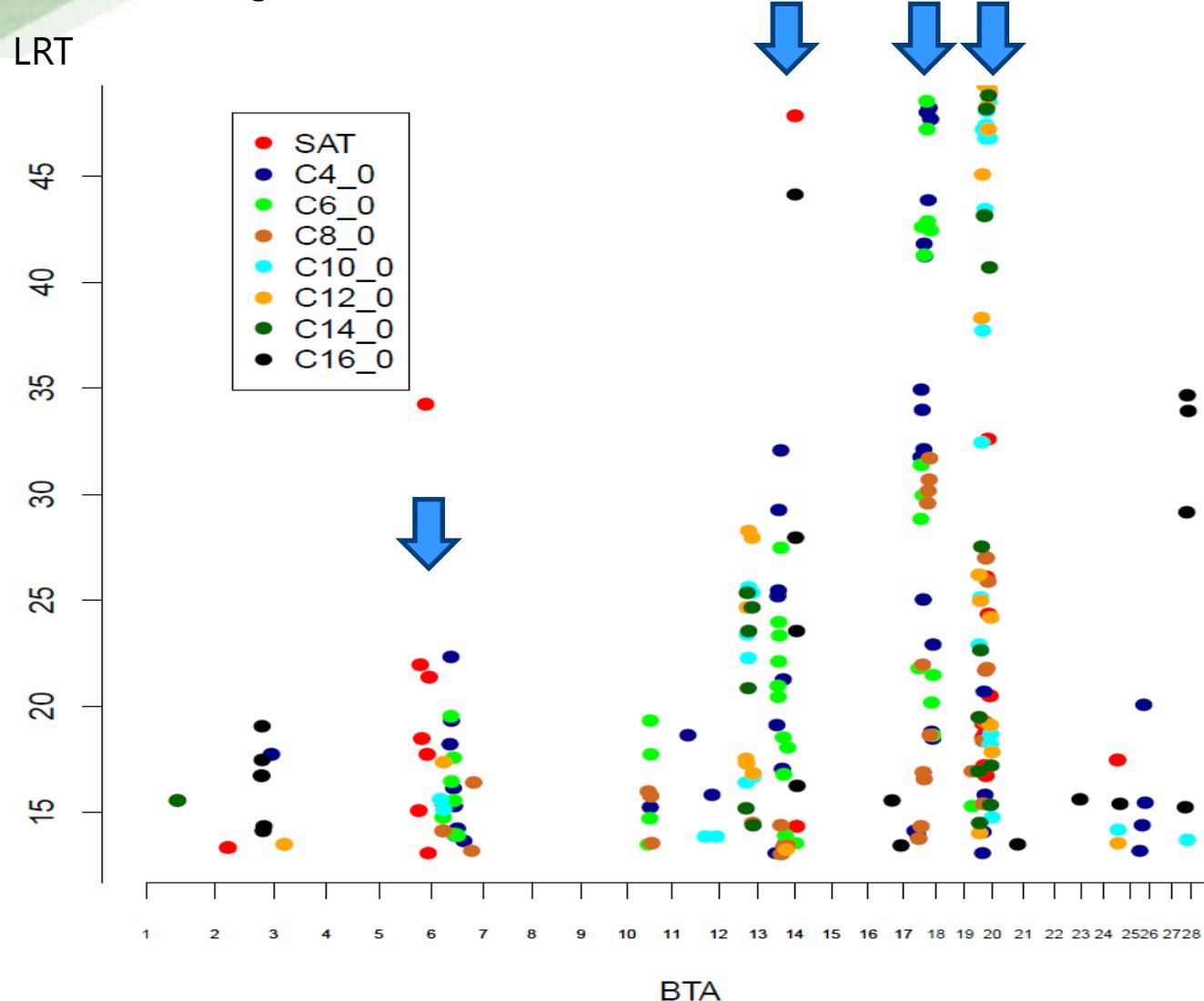


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— Short and Medium SAT

QTL for SAT FA - MO



Nb QTL	Total 3 breeds
C4:0	36
C6:0	29
C8:0	30
C10:0	28
C12:0	20
C14:0	13
C16:0	23

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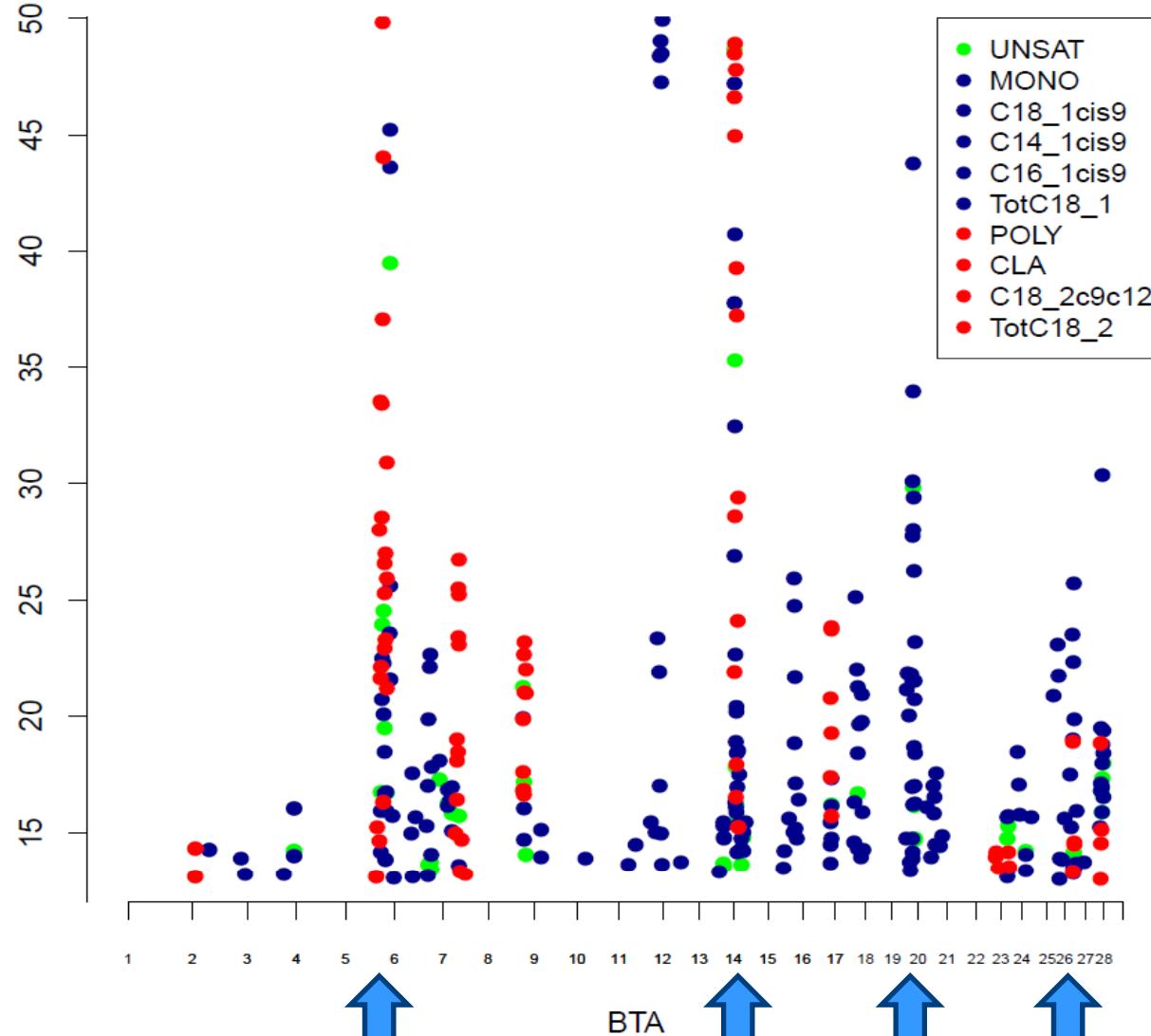
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— UNSAT FA

LRT

QTL for MONO and POLY FA - NO



Nb QTL	Total 3 breeds
omega3	24
omega6	19
C14:1cis9	28
C16:1cis9	29
C18:1cis9	28
CLA	17
Tot_C18:1	24
C18:2cis9cis12	12

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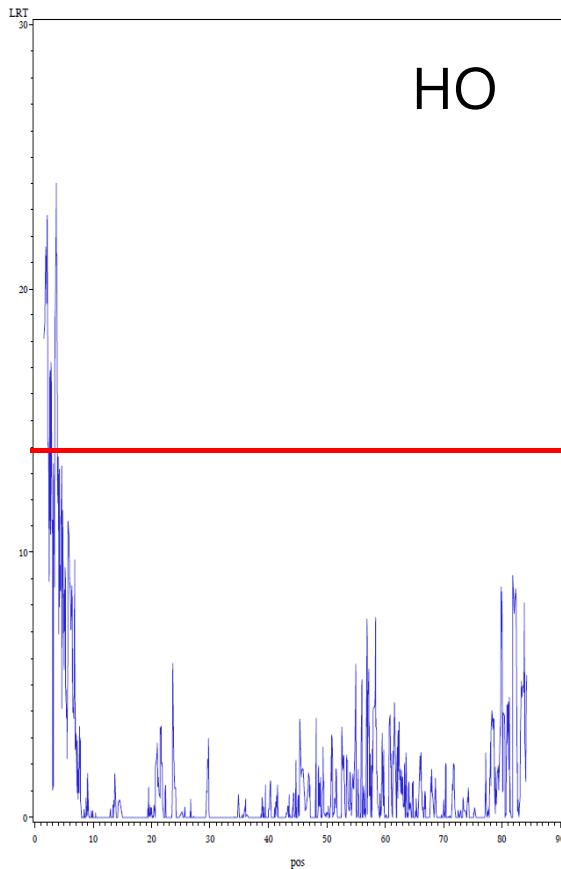


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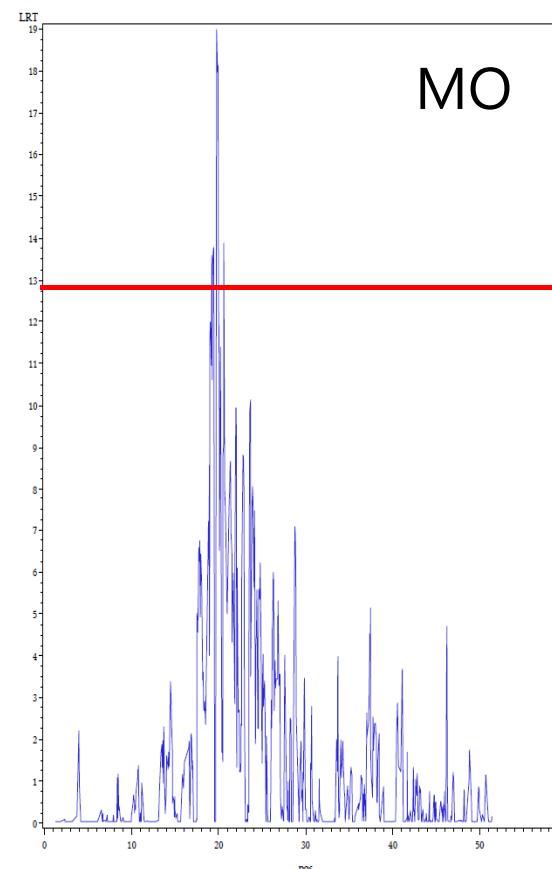
— Known regions

BTA 14 - C8:0



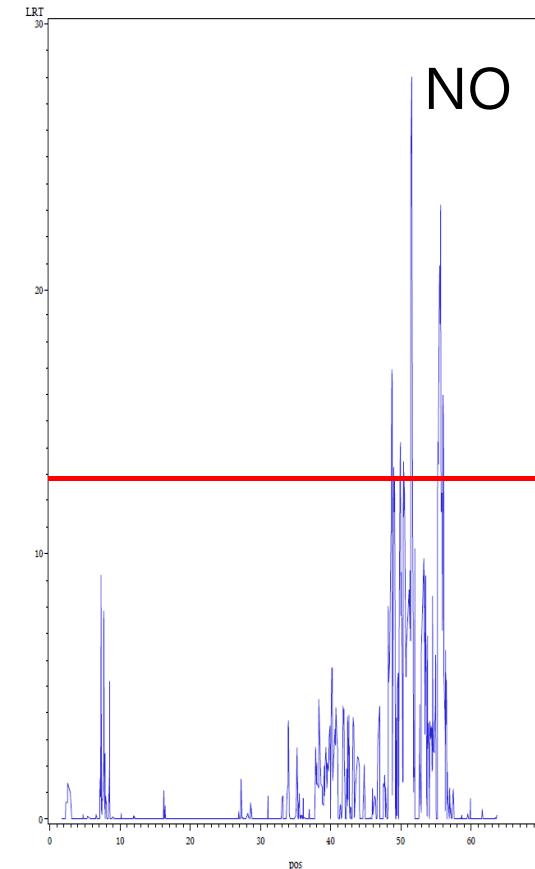
DGAT1

BTA 26 - C14:1cis9



IMGC - Wageningen
SCD1

BTA 19 - Tot C18:1



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FASN



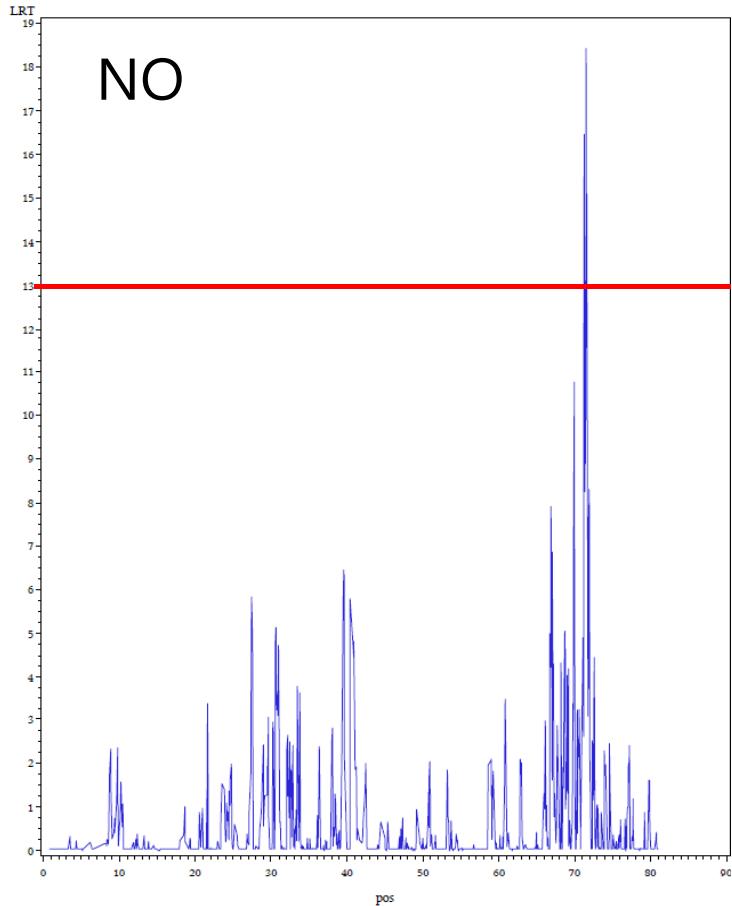
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— Focus on some regions



BTA 16 – Omega3



Fine localisation



IMGC - Wageningen

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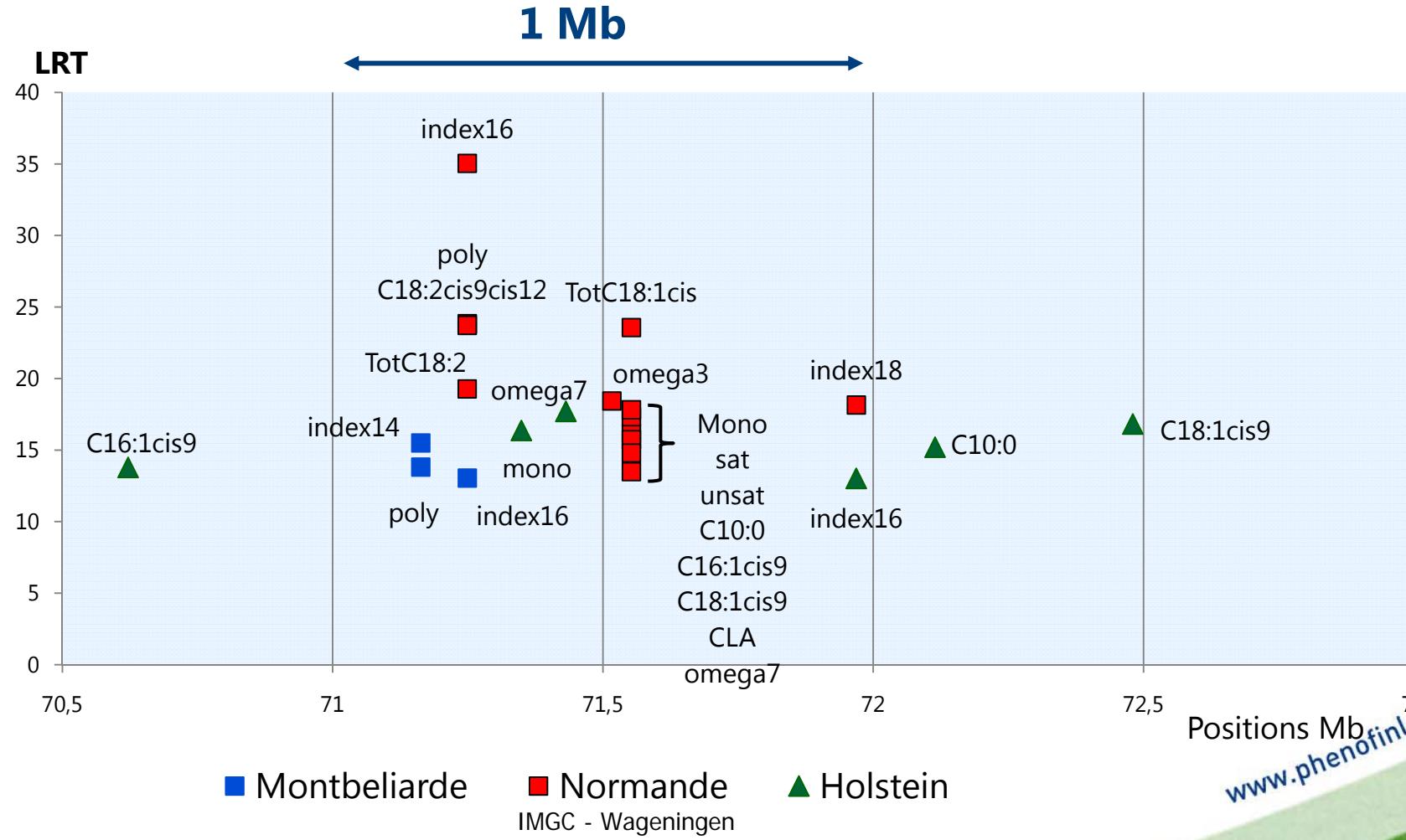


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— BTA 16

QTL for 17 traits detected in the 70.6 – 72.5 region





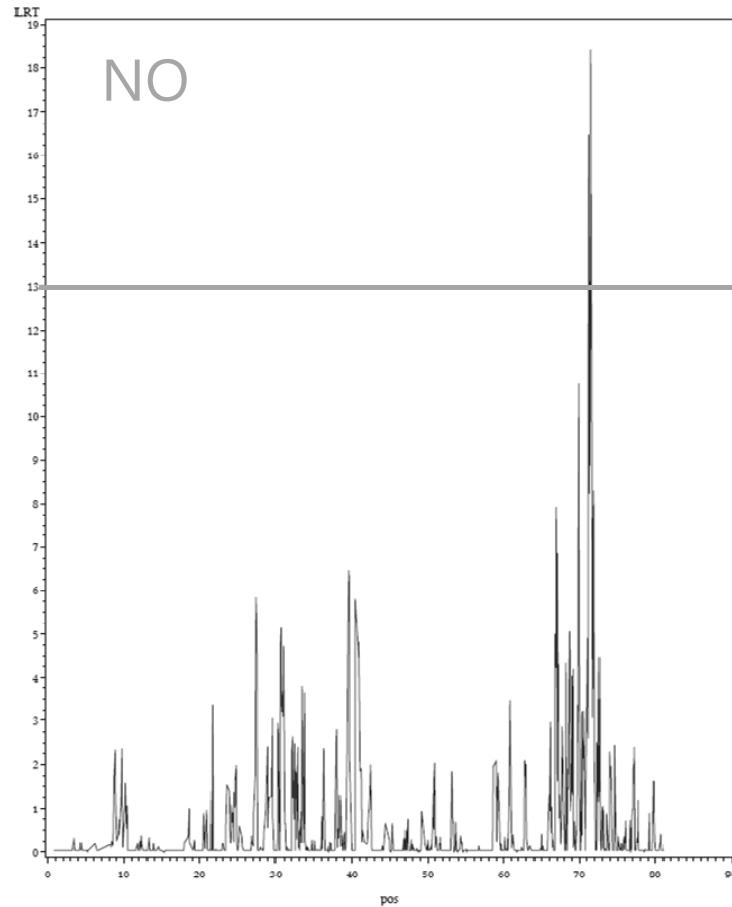
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Préfinlait

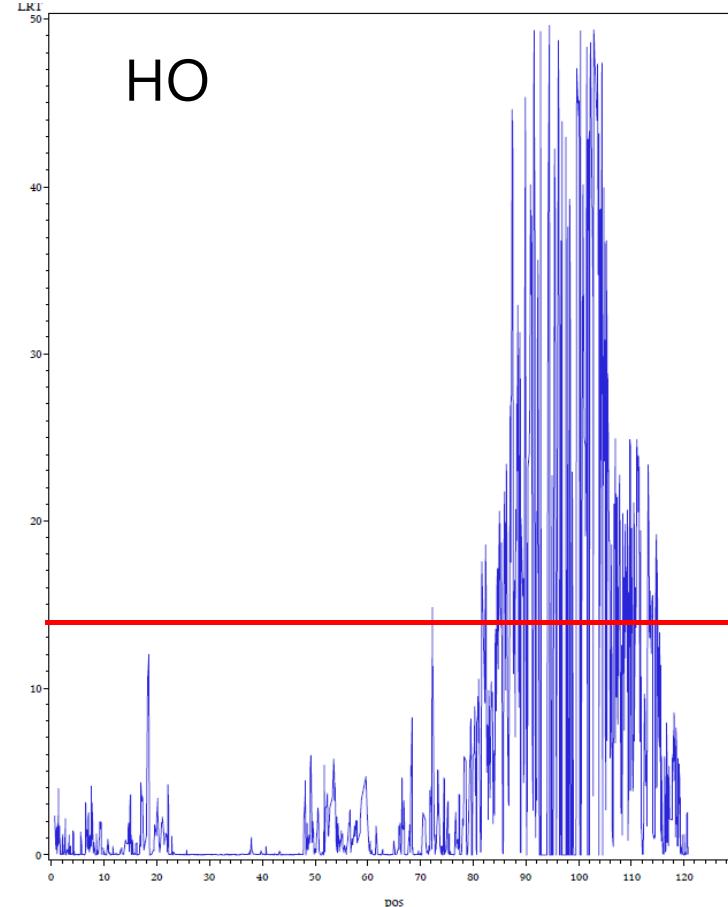
— Focus on some regions



BTA 16 – Omega3



BTA 5 – MONO



Fine localisation

MGC - Wageningen

Imprecise localisation

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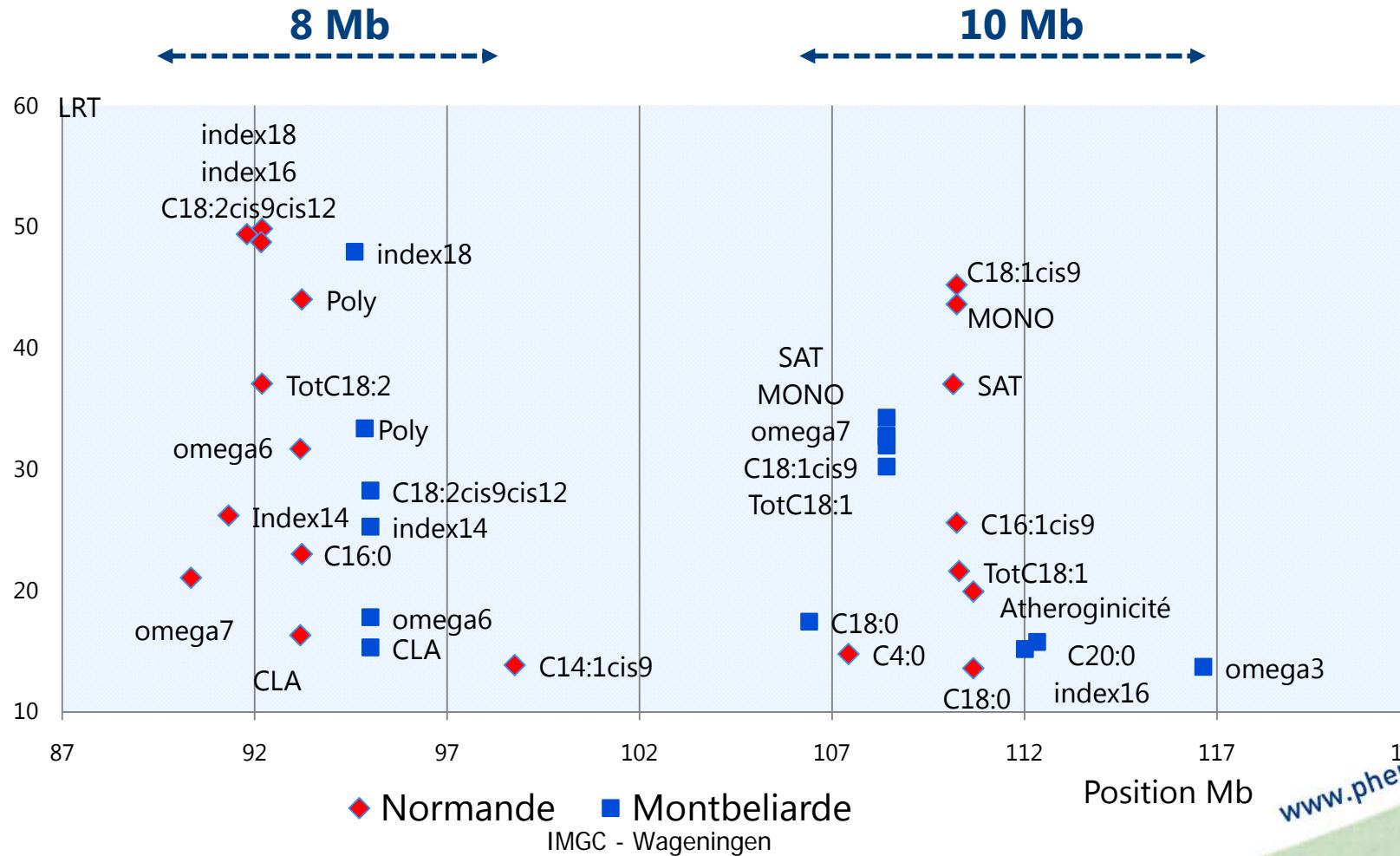


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— BTA 5: MO and NO

QTL for 23 traits detected - Probably 2 regions



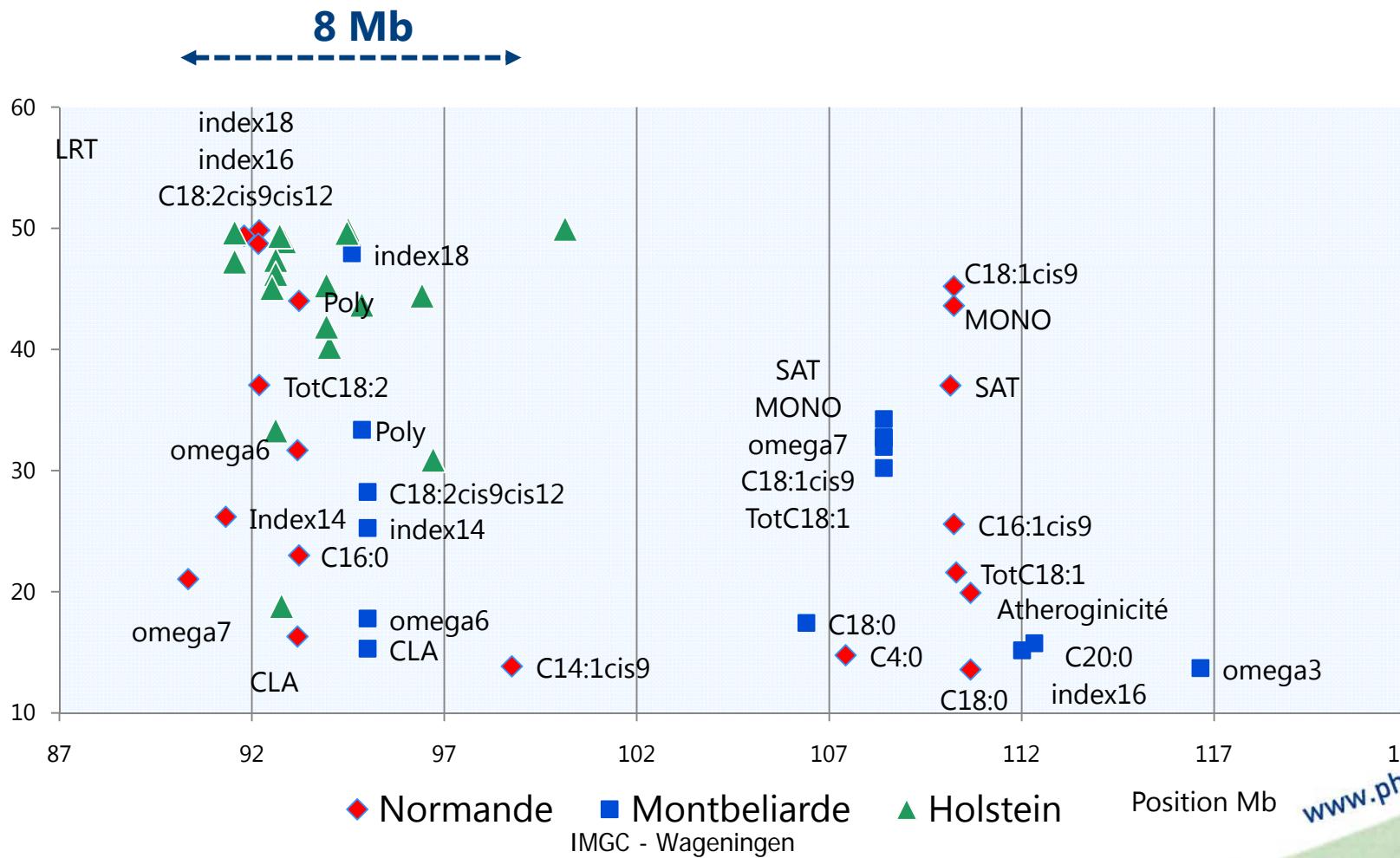


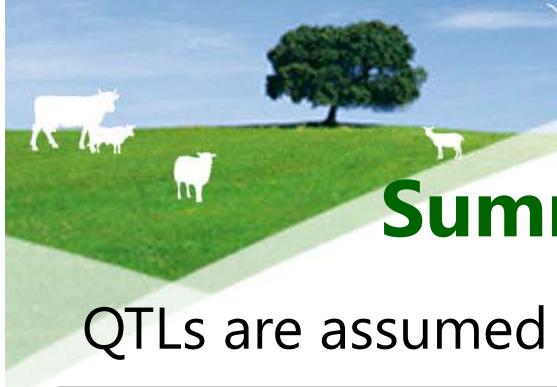
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— BTA 5: MO, NO and HO

The first region is shared across the three breeds



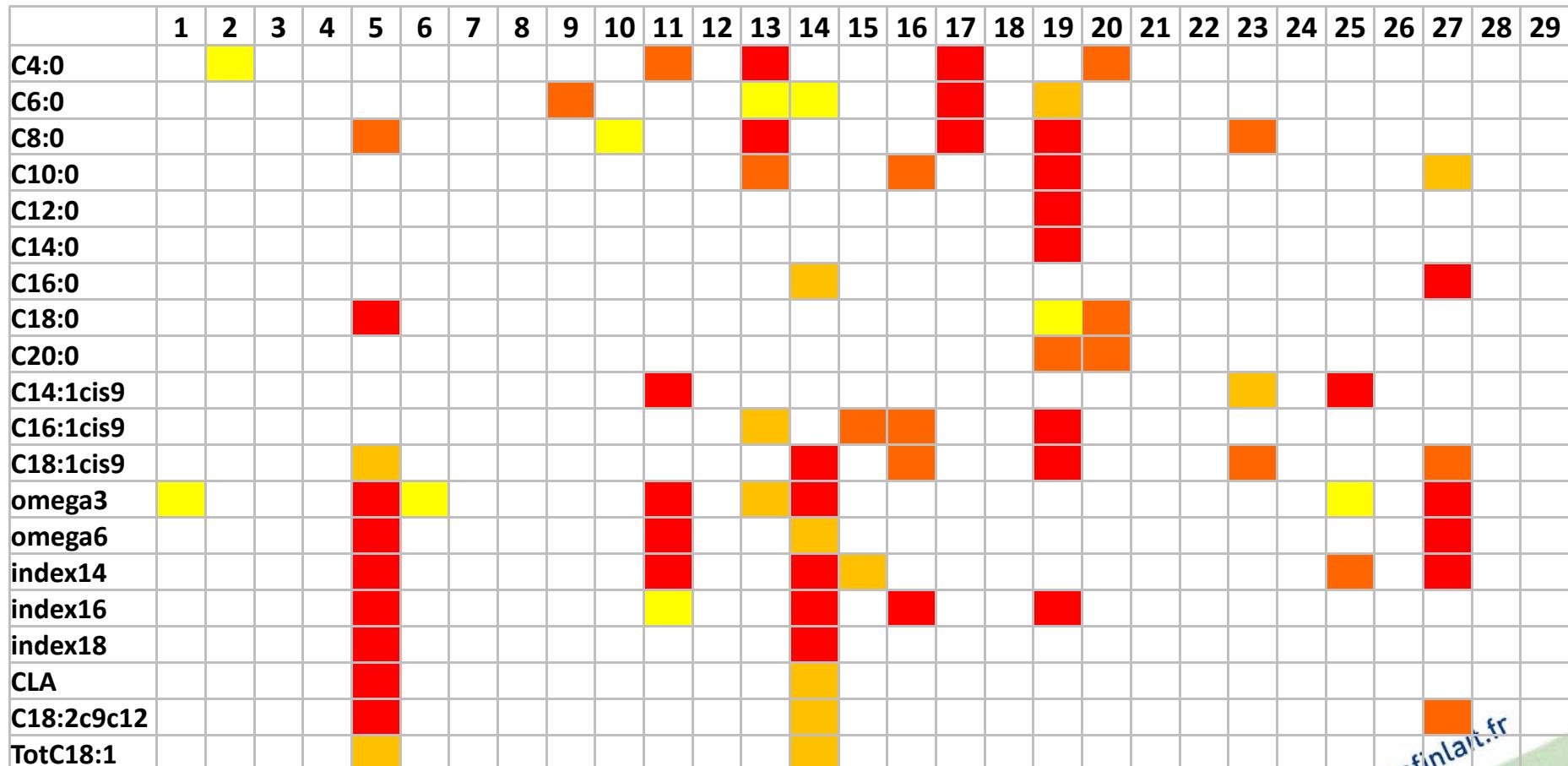


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Summary of QTLs shared accross breeds

QTLs are assumed to be shared if the distance between peaks < 2 Mb



HO-MO-NO

HO-NO
IMGC - Wageningen

HO-MO

MO-NO

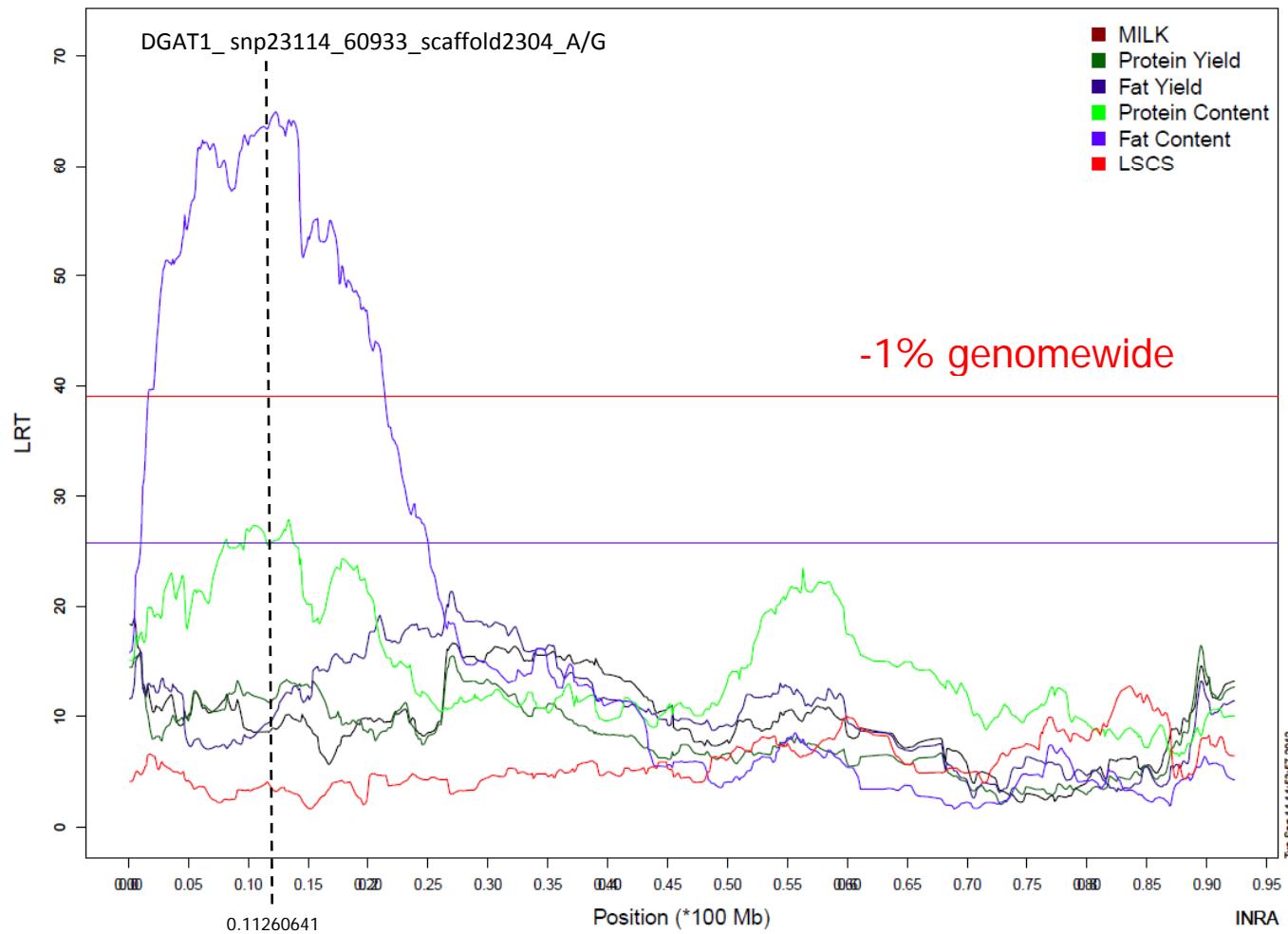
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Chromosome 14 - Saanen



Maroteau et al

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Conclusion

- **An ambitious but complex project**
- Not yet completed, many analyses still to carry out
- Very large data base for the future
- A reference population for milk composition, to prepare genomic selection



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List of participants

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