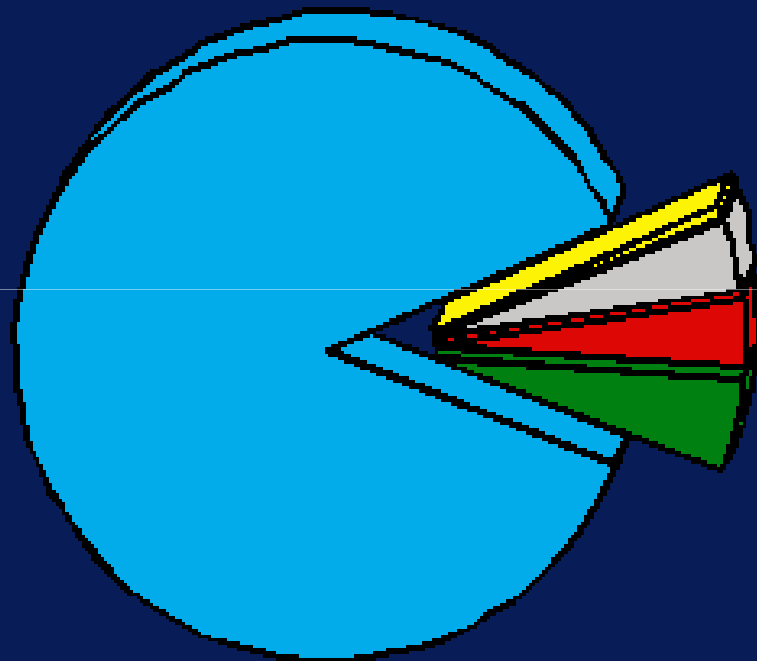


Milk composition of European breeds



	Average	Normal Variation
Water	87.2	82.4 - 90.7
Fat	3.5	2.5 - 6.0
Protein	3.2	2.7 - 4.8
Lactose	4.9	4.6 - 5.2
Minerals	0.7	0.6 - 0.8
Total solids	12.8	9.3 - 17.6

Milk fat synthesis

Glycerol

It comes mainly from glucose with a small contribution from triglycerides circulating in the blood stream;

Fatty acids

Short chain C_4 - C_{14}

Udder synthesis starting from acetate e β -b-hydroxybutyrate from rumen fermentations;

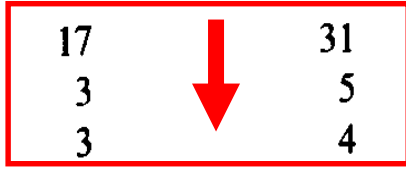
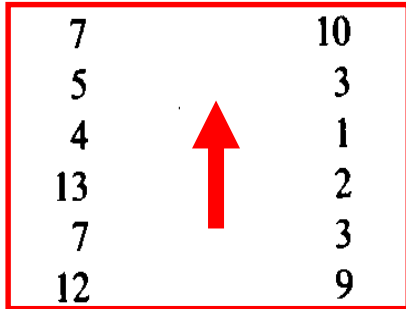
Long chain $\geq C_{16}$

From feeding and mobilization of adipose reserves of the animal

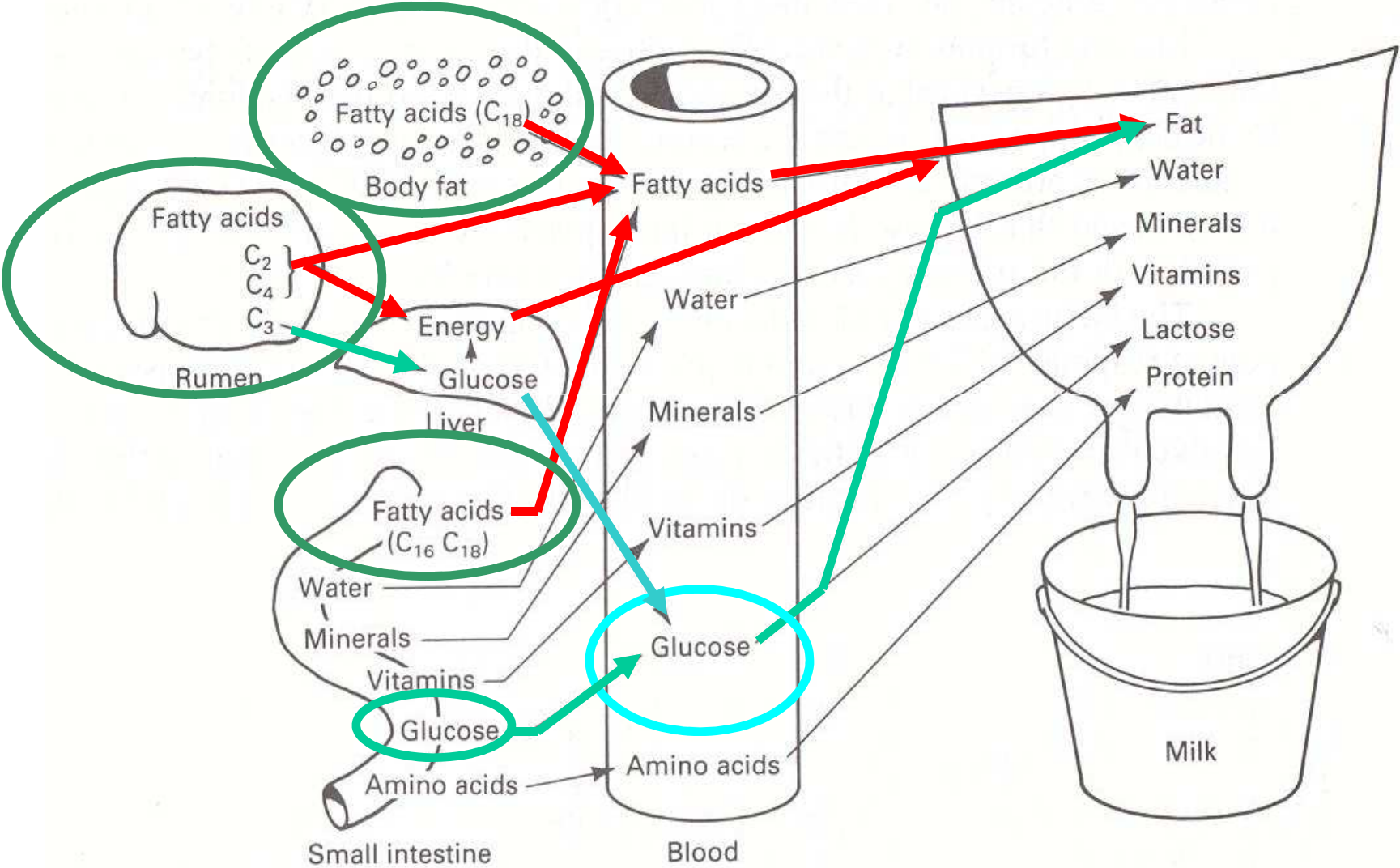
Characteristics of butterfat in different species

TABLE 4.1 PERCENTAGE OF FATTY ACIDS IN TRIGLYCERIDES OF MILK FAT

Fatty acid	Carbon length	Percent moles in triglycerides			
		Human	Pig	Goat	Cow
Saturated					
Butyric	4	—	2	7	10
Caproic	6	—	2	5	3
Caprylic	8	—	2	4	1
Capric	10	2	2	13	2
Lauric	12	8	2	7	3
Myristic	14	9	2	12	9
Palmitic	16	23	29	24	21
Stearic	18	9	6	5	11
Unsaturated					
Oleic	18:1	34	35	17	31
Linoleic	18:2	7	14	3	5
Other	—	8	12	3	4

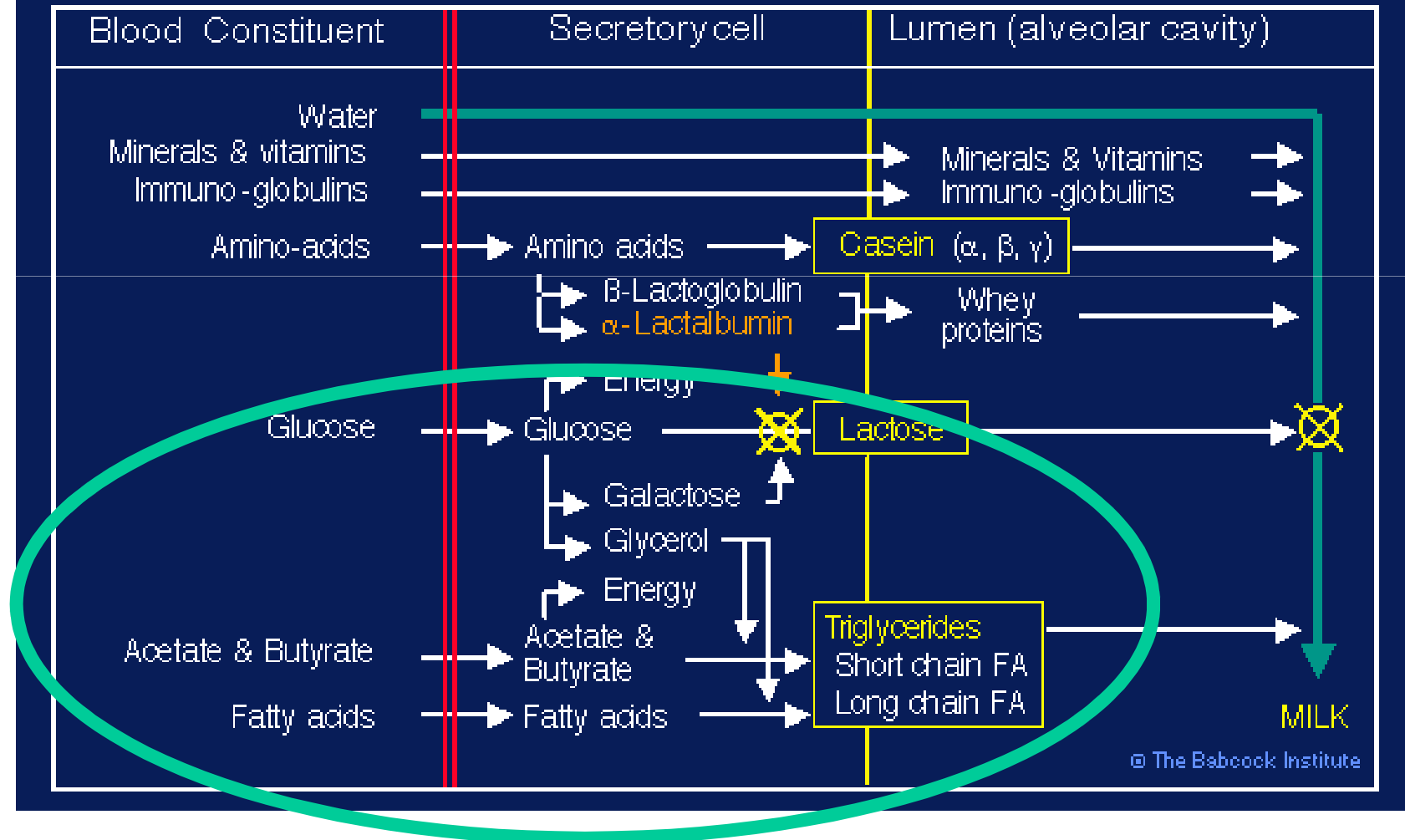


Butterfat synthesis - 1



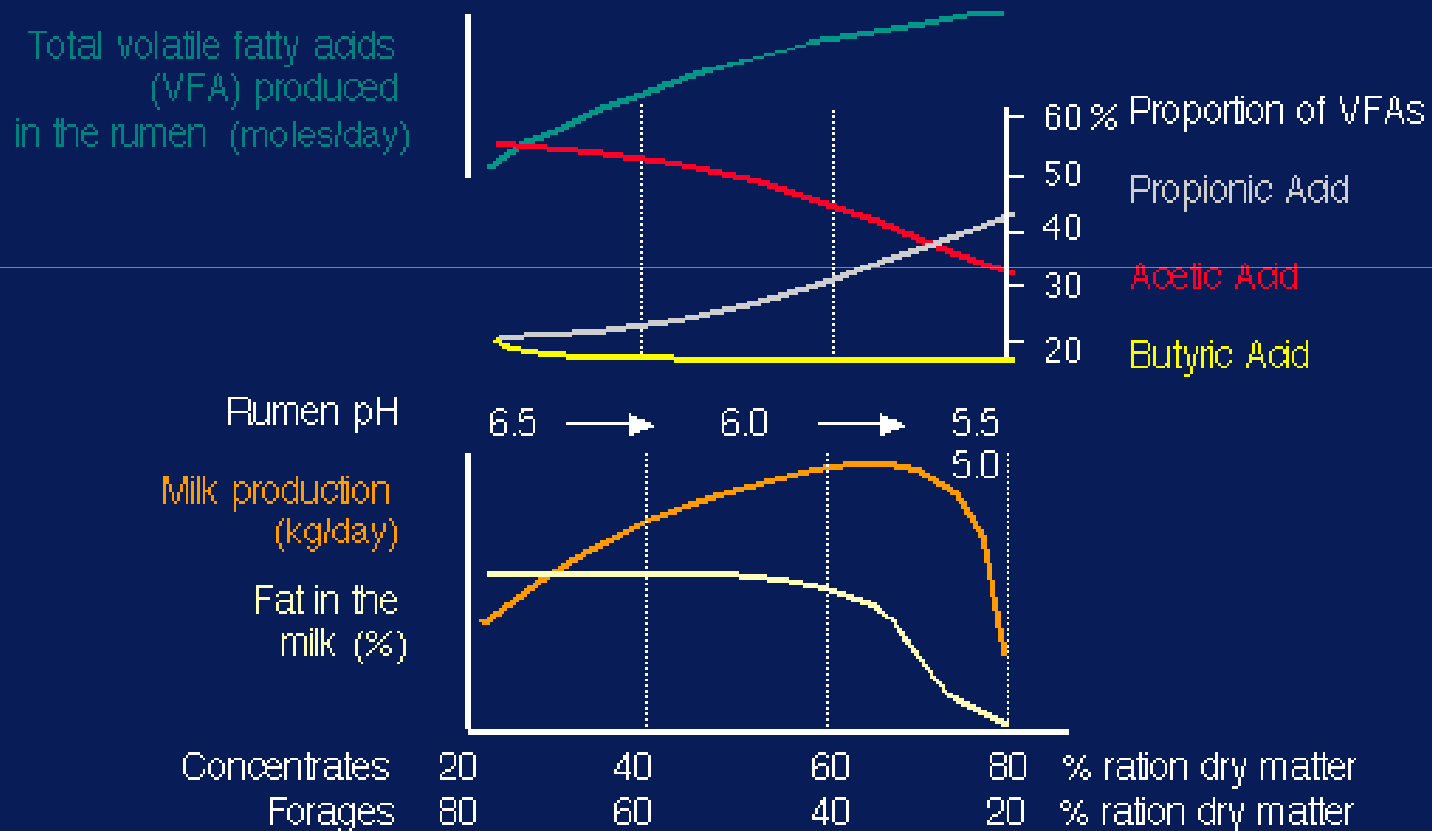
Butterfat synthesis - 2

Milk secretion in secretory cell



Relationship between diet composition and milk

Effects of forage to concentrate ratio of the diet



Milk protein synthesis

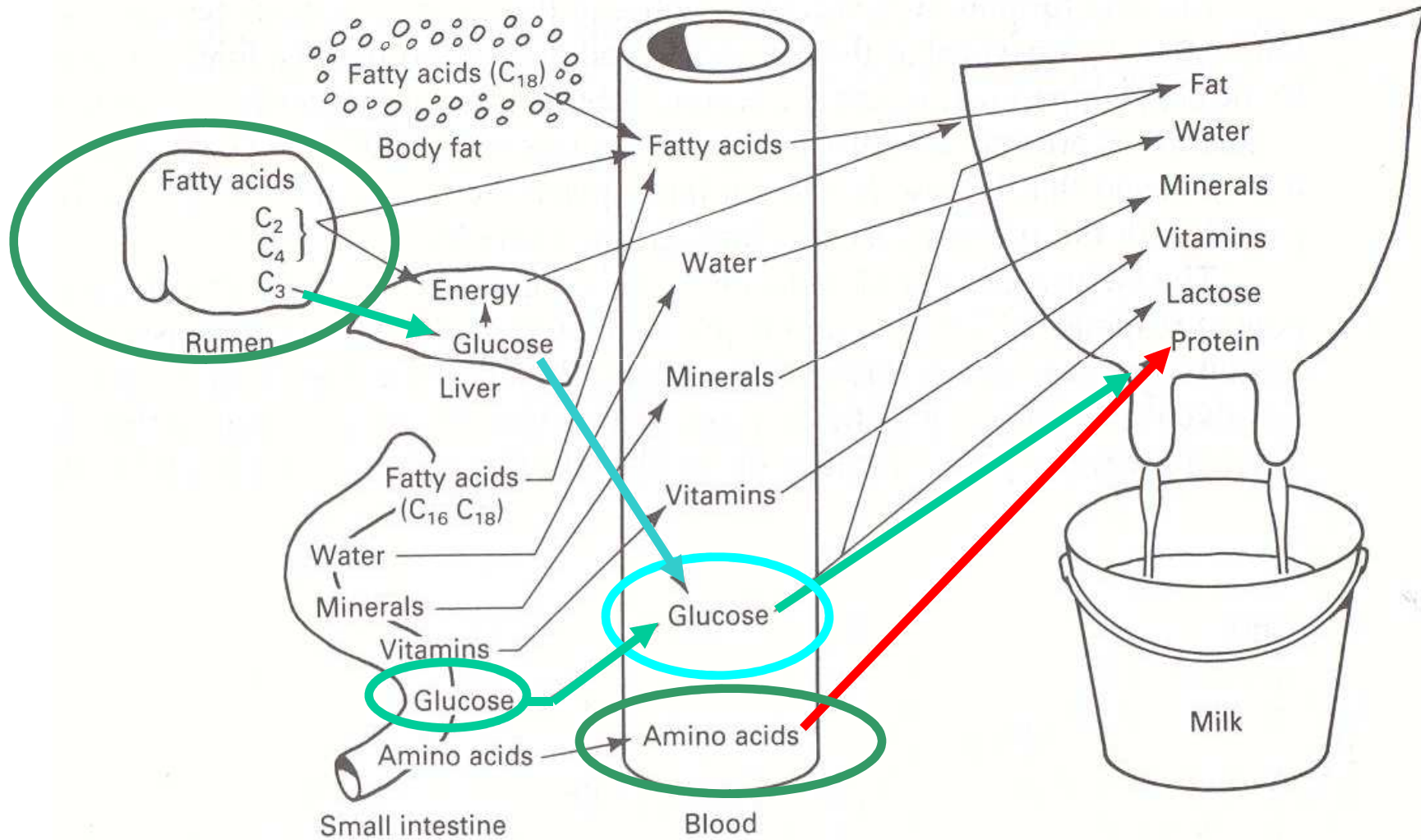
Sources

- Rumen bacteria 60/70%;
- *by-pass* Proteins;
- Body reserves;

Synthesis

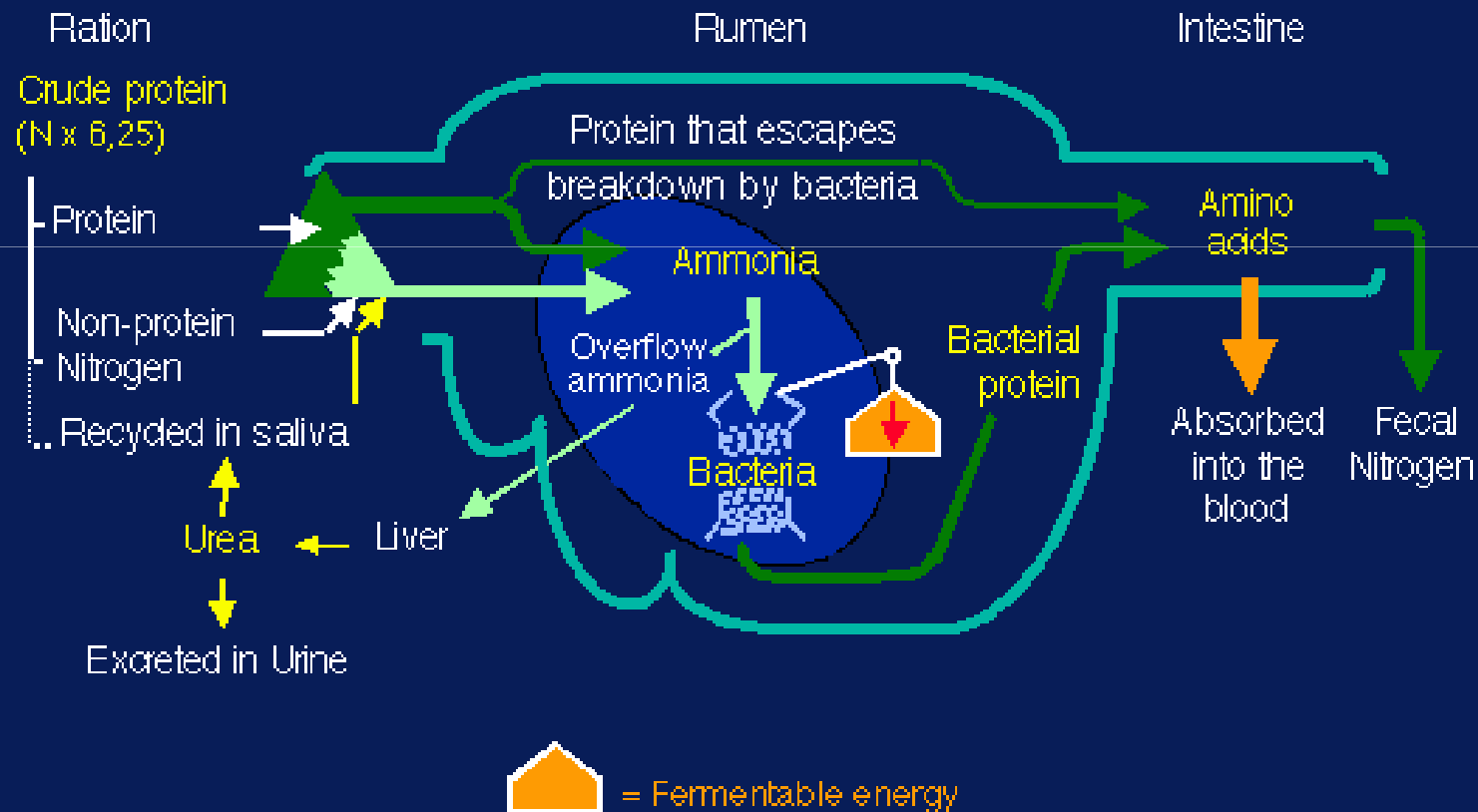
- **Casein (80% of CP), lactoalbumin e lactoglobulin**
Synthesized by the udder from aminoacids and glucose supplied by the blood.
- **Serum albumin e serum globulin**
Synthesized by the liver and they come directly from blood serum proteins

Milk protein synthesis



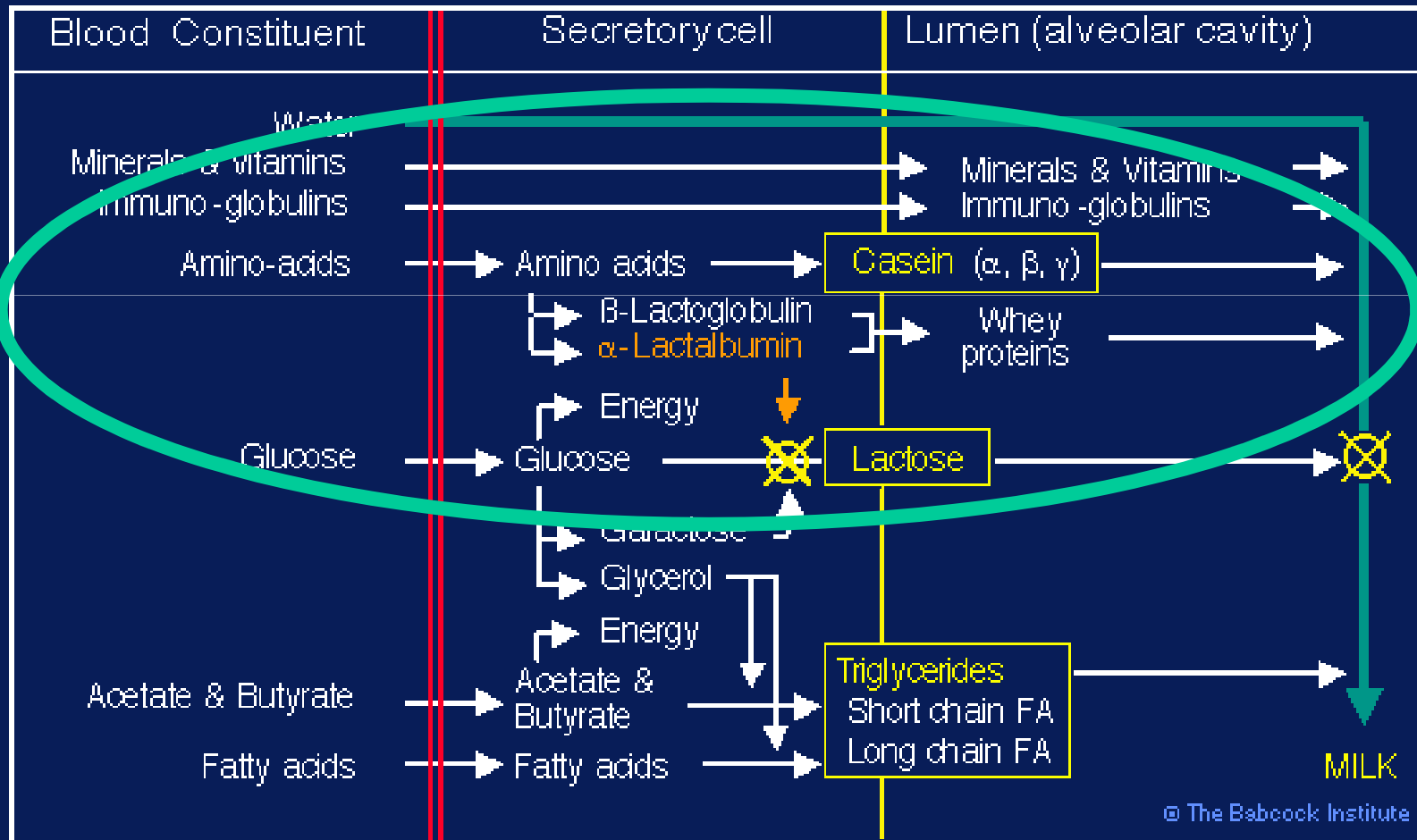
Milk protein synthesis

Protein metabolism in dairy cows



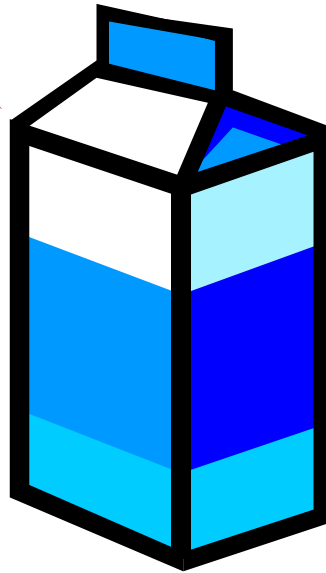
Milk protein synthesis

Milk secretion in secretory cell



Lactose

☞ Milk sugar
made of
galactose e
glucose

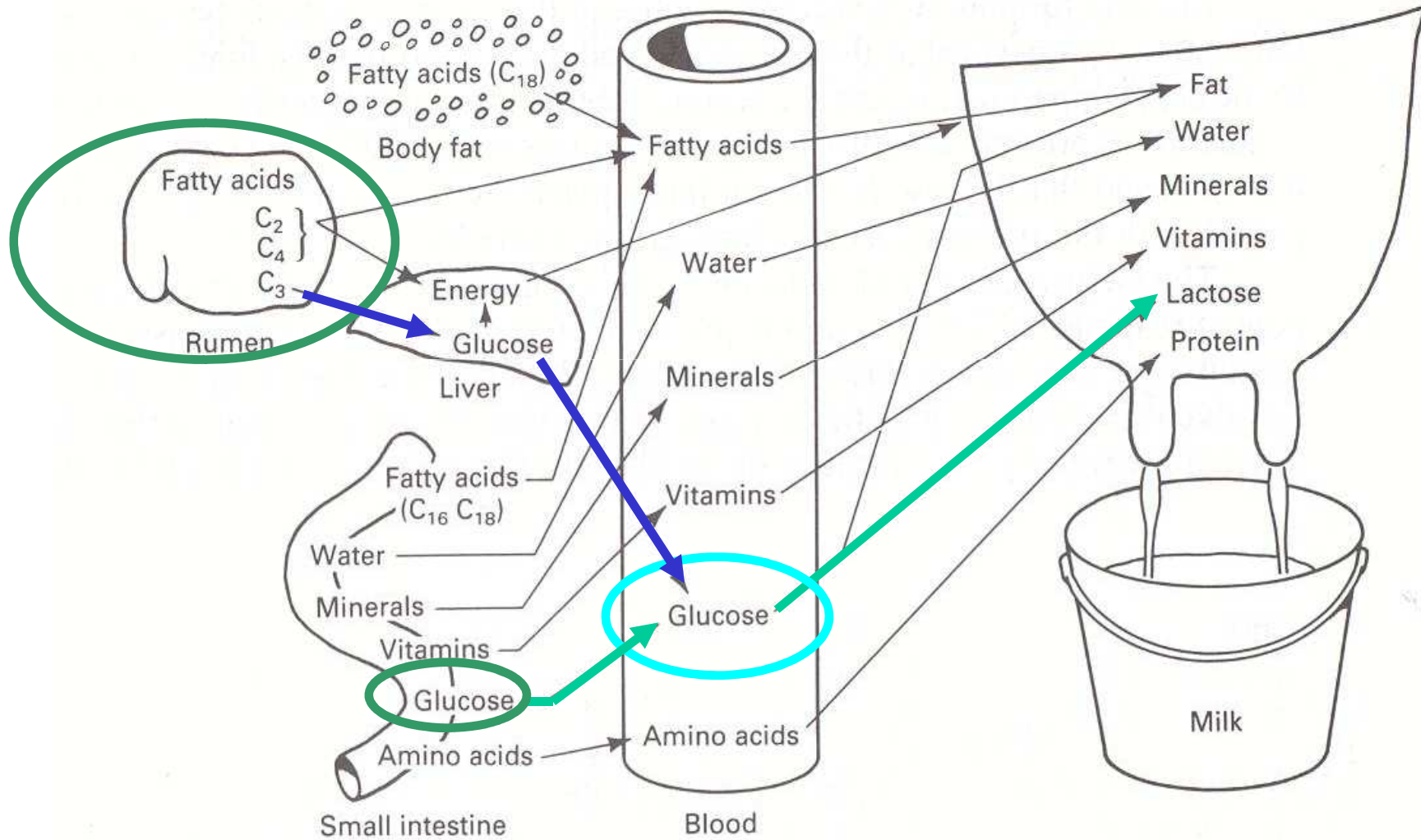


☞ about 5 %
☞ It is the main
constituent of solid
non fat (SNF)

Low concentration
usually means bad
conservation

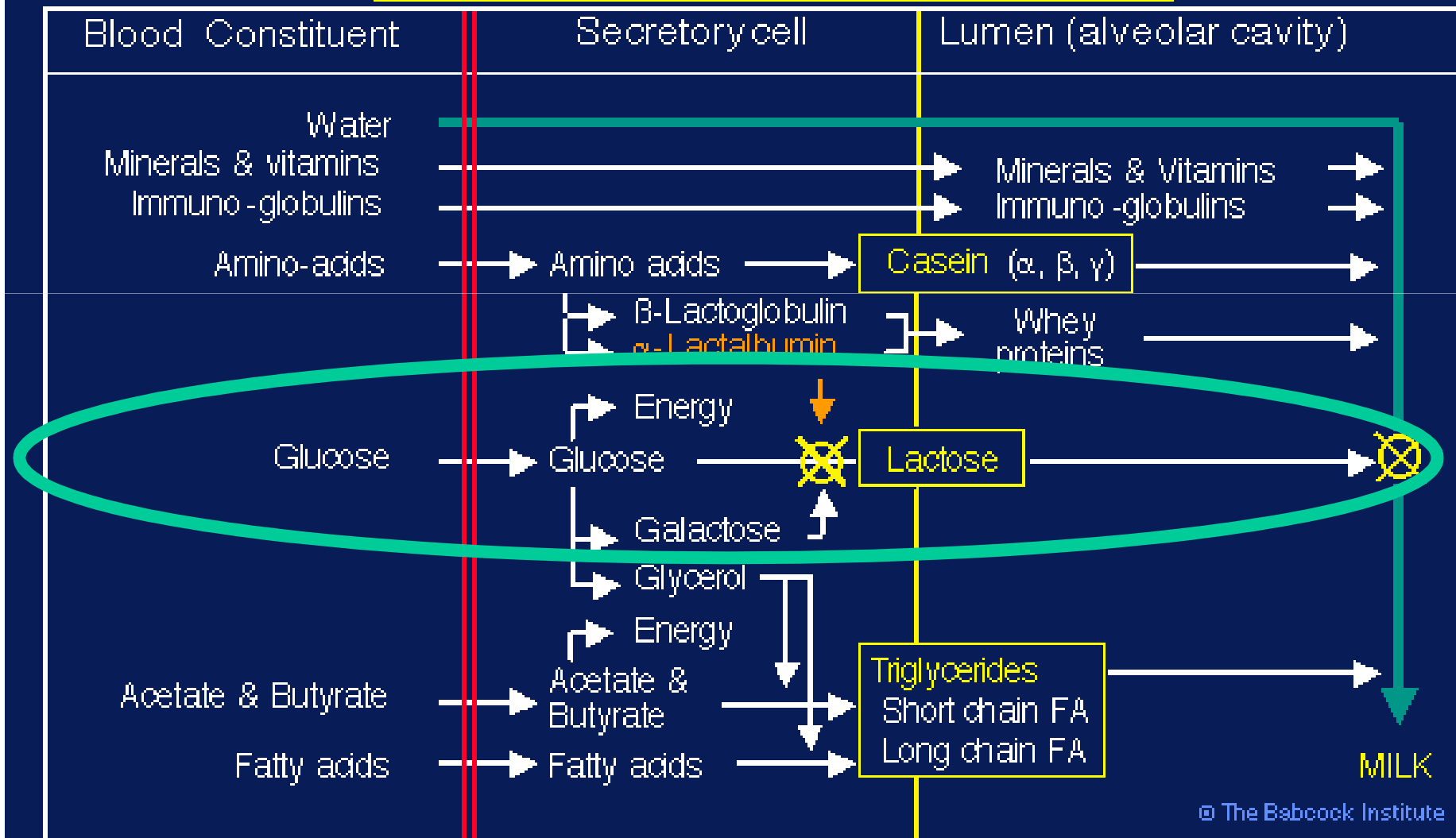
Concentration varies
with udder problems

Lactose synthesis - 1



Lactose synthesis - 2

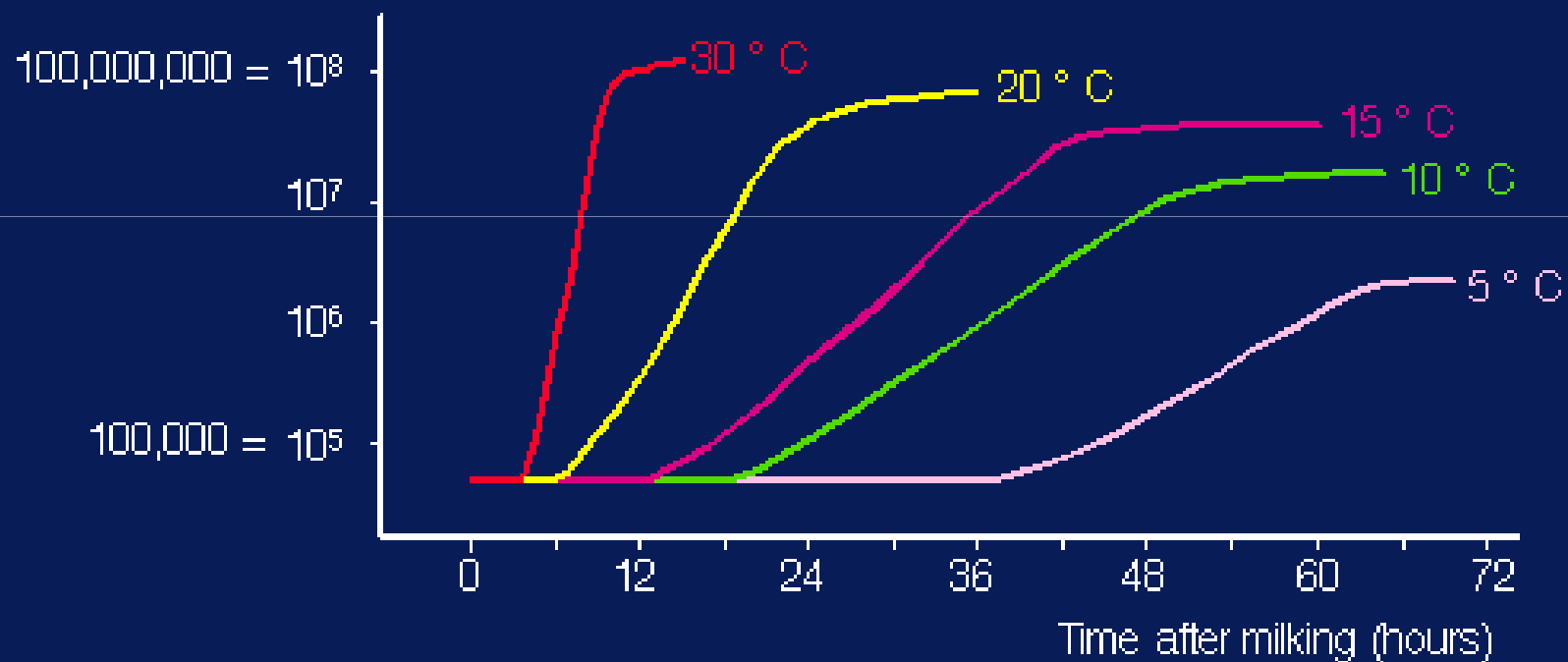
Milk secretion in secretory cell



Bacterial growth and milk temperature

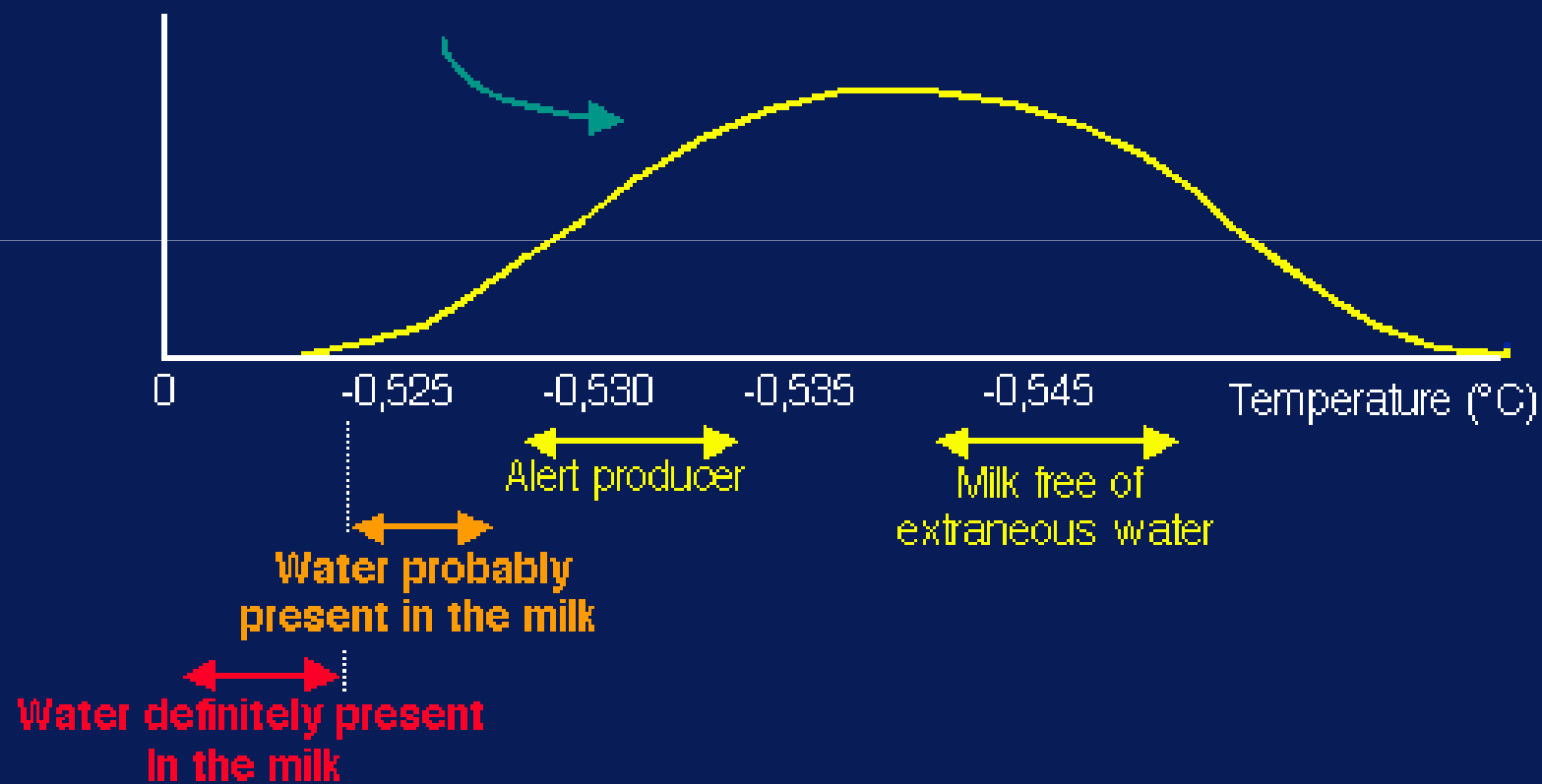
Total colony-forming units (bacterial colony) per ml. of milk

Milk must be cooled to 4°C as soon as possible after milking

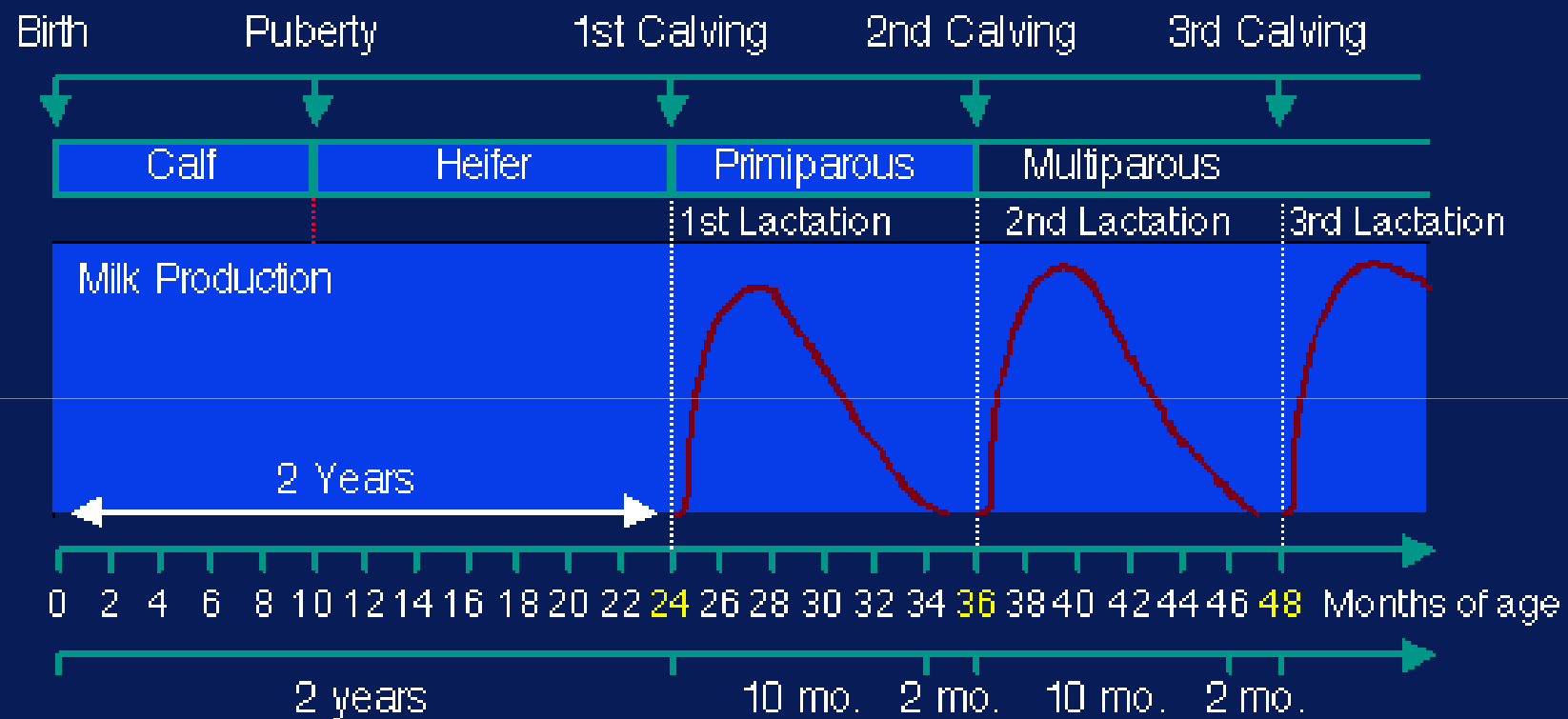


Freezing point to predict water contamination

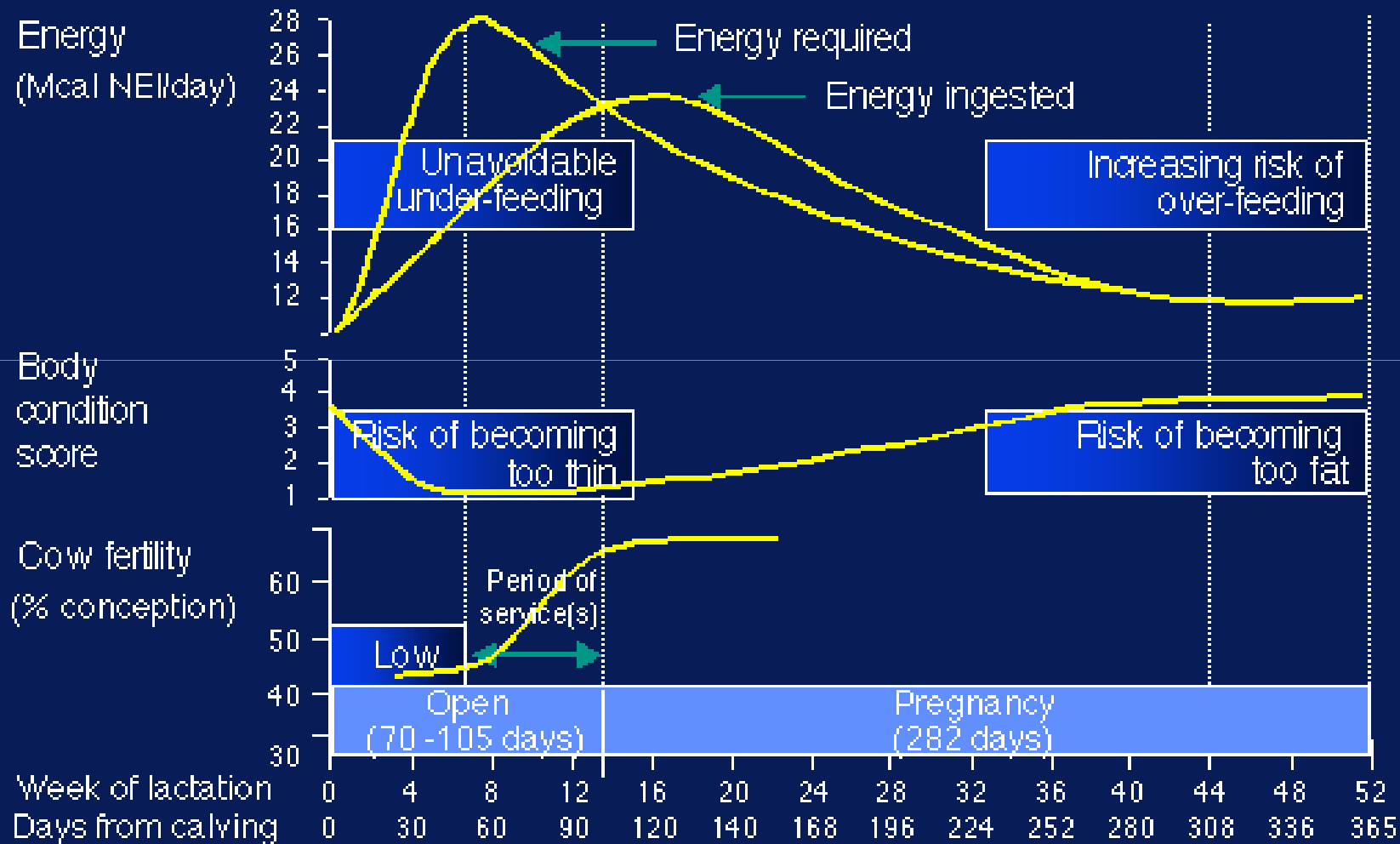
Freezing point distribution in normal herds



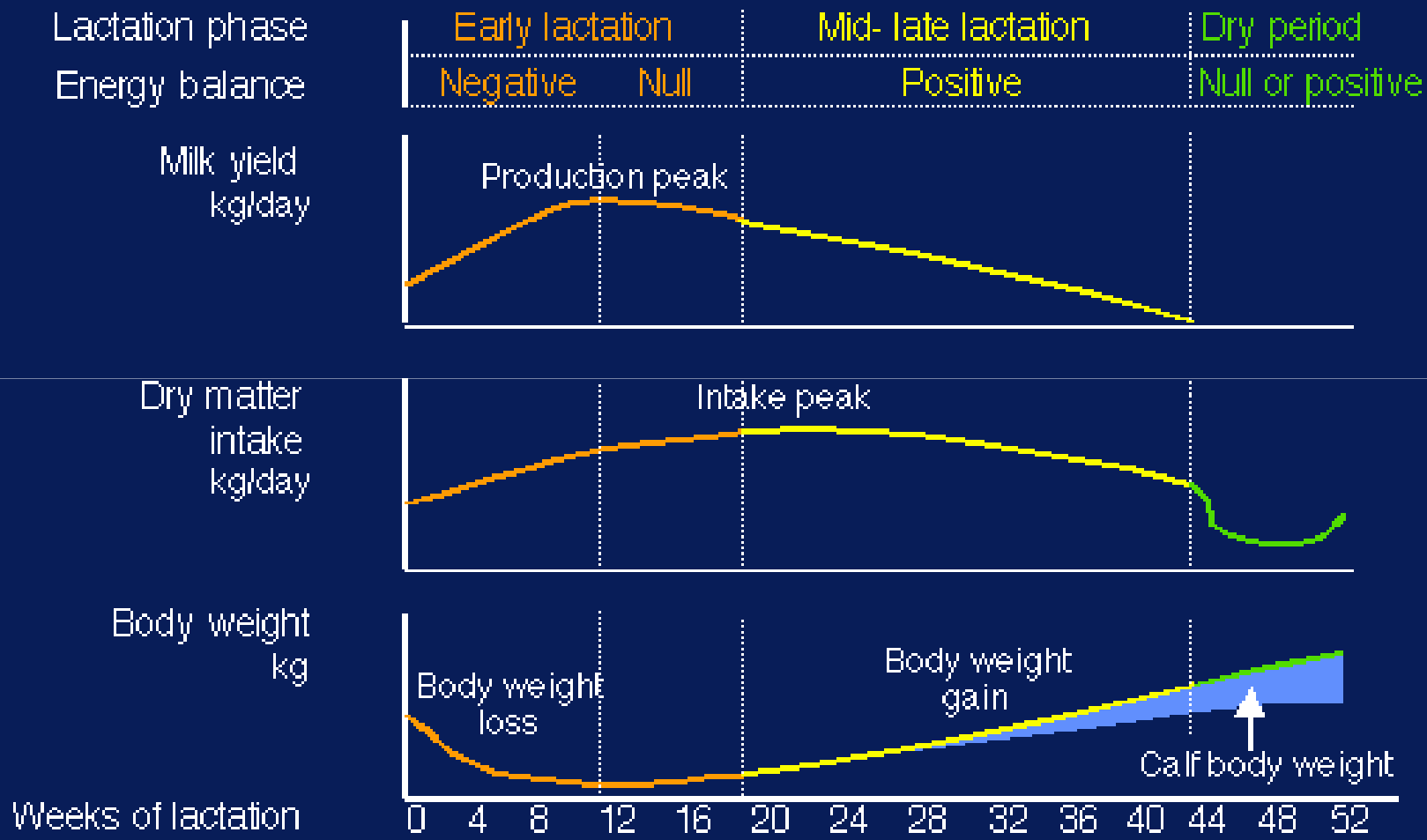
Lactation cycles



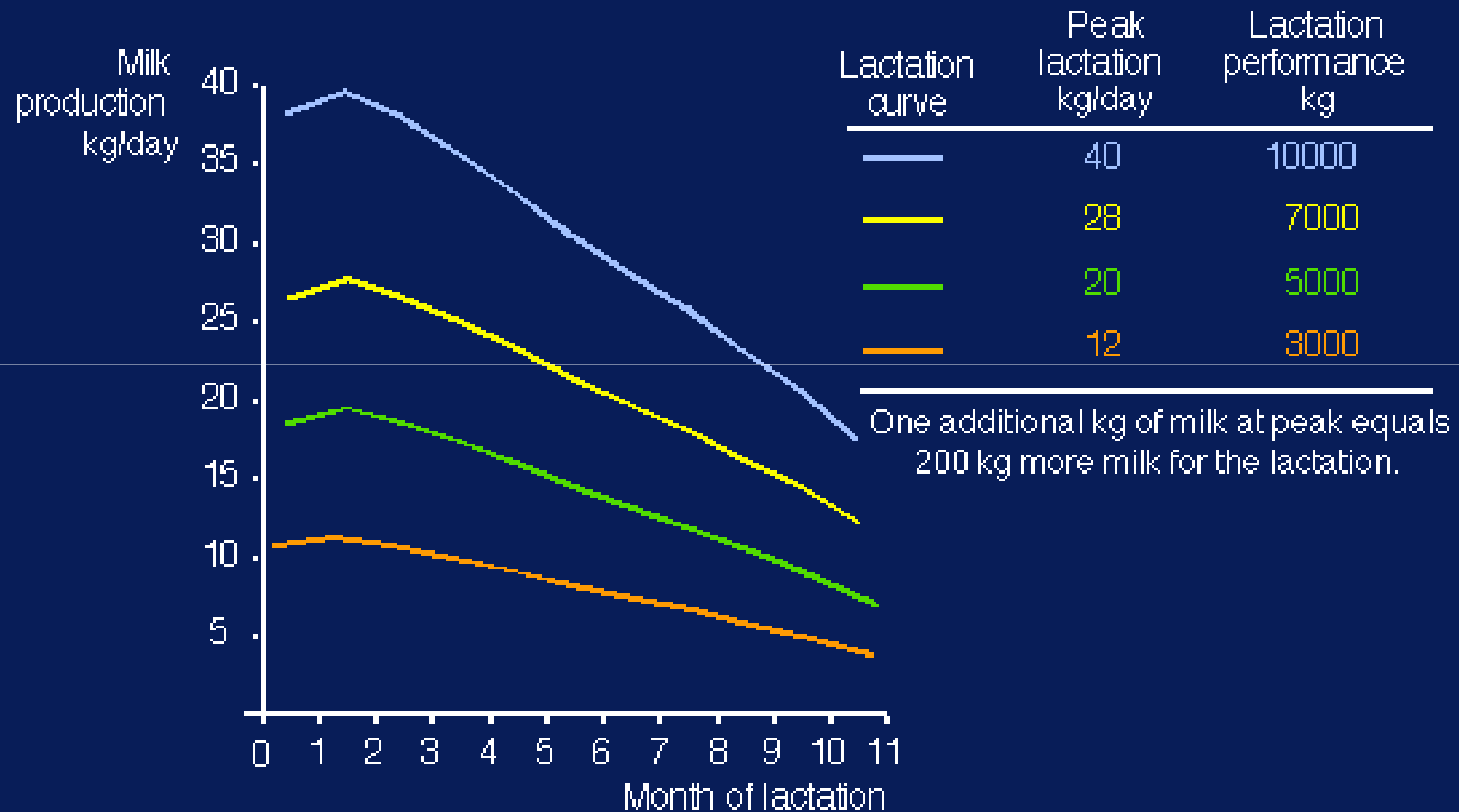
Energy balance, body condition score and fertility



Phases of a lactation cycle



Peak and lactation performance



Change in milk composition during lactation

Percentage or g/100g of milk

