











Guinard-Flament J., Hamon A., Decoopman N., Boutinaud M., Gaillard C., Hurtaud C., Gelé M., Mériaux L., Dufour S., Larroque H., Lemosquet S.









> French dairy sector is facing two major challenges:

- Decline in the number of dairy farms and in workforce due an insufficient renewal of generations

Number of new dairy farms: 2 times lower than the number of retirements By 2026, 49% of dairy farmers will be over the age of 60.

-> Larger herds / higher labor productivity

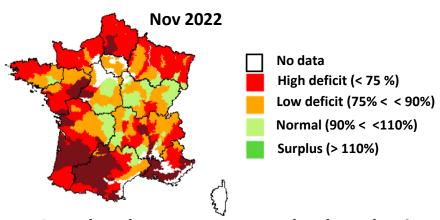
Solutions:

Milking frequency
Automated milking systems

Monitoring

Climate changes -> forage production

More or less severe drought-induced feed shortages



Cumulated permament grassland production

Agreste – Isop – Météo-France – INRAE



> Lactose: a major component of milk

Easy to measure at low cost and on a large scale with MIR analysis

Little studied in the past, mainly because:

- not a criterion for the milk payment system
- assumed to be nearly constant



> Lactose content varies in milk of commercial dairy farms

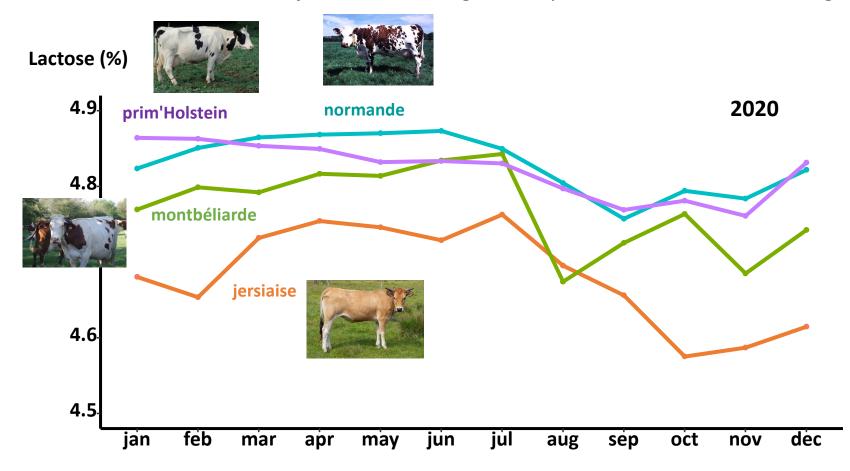
Organic commercial farms

204 farms - 184 597 controls

Years: 2019-2020-2021

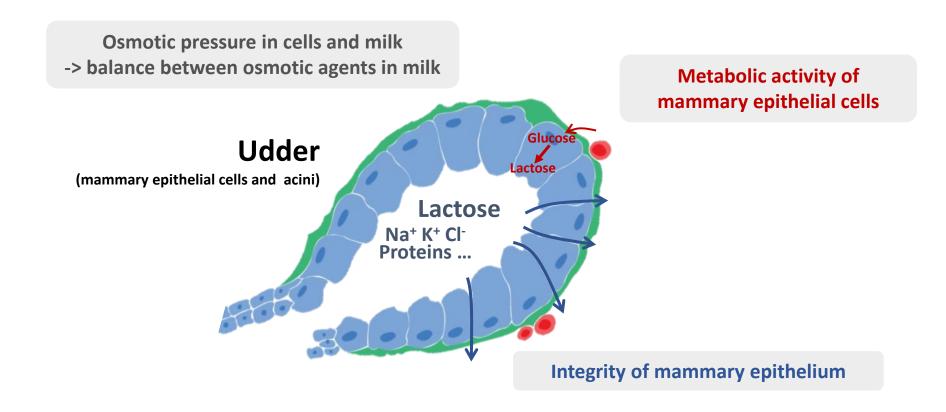
Breeds	Breeds Data number	
Prim'Holstein	134 591	
Normande	28 983	
Montbéliarde	15 623	
Jersiaise	5 400	

- Lower lactose content for jersiaise cows
- Higher content in spring / lower in autumn
- jersiaise cows: highest amplitude of fluctuations during the year



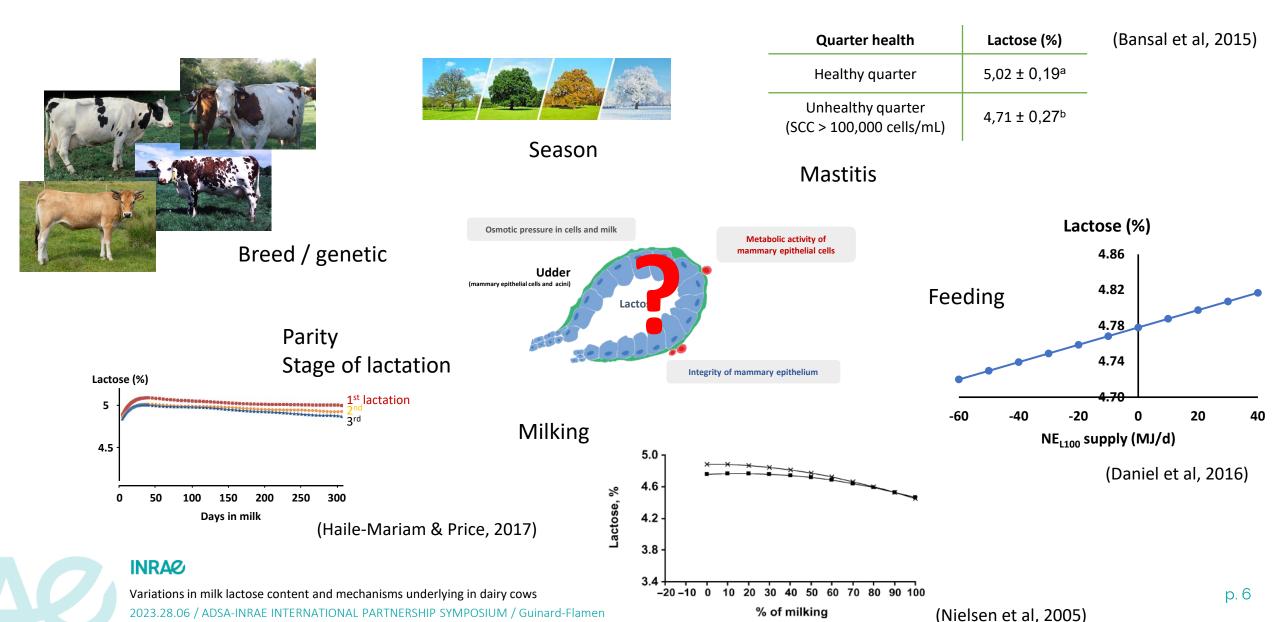


> Changes originate from 3 udder mechanisms



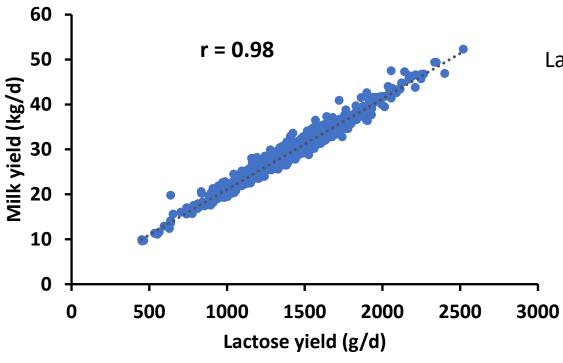


> Many factors responsible for changes in milk lactose content

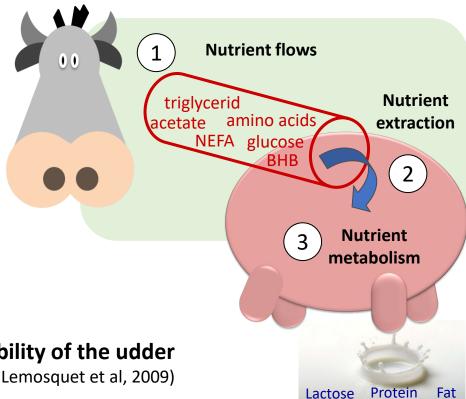


> Why to investigate lactose?

Milk yield & dilution-concentration effects



Lactose secretion depends on both mammary and systemic regulations



755 data – Prim'Holstein – IE PL Méjusseaume

-> High metabolic flexibility of the udder

(Guinard-Flament et al, 2007; Lemosquet et al, 2009)

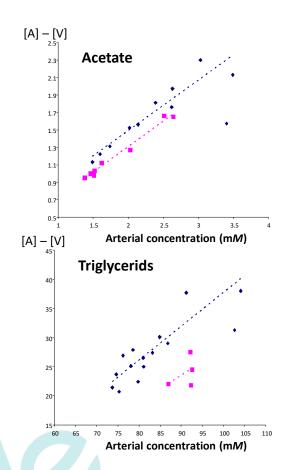


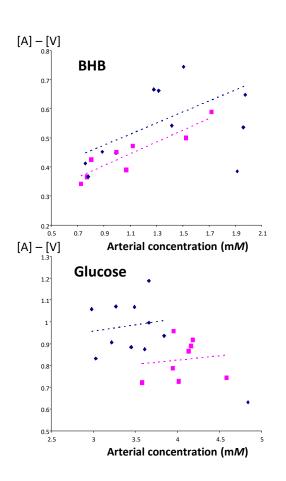
> Why to investigate lactose?

> Milk yield & dilution-concentration effects

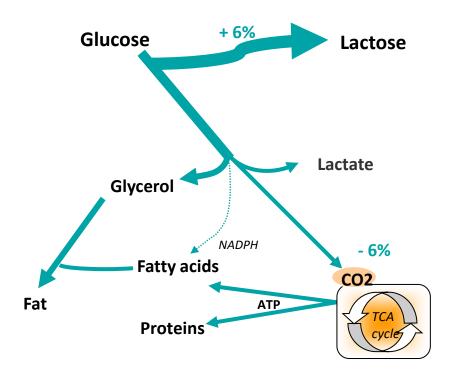
Effect of cessation of milking

(after 18h of milk accumulation into the udder)





30% feed restriction

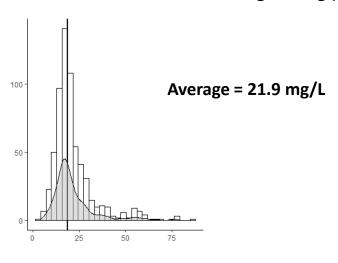


(Guinard-Flament et al, 2007)

Why to investigate lactose?

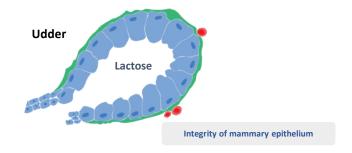
Milking intervals

Plasma lactose 1 h before evening milking (mg/L)

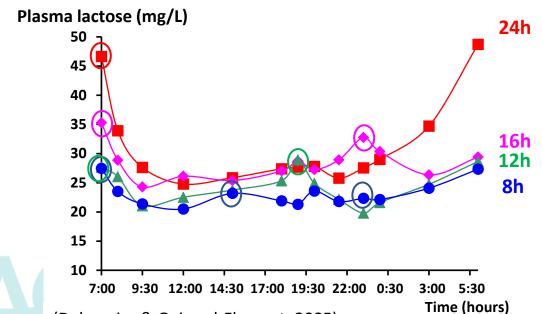


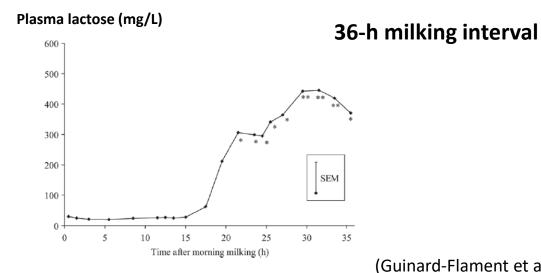
(Delamaire & Guinard-Flament, 2005)

Integrity of mammary epithelium



Measurements both in milk and blood plasma





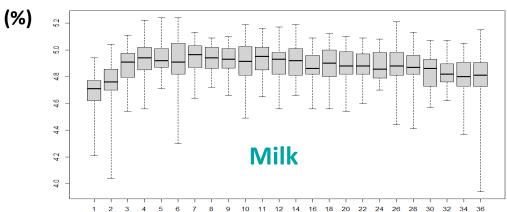
(Guinard-Flament et al., 2011)

Milk accumulation in the udder: alveoli distension and alteration of epithelium integrity

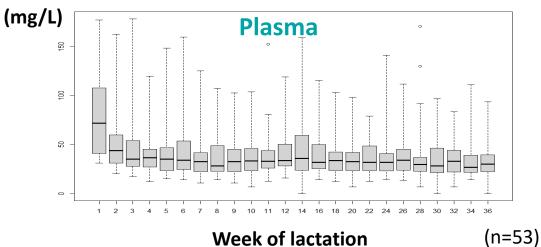
> Why to investigate lactose?

Mammary epithelium integrity varies mainly during early lactation

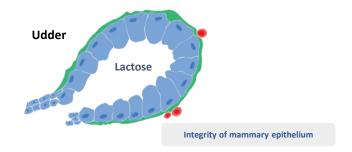
Milk lactose



Plasma lactose

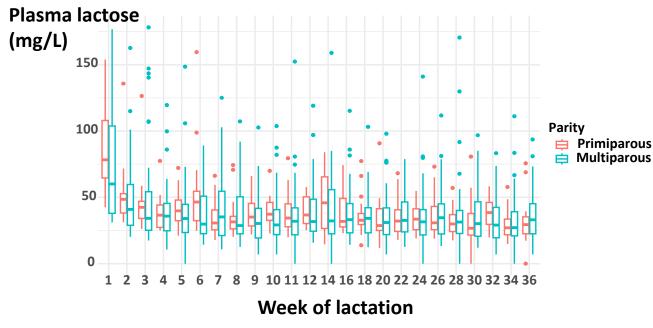


Integrity of mammary epithelium

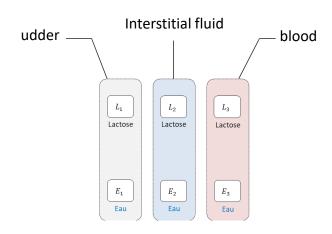


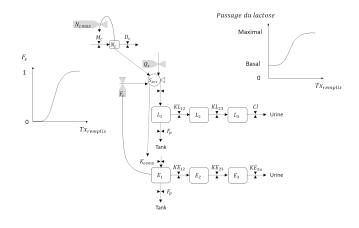
Primiparous cows -> lower variability

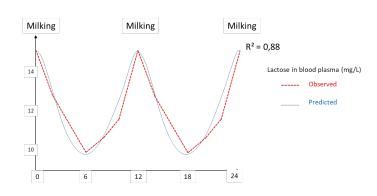
Less diruption of mammary epithelium integrity



Mechanistic model to predict the quantity of lactose flowing from the milk into the blood

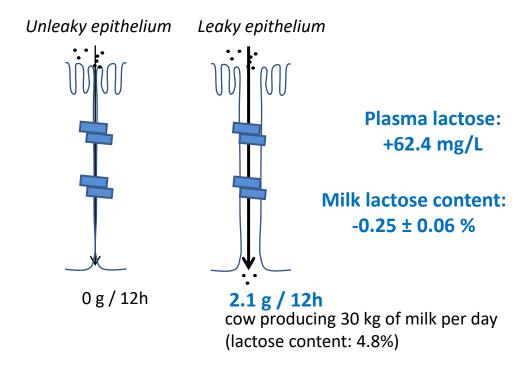






Model:

- Law of mass action
- Half-life of lactose in plasma



Incremental variation in milk lactose content:

- $0.04 \pm 0.01\%$ for +10 mg/L of lactose in blood plasma



(Decoopman, 2019)

> 4 reasons to further investigate lactose



1) Lactose -> to predict heat stability of milk? to manage increased variability of raw milk due to climate changes

Severe feed restriction increases permeability of mammary gland cell tight junctions and reduces ethanol stability of milk

M. T. Stumpf^{1†}, V. Fischer¹, C. M. McManus¹, G. J. Kolling¹, M. B. Zanela², C. S. Santos³, A. S. Abreu¹ and P. Montagner⁴

International Journal of Biometeorology (2020) 64:1981–1983 https://doi.org/10.1007/s00484-020-01967-0

SHORT COMMUNICATION

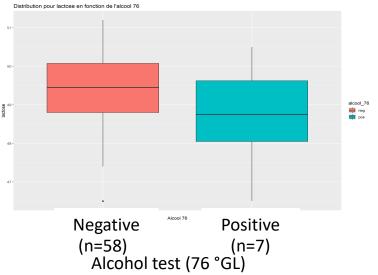


Mammary gland cell's tight junction permeability from dairy cows producing stable or unstable milk in the ethanol test

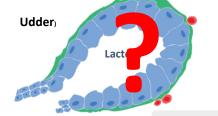
Marcelo T. Stumpf ¹ · Vivian Fischer ² · Darlene S. Daltro ² · Evelyn P. M. Alfonzo ² · Giovani J. Kolling ³ · Marcos Vinicius G. B. da Silva ⁴ · Luiz Gustavo R. Pereira ⁴ · Concepta M. McManus ⁵

Research group -> understand the biological determinants of the loss of heat stability of milk + the role of the integrity of the mammary epithelium (C. Hurtaud)

18 organic commercial dairy farms South of France - 2022-2023



(Fanny Albert et al, Idele, personal communication)

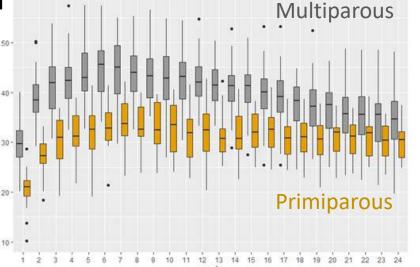




Integrity of mammary epithelium

2) Lactose -> to predict the persistency of lactation? to optimize either feeding strategies or to decrease number of calving

Milk yield (kg/d)



Week of lactation

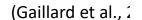
Primiparous cows: both high lactation persistency & milk lactose content

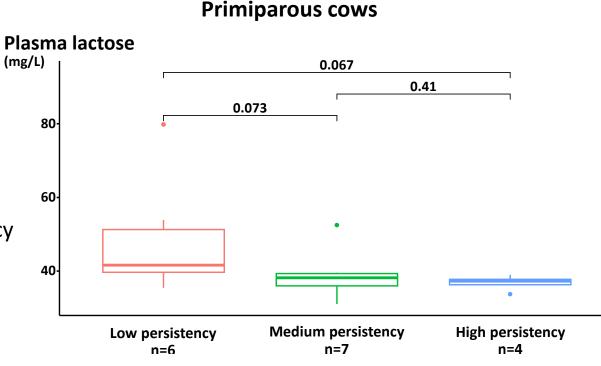


Research group -> develop methods to predict lactation persistency

Trial on **multiparous cows** (18 months of lactation - n=36):

- milk lactose: improved accuracy, sensitivity, and specificity of prediction models.





Poor Lactation persistency could be associated with leakier mammary epithelium



> 3) Lactose -> to predict adaptive response to once-daily milking? to manage worforce on dairy farms

2 -> 1 milking/d

≥ 20 to 30 % milk yield (from 1st day)

+ a large between-cow variability (-15 to -50%)

Higher milk yield losses:

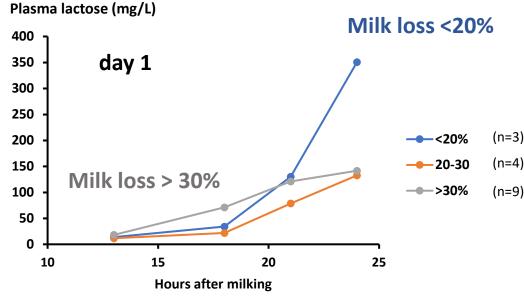
Day 1 -> Less leakage of lactose from milk to blood probably due to a strong down-regulation of milk secretion and a lower alveoli distension

day 1

Initial milk yield (kg/d)
Milk yield loss (%)
% of cows with increase in
plasma lactose > 100 mg/L

Cluster 1 (n=29)		Cluster 2 (n=44)	Cluster (n=20)
	34.4 ^a	32.5 ^{ab}	29.7 ^b
	-35.5 ^c	-23.6 ^b	-17.8ª
	34 ^b	68 ^a	67 ^a

(Charton et al. 2019)

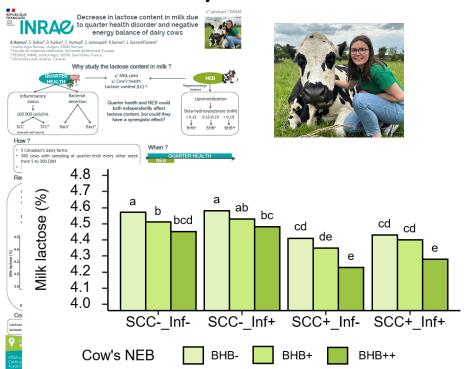




A) Lactose -> to predict nutritional/health status of dairy cows? to sustain animal health and welfare

Abstract 1065M

5 Canadian dairy farms – holstein



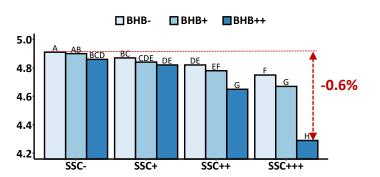
Milk lactose content



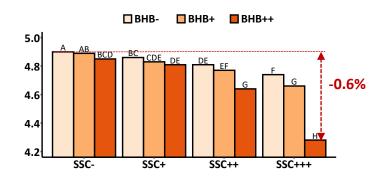


204 French organic commercial dairy farms

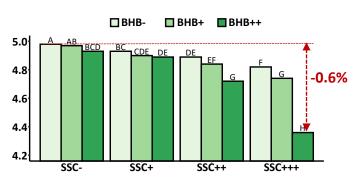
prim'holstein - 2020



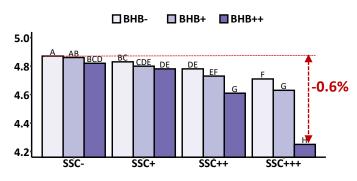
monbéliarde - 2020

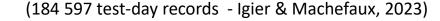


normande - 2020



jersiaise - 2020





> To conclude: our futur works

-> Is it possible to use lactose as an indicator? How?

-> Which mechanisms underline its changes in milk according to factors of variation?





Many thanks to my co-authors: Hamon A., Decoopman N., Boutinaud M., Gaillard C., Hurtaud C., Gelé M., Mériaux L., Dufour S., Larroque H., Lemosquet S.







