

Differences in Blood and Milk Fatty Acid Profile of Primiparous and Multiparous Mediterranean Buffaloes Cows During Transition Period and Early Lactation

Lenita Camargo Verdurico¹, Jefferson Rodrigues Gandra^{2,*}, Caio Seiti Takiya¹, Jose Esler de Freitas Junior¹, Rafael Villela Barletta¹, Rodrigo Gardinal¹, Gustavo Delfino Calomeni¹, Pablo Gomes de Paiva³ and Francisco Palma Rennó¹

¹Department of Animal Nutrition and Production, University of São Paulo, Av. Duque de Caxias Norte, 225 – campus da USP, CEP 13635-900, Pirassununga, SP-Brazil

²Department of Animal Sciences, Universidade Federal da Grande Dourados, Rodovia Dourados-Itahum, km 12, Zip Code: 79804-970, Dourados, MS, Brazil

³Department of Animal Sciences, UNESP - Universidade Estadual Paulista “Júlio de Mesquita Filho”/Campus Jaboticabal, Rod. Prof. Paulo Donato Castellane km 5, Rural, Zip Code: 14884-900, Jaboticabal, SP, Brazil

Abstract: The objective of this study was to determine the differences in blood and fatty acid (FA) profile between primiparous and multiparous Mediterranean buffaloes cows from 28 days of expected calving date until 56 days in milk. Nine multiparous (MUL) and 7 primiparous (PRI) cows were used in the present study, animals grazed in *Brachiaria decumbens* and supplemented with 2.0 kg of concentrate/day. Blood and milk samples were collected once a week and data were submitted to repeated measures analysis using PROC MIXED of SAS. Multiparous cows presented higher concentrations of glucose and non-esterified FA during pre- and post-partum period, higher cholesterol during post-partum when compared to PRI. Milk yield and fat content were higher for MUL (6.44 kg/d and 7.89%) when compared to PRI (5.66 kg/d and 6.75%). Palmitic and palmitoleic FA were lower and C18:0, C18:1 *trans*-11 and C18:1 *cis*-9 FA were higher in MUL cows. Multiparous buffalo cows demonstrated higher milk yield and fat content than PRI, and milk FA profile of MUL had higher amounts of C18:0 FA. Multiparous buffaloes presented higher non-esterified fatty acid, which altered milk fat content, and higher milk yield than primiparous cows. Furthermore, multiparous cows presented a higher content of FA from incomplete biohydrogenation process.

Keywords: Beta-hydroxybutyrate, heifer, milk fat, milk yield, non-esterified fatty acid, saturated fatty acid.

INTRODUCTION

Transition period represents the last 3 weeks before parturition to 3 weeks after parturition [1] in dairy cows. Despite buffaloes seem to not have a tumultuous period as Holstein cows, great physiologic changes occur due to transition from the pregnant, non-lactating state to the non-pregnant, lactating state. Furthermore, heifers are less susceptible than multiparous cows to negative energy balance due to lower milk yield, body fat content and lower body reserves mobilization. Some blood metabolites may be used as an indirect measure of lipid mobilization from adipose tissue, as the non-esterified FA, which is greater in early lactation [2].

Studies related to the major milk FA are of interest because some specifically FA may be biological modifiers in humans [3] and may affect nutritional value and technological properties of milk [4]. The milk of buffaloes cows differ from cows due to higher content of protein, fat and minerals as calcium and phosphorus

[5]. Despite the increase of researches related to buffalo performance, no studies have been carried out to evaluate differences in metabolism and milk FA profile of multiparous and primiparous buffalo cows. The objective of this study was to determine the differences in blood metabolites and milk FA profile of primiparous and multiparous cows. Our hypothesis was that primiparous cows presented lower blood non-esterified FA concentration and lower content of saturated FA in milk than multiparous cows.

MATERIAL AND METHODS

The experiment was conducted in “Setor de Bubalinocultura da Coordenadoria do Campus de Pirassununga” of University of São Paulo, from March until November. Seventeen Mediterranean buffalo cows, nine multiparous and seven primiparous, grazing in *Brachiaria brizantha* pasture were used in the experiment. The pasture presented 35.63% DM, 70.15% NDF, 39.12% ADF and 6.52% CP of average chemical composition. Animals were milked once a day at 7h00, with portable milk machine. During the milking animals received 2.0 kg of grain mixture, and the ration were formulated to achieve nutrient requirement of

*Address correspondence to this author at the Department of Animal Sciences, Universidade Federal da Grande Dourados, Rodovia Dourados-Itahum, km 12, Zip Code: 79804-970, Dourados, MS, Brazil;
E-mail: jeffersongandra@ufgd.edu.br

lactating cows with 690 kg of live weigh, milking 8 kg/d and 5.5% of fat content according to NRC [6].

Table 1: Concentrate Composition During Experimental Period

Ingredient (%DM)	
Ground corn	60.00
Extruded soybean	10.00
Soybean meal	24.45
Urea	1.00
Dicalcium phosphate	1.63
Limestone	0.63
Salt	0.70
Mineral mix	1.60
Composition (%DM)	
Dry matter (%as fed)	89.88
Organic matter	88.80
Crude protein	25.53
Ether extract	4.58
Neutral detergent fiber	15.55
Acid detergent fiber	7.4
Lignin	1.22

Containing per kilogram of mineral and vitamin mix: calcium - 120 g; phosphorus - 73 g; sulfur - 30 g; magnesium - 44 g; copper - 340 mg; zinc - 1.350 mg; manganese - 940 mg; cobalt - 3 mg; iodine - 16 mg; selenium - 10 mg; iron - 1.064 mg; vitamin A - 100.000 IU; vitamin D - 40.000 IU; vitamin E - 600 IU.

Blood samples were collected weekly from 28 days of expected calving date, at day of partum until 56 days of lactation. Sampling was performed after milking from all cows by puncture of coccigeal vein, in sterile vacutainers, without clot activator (BD Vacutainer®, USA). The samples were centrifuged at 2000 x g for 15 minutes. The supernatant serum was transferred to plastic tubes, and stored at -20°C until laboratory analysis. Blood serum was analyzed for glucose, total cholesterol, HDL-cholesterol, urea, ureic nitrogen, total protein, albumin, non-esterified FA and β -hydroxybutyrate (BHB). These analysis were performed using commercial kits (CELM®, São Caetano do Sul - Brazil) using enzymatic colorimetric endpoint method or kinetic. The reading was performed in automatic biochemistry analyzer (SBA-200 automatic biochemistry – CELM®, São Caetano do Sul - Brazil). Analysis of non-esterified FA and β -hydroxybutyrate were made using commercial kits (RB 1007, Randox®) and reading performed by a micro-plate reader (ASYS Brand, Model Expert Plus UV-340- Analytic, São Paulo, Brazil).

Milk yield was recorded daily through weighing, and milk samples were collected once a week from partum until 56 days of lactation and analyzed for fat (Funke-Gerber, Labortechnik GmbH, Berlin, Germany). The fat corrected milk (3.5% FCM) was calculated according to Sklan *et al.* [7], as follows: $FCM = (0.0432 + 0.1625 \times \text{milk fat content}) \times \text{milk yield}$. Milk samples for analysis were obtained proportionally during milking. Fat extraction procedure of milk samples was performed according to Feng *et al.* [8] and separated fat was methylated and the methyl esters were formed according to Kramer *et al.* [9]. Fatty acids were quantified by gas chromatography (GC Shimadzu 2010 with automatic injection, Shimadzu Corporation, Kyoto - Japan) using an SP-2560 capillary column (100 m \times 0.25 mm i.d. with 0.02- μ m film thickness; Supelco, Bellefonte, PA). Similarly to Huang *et al.* [10], oven temperature was 70°C for 4 minutes, then increased 13°C minute⁻¹ to 175 °C, and held for 27 minutes. A further increase of 4°C minute⁻¹ was carried out until 215°C, and maintained during 31 minutes. Hydrogen was used as the carrier gas and flowed 40 cm³ s⁻¹. Four standards were used for FA identification: standard C4-C24 FA (TM 37; Supelco Sigma-Aldrich Group, Bellefonte, Pennsylvania, USA), vaccenic acid C18: 1 trans-11 FA (V038- 1G; Supelco Sigma-Aldrich Group, Bellefonte, Pennsylvania, USA), conjugated linoleic acid (CLA) C18: 2 trans-10, cis-12 (UC-61M 100 mg; NU-CHEKPREP, Inc. Elysian, Minnesota, USA) and C18: 2 cis-9, trans-11 (UC-60M 100 mg; NU-CHEKPREP, Inc. Elysian, Minnesota, USA).

Statistical Analyses

The data were subjected to SAS (Version 9.1.3, SAS Institute, Cary, NC 2004), verifying the normality of residuals and homogeneity of variances by PROC UNIVARIATE. Data were analyzed by PROC MIXED according to the following model of time repeated measures [11]:

$$Y_{ijk} = \mu + C_i + t_j + C_i * T_j + a_k + e_{ijk}$$

Where: Y_{ijk} = dependent variable; μ = overall mean; C_i = fixed effect of animal class; T_j = random effect of time; $C_i * T_j$ = interaction between class and time; a_k = random effect of animal; e_{ijk} = residual error. Autoregressive method was used to calculate covariance structure. The degrees of freedom were calculated according to the Satterthwaite's method (ddfm = satterth). Autoregressive 1 was the best covariance structure based upon the smallest Akaike's information criterion values. Other covariance structure

tested includes compound symmetry, heterogeneous compound symmetry, unstructured and heterogeneous autoregressive 1.

RESULTS

Blood Profile

Blood glucose and non-esterified FA concentrations were higher in MUL cows during pre- and post-partum

(Table 2). Total and HDL cholesterol were higher in MUL cows only during post-partum period. Total protein was lower in MUL cows. Time effect was observed for total cholesterol, ureic nitrogen and albumin during pre-partum period. Time effect was observed for total, HDL cholesterol, urea, ureic nitrogen, albumin, non-esterified FA during post-partum period. No interaction effect was observed in blood parameters.

Table 2: Differences in Blood Profile between Primiparous and Multiparous Mediterranean Buffaloes Cows During Transition Period and Early Lactation

Item	Class		SEM	p-Value		
	Primiparous	Multiparous		Class	Time	Interaction
<i>mg/dL</i>						
Glucose						
Pre-partum	58.54	73.46	1.79	0.009	0.431	0.966
Post-partum	66.91	62.62	1.39	0.013	0.365	0.886
Total cholesterol						
Pre-partum	70.82	71.65	2.04	0.677	0.031	0.876
Post-partum	78.91	83.52	1.26	0.004	0.001	0.752
HDL-cholesterol						
Pre-partum	58.50	49.58	2.53	0.859	0.564	0.212
Post-partum	62.41	61.19	1.68	0.859	0.030	0.212
Urea						
Pre-partum	19.95	18.53	1.01	0.651	0.537	0.977
Post-partum	28.50	31.78	0.91	0.375	0.001	0.593
Ureic nitrogen						
Pre-partum	9.32	8.65	0.47	0.521	0.017	0.733
Post-partum	12.97	14.84	0.43	0.230	0.001	0.321
<i>g/L</i>						
Total protein						
Pre-partum	5.56	5.10	0.14	0.002	0.156	0.778
Post-partum	4.81	4.91	0.03	0.680	0.271	0.141
Albumin						
Pre-partum	2.16	2.26	0.03	0.207	0.031	0.957
Post-partum	2.09	2.22	0.09	0.144	0.039	0.111
<i>mmol/L</i>						
Non-esterified fatty acid						
Pre-partum	0.563	0.710	0.03	0.032	0.156	0.778
Post-partum	0.692	0.823	0.02	0.029	0.012	0.937
β -hydroxybutyrate						
Pre-partum	0.452	0.433	0.01	0.207	0.531	0.957
Post-partum	0.429	0.455	0.01	0.368	0.173	0.592

Milk Yield and Fatty Acid Profile

Milk yield and fat content were higher for MUL than PRI. Furthermore, MUL cows presented lower C16:0, C16:1 and total C16:0 FA and higher C18:0, C18:1

trans-11 and C18:1 *cis*-9 FA than PRI (Table 3). Time effect was observed for milk yield and for almost all FA, excepted for C4:0, C8:0, C10:0, C12:0, C17:1, C18:0 and C18:2 FA.

Table 3: Differences in Milk Yield and Fatty Acid Profile between Primiparous and Multiparous Mediterranean Buffaloes Cows During Early Lactation

Item	Class		SEM	p-Value		
	Primiparous	Multiparous		Class	Time	Interaction
Kg/day						
Milk yield	5.66	6.44	0.12	0.004	0.003	0.937
%						
Fat	6.75	7.89	0.21	0.001	0.455	0.943
g/100g of FA						
Fatty acid						
C4:0	1.75	1.68	0.01	0.155	0.746	0.688
C6:0	1.25	1.21	0.01	0.470	0.090	0.640
C8:0	0.68	0.667	0.01	0.770	0.148	0.809
C10:0	1.39	1.38	0.02	0.945	0.228	0.711
C11:0	0.058	0.053	0.02	0.333	0.001	0.331
C12:0	1.93	1.95	0.02	0.842	0.099	0.788
C13:0	0.242	0.227	0.05	0.443	0.001	0.477
C14:0	10.38	10.40	0.07	0.964	0.036	0.397
C14:1	1.36	1.27	0.02	0.350	0.001	0.264
C15:0	1.11	1.03	0.01	0.169	0.001	0.912
C15:1	0.238	0.222	0.01	0.192	0.003	0.880
C16:0	33.22	32.89	0.21	0.041	0.050	0.401
C16:1	2.24	1.97	0.03	0.050	0.003	0.535
C17:0	0.686	0.691	0.02	0.861	0.037	0.955
C17:1	0.217	0.199	0.02	0.289	0.125	0.312
C18:0	9.08	11.35	0.10	0.002	0.576	0.837
C18:1 n9t	0.041	0.039	0.01	0.906	0.001	0.858
C18:1 <i>trans</i> -11	1.02	2.23	0.04	0.009	0.001	0.621
C18:1 <i>cis</i> -9	22.00	24.48	0.22	0.006	0.006	0.696
C18:2	0.542	0.612	0.01	0.247	0.443	0.918
C20:0	0.118	0.114	0.01	0.694	0.001	0.833
C18:3	0.201	0.196	0.01	0.676	0.001	0.577
CLA <i>cis</i> -9, <i>trans</i> -11	0.783	0.759	0.01	0.556	0.008	0.526
Total	93.28	93.04	0.11	0.627	0.010	0.808
<C16	20.43	20.14	0.16	0.702	0.071	0.576
C16	35.46	34.81	0.26	0.031	0.050	0.401
>C16	37.39	38.11	0.25	0.462	0.257	0.682
Total C18	35.37	38.11	0.02	0.433	0.271	0.671
C18 unsat/sat	2.61	2.60	0.17	0.917	0.066	0.983
Total						
Saturated	62.80	62.54	0.20	0.767	0.022	0.660
Unsaturated	30.47	30.52	0.23	0.944	0.468	0.777
Unsaturated / saturated	0.48	0.49	0.01	0.829	0.173	0.709

DISCUSSION

Glucose is a primary nutrient for milk synthesis, being the substrate of lactose synthesis, which is osmotic determinant of milk volume [12]. Multiparous cows presented lower glucose concentration than PRI, because the glucose requirement for milk synthesis is higher for MUL than PRI cows, since the milk yield is higher. This result agrees with Santos *et al.* [13] which reported higher glucose concentrations in PRI than MUL Holstein cows during post-partum period, but the authors also observed this effect during pre-partum period.

Non-esterified concentrations may be considered as an index of lipid mobilization [14], since they are released from body reserves and absorbed by the mammary gland to provide milk triglycerides or are metabolized into hepatocytes to form alternative energetic compounds. Due to higher milk yield of multiparous cows, energy requirements are consequently greater than primiparous cows, thus multiparous cows are more susceptible to mobilize body lipids and increase NEFA blood concentrations. Despite the differences in NEFA blood concentrations, BHB concentrations were not affected by number of lactations. β -Hydroxybutyrate is the major ketone body in blood and is related with FA oxidation in liver [15]. Therefore the increased NEFA concentration of MUL was routed to udder for fat synthesis and MUL cows presented higher milk fat content. The higher total cholesterol and total protein presented by MUL cows than PRI are related with lipid transport made by lipoproteins in secretors organs (as intestine and liver). Lipoproteins are macromolecular complexes of protein, phospholipid, cholesterol and triglycerides [16]. Urea blood concentration presented time effect only during post-partum period. This fact is related to the amino acids body reserves mobilization, presented in skeletal muscle [17]. Santos *et al.* [13] also observed similar effects of higher milk yield and milk fat content in MUL than PRI Holstein cows during the first 120 days in milk and entire lactation.

The higher content of C18:1 trans-11 and C18:1 cis-11 FA for MUL may indicate an incomplete biohydrogenation process, probably because the higher passage rate of multiparous cows when compared to PRI. The C18:1 trans-11 FA is a substrate to formation of C18:2 cis-9 trans-11 FA in the animal organism [18], which is a potential health-promoting, contributing with immune response, cancer prevention and decreased atherosclerosis [19-21]. No

differences were found in total saturated and unsaturated FA in milk. We expected that saturated would be higher in MUL because a considered part of triglycerides to milk fat synthesis is from NEFA on blood, which is formed mainly by C16:0 and C18:0 FA. Indeed, C18:0 FA was higher in MUL than PRI, but C16:0 FA was lower and the reason why it occurs is unknown. Data of milk FA profile of buffalo cows are scarce. However, Varrichio *et al.* [22] described similar concentrations of saturated FA in milk (65.48%) of Mediterranean buffalos of different herds that reported in the present experiment.

CONCLUSION

Multiparous buffalos presented higher non-esterified fatty acid, which altered milk fat content, and higher milk yield than primiparous cows. Furthermore, multiparous cows presented a higher content of FA from incomplete biohydrogenation process.

REFERENCES

- [1] Grummer RR. Impact of changes in organic nutrient metabolism on feeding the transition dairy cow. *J Anim Sci* 1995; 73: 2820-33.
- [2] Mashek D, Ingvarsten KL, Andersen JB, Vestergaard M, Larsen T. Effects of a four-day hyperinsulinemic-euglycemic clamp in early and mid-lactation dairy cows on plasma concentrations of metabolites, hormones, and binding proteins. *Domest Anim Endocrinol* 2001; 21: 169-85. [http://dx.doi.org/10.1016/S0739-7240\(01\)00112-6](http://dx.doi.org/10.1016/S0739-7240(01)00112-6)
- [3] Connor WE. Importance of n-3 fatty acids in health and disease. *American J Clin Nutr* 2000; 62: 81-86.
- [4] Zhang RH, Mustafa AF, Zhao X. Effects of feeding oilseeds rich in linoleic and linolenic fatty acids to lactating ewes on cheese and on fatty acid composition of milk and chesse. *Anim Feed Sci Technol* 2006; 127: 220-33. <http://dx.doi.org/10.1016/j.anifeedsci.2005.09.001>
- [5] Patel RS, Mistry VV. Physicochemical and structural properties of ultrafiltered buffalo milk and milk powder. *J Anim Sci* 1997; 56: 425-29.
- [6] National Research Council. *Nutrient Requirements of Dairy Cattle*. 7th ed. Washington: National Academy Science 2001.
- [7] Sklan D, Kaim M, Moallem U, Folman Y. Effect of dietary calcium soaps on milk yield, body weight, reproductive hormones, and fertility in first parity and older cows. *J Dairy Sci* 1994; 1652-60. [http://dx.doi.org/10.3168/jds.S0022-0302\(94\)77107-1](http://dx.doi.org/10.3168/jds.S0022-0302(94)77107-1)
- [8] Feng S, Lock AL, Garnsworthy PC. Technical note: a rapid lipid separation method for determining fatty acid composition of milk. *J Dairy Sci* 2004; 87: 3785-88. [http://dx.doi.org/10.3168/jds.S0022-0302\(04\)73517-1](http://dx.doi.org/10.3168/jds.S0022-0302(04)73517-1)
- [9] Kramer JKC, Fellner V, Dugan MER, Sauer FD, Mossoba MM, Yurawecz MP. Evaluating acid and base catalysts in the methylation of milk and rumen fatty acids with special emphasis on conjugated dienes and total trans fatty acids. *Lipids* 1997; 32: 1219-28. <http://dx.doi.org/10.1007/s11745-997-0156-3>
- [10] Huang Y, Schoonmaker JP, Bradford BJ, Beitz DC. Response of milk fatty acid composition to dietary supplementation of soy oil, conjugated linoleic acid, or both. *J Dairy Sci* 2008; 91: 260270. <http://dx.doi.org/10.3168/jds.2007-0344>

- [11] Littell RC, Henry PR, Ammerman CB. Statistical analysis of repeated measures data using sas procedures. *J Anim Sci* 1998; 76: 1216-31.
- [12] Bell AW, Bauman DE. Adaptations of glucose metabolism during pregnancy and lactation. *J Mammary Gland Biol Neo* 1997; 2: 265-78.
<http://dx.doi.org/10.1023/A:1026336505343>
- [13] Santos JEP, DePeters EJ, Jardon PW, Huber JT. Effect of prepartum dietary protein level on performance of primigravid and multiparous Holstein dairy cows. *J Dairy Sci* 2001; 84:213-24.
[http://dx.doi.org/10.3168/jds.S0022-0302\(01\)74471-2](http://dx.doi.org/10.3168/jds.S0022-0302(01)74471-2)
- [14] Duffield T. Subclinical ketosis in lactating dairy cattle. *Met Dirod Rum* 2000; 16: 231-253.
- [15] Whates DC, Cheng Z, Bourne N, Taylor VJ, Coffey MP, Brotherstone S. Differences between primiparous and multiparous dairy cows in the inter-relationships between metabolic traits, milk yield and body condition score in the periparturient period. *Domestic Anim Endocrinol* 2007; 33: 203-225.
<http://dx.doi.org/10.1016/j.domaniend.2006.05.004>
- [16] Grummer RR, Carroll DJ. Effects of dietary fat on metabolic disorders and reproductive performance of dairy cattle. *J Anim Sci* 1991; 69: 3838-52.
- [17] Bell AW. Regulation of organic nutrient metabolism during transition from late pregnancy to early lactation. *J Anim Sci* 1995; 73: 2804-19.
- [18] Griinari JM, Cori BA, Lacy SH, Chouinard PY, Nurmela KV, Bauman DE. Conjugated linoleic acid is synthesized endogenously in lactating dairy cows by Delta(9)-desaturase. *J Nutr* 2000; 130: 2285-91.
- [19] Pariza MW, Park Y, Cook ME. The biologically active isomers of conjugated linoleic acid. *Prog Lipid Res* 2001; 40: 283-298.
[http://dx.doi.org/10.1016/S0163-7827\(01\)00008-X](http://dx.doi.org/10.1016/S0163-7827(01)00008-X)
- [20] Whigham LD, Cook ME, Atkinson RL. Conjugated linoleic acid: implications for human health. *Pharmacol Res* 2000; 42: 503-10.
<http://dx.doi.org/10.1006/phrs.2000.0735>
- [21] Belury MA. Inhibition of carcinogenesis by conjugated linoleic acid: potential mechanisms of action. *J Nutr* 2002; 132: 2995-98.
- [22] Varrichio ML, Di Francia A, Masucci F, Romano R, Proto V. Fatty acid composition of Mediterranean buffalo milk fat. *Ital J Anim Sci* 2007; 6(Suppl 1): 509-11.

Received on 14-07-2015

Accepted on 22-07-2015

Published on 07-08-2015

[DOI: http://dx.doi.org/10.6000/1927-520X.2015.04.02.2](http://dx.doi.org/10.6000/1927-520X.2015.04.02.2)