

**Milk Fat Depression:**  
What do we know and what can we do about it?

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## Objectives

- Provide an overview of the biology of rumen lipid metabolism and FA digestion
- Update on the theories and biology related to milk fat depression
- Introduction to troubleshooting milk fat depression

## Introduction

- All FA are not the same
- FA ≠ Simply Energy
- FA interact with
  - Metabolism
    - Energy
    - Cell components
    - Signaling molecules
  - Physiology
    - Intake
    - Reproductive efficiency
    - Milk fat synthesis
    - Nutrient partitioning
    - Ruminal fermentation

## Fat Sources

- Forages
  - Glycolipids
    - Rich in 18:3
- Grains & Concentrates
  - Triglycerides
    - Rich in 18:2
- Fat Supplements
  - Triglycerides
  - Free fatty acids

### Fatty Acid Composition of Typical Feedstuffs

(Data from CPM Feed Library)

Feed Name	C14:0	C16:0	C18:0	C18:1C	C18:2	C18:3
Corn Silage	0.46	17.83	2.42	19.24	47.74	8.25
Alfalfa Silage	0.66	18.81	3.35	2.05	15.91	38.71
Alfalfa Hay	0.85	25.01	4.01	2.43	18.49	36.79
Grass Hay	0.43	16.44	1.33	2.53	23.38	49.90
Corn Grain (GrndFine)	2.33	13.21	1.99	24.09	55.70	1.62
Corn HM22%Med	0.26	13.57	1.83	25.99	55.08	1.64
Tallow (Beef)	3.00	24.43	17.92	41.62	1.09	0.53
Soybean Oil	0.11	10.83	3.89	22.82	53.75	8.23
Megalac	1.60	50.80	4.10	35.70	7.00	0.20
Energy Booster	2.90	40.00	40.70	10.40	1.80	0.00
Corn Dist Ethanol	0.14	14.05	2.39	24.57	56.11	1.68
Cottonseed (Whole/Lint)	0.69	23.91	2.33	15.24	56.48	0.19

### Fatty Acid Intake

(CPM Dairy 100 lb cow)

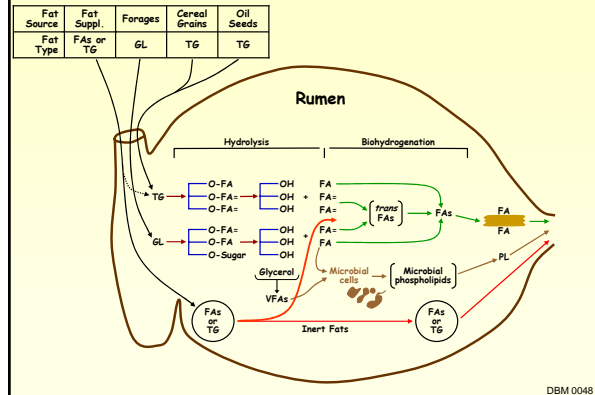
	Fatty Acid (g/d)					Total
	C16:0	C18:0	C18:1c	C18:2	C18:3	
Alfalfa Silage	15	3	2	13	31	80
Corn Silage	30	4	32	79	14	166
Soybean Hulls	3	1	3	8	3	20
Corn Grain Ground	28	4	51	117	3	211
Soybean Meal	14	3	10	42	7	78
Blood Meal	2	2	2	1	0	7
Cottonseed Whole	92	9	58	217	1	384
Megalac	107	9	75	15	0	210
<b>Ration</b>	<b>290</b>	<b>35</b>	<b>234</b>	<b>496</b>	<b>59</b>	<b>1161</b>

## Digestion of Dietary Fats in the Rumen

- Rumen transforms UFA
  - Dietary UFA toxic to rumen bacteria
  - Converts UFA to SFA via hydrolysis & biohydrogenation by rumen bacteria
- Rumen is transformed by FA
- Lipid material leaving the rumen consists primarily of free FA that are highly saturated

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## Digestion of Dietary Fats in the Rumen



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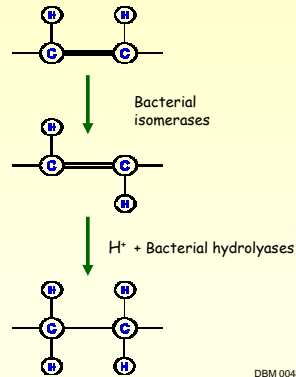
## Digestion of Dietary Fats in the Rumen

### Biohydrogenation:

Unsaturated FA

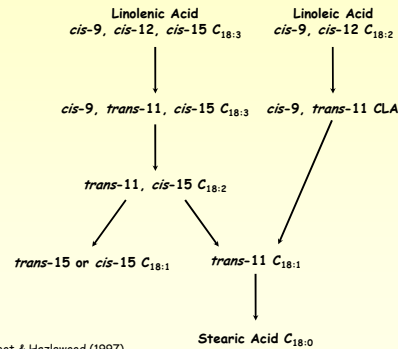
Trans intermediates

Saturated FA



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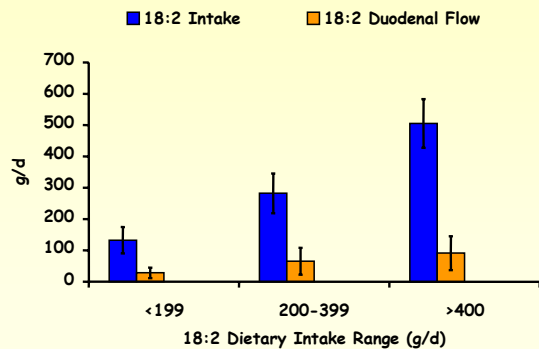
## Pathways for Rumen Biohydrogenation



Harfoot & Hazlewood (1997)

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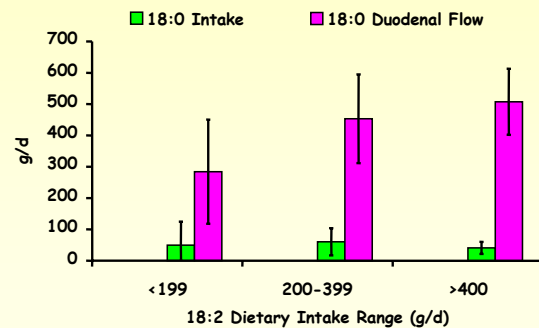
## Relationship Between Linoleic Acid (18:2) Intake and Duodenal Flow



Lock et al., 2006

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## Relationship Between Stearic Acid (18:0) Intake and Duodenal Flow



Lock et al., 2006

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**Range of Positional and Geometric Isomers of *trans* 18:1 & CLA & Their Ruminal Outflow (g/day) in Lactating Dairy Cows**

Trans 18:1			Conjugated Linoleic Acids		
Isomer	Ruminal Outflow		Isomer	Ruminal Outflow	
	Min	Max		Min	Max
<i>trans</i> -4	0.4	2.0	<i>trans</i> -7, <i>cis</i> -9	<0.01	0.01
<i>trans</i> -5	0.4	3.4	<i>trans</i> -7, <i>trans</i> -9	<0.01	0.02
<i>trans</i> -6-8	0.4	16.2	<i>trans</i> -8, <i>cis</i> -10	<0.01	0.3
<i>trans</i> -9	1.4	13.1	<i>trans</i> -8, <i>trans</i> -10	<0.01	0.10
<i>trans</i> -10	1.5	114.0	<i>cis</i> -9, <i>trans</i> -11	0.31	2.86
<i>trans</i> -11	17.0	148.0	<i>trans</i> -9, <i>trans</i> -11	0.14	0.29
<i>trans</i> -12	1.9	20.8	<i>trans</i> -10, <i>cis</i> -12	0.02	1.84
<i>trans</i> -13 + 14	4.2	60.3	<i>trans</i> -10, <i>trans</i> -12	0.05	0.23
<i>trans</i> -15	2.0	29.0	<i>cis</i> -10, <i>trans</i> -12	0.08	0.29
<i>trans</i> -16	2.3	18.2	<i>cis</i> -11, <i>trans</i> -13	0.01	0.33
			<i>trans</i> -11, <i>cis</i> -13	<0.01	0.46
			<i>trans</i> -11, <i>trans</i> -13	0.09	2.02
			<i>cis</i> -12, <i>trans</i> -14	0.12	0.85
			<i>trans</i> -12, <i>trans</i> -14	0.07	0.19

Bauman & Lock (2006)

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**Factors Affecting Milk Fat**

Nutritional Factors

- fibre in the diet
- unsaturated fatty acids
- specific feeds
- feeding strategy
- monensin

Non-nutritional Factors

- genetics
- stage of lactation
- season
- parity
- ambient temperature



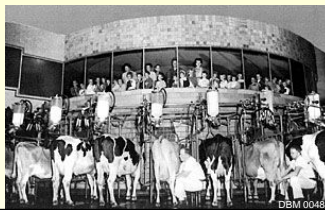
- Nutrition has a major impact on milk fat content and composition
- Key is to understand the interrelationship between dietary supply of lipid, rumen fermentation and mammary synthesis of milk fat

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"-But you promised me a Meadow!"

Borden's  
"Dairy World of Tomorrow"  
1939 World's Fair  
New York City



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**Milk Fat Depression**

- Naturally occurs with certain diets
  - high concentrate, low fibre
  - plant and fish oil supplements
  - unsaturated fatty acids
- Milk fat reduced but milk yield and other milk components unaffected
- Decreased yield of all fatty acids, but greatest for de novo synthesized fatty acids
- Many theories proposed but most shown to be inadequate

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**MFD Theories**

Substrate Shortage

- Acetate shortage
- β-OH Butyrate shortage
- Glucogenic-insulin

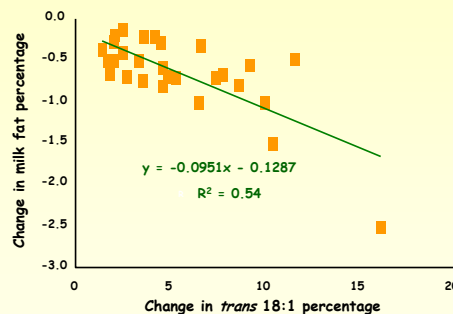
Direct Inhibitors

- *Trans* fatty acids
- Biohydrogenation theory

➤ Overall, studies provide no support for theories involving a shortage of precursors for milk fat synthesis

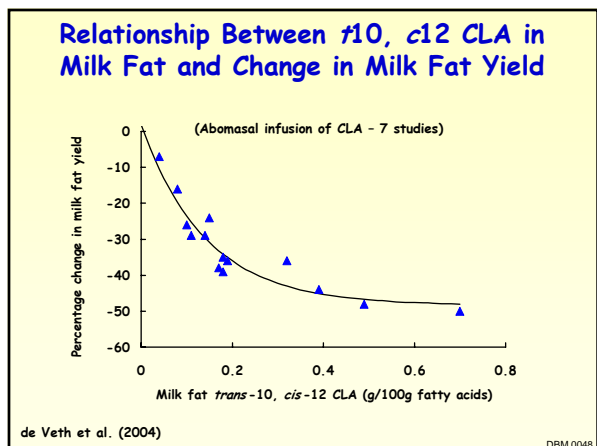
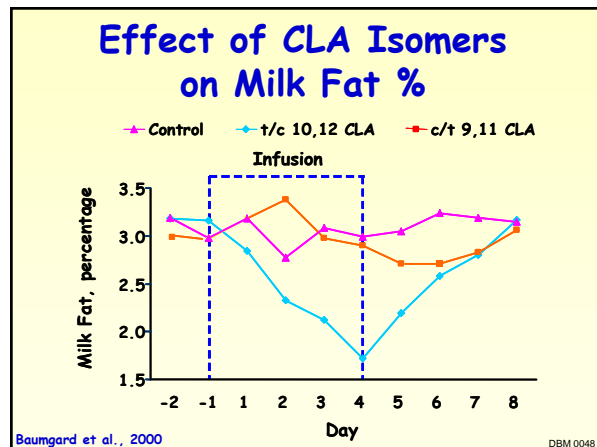
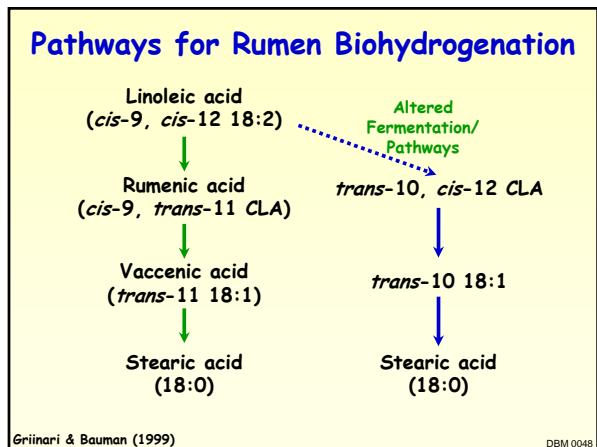
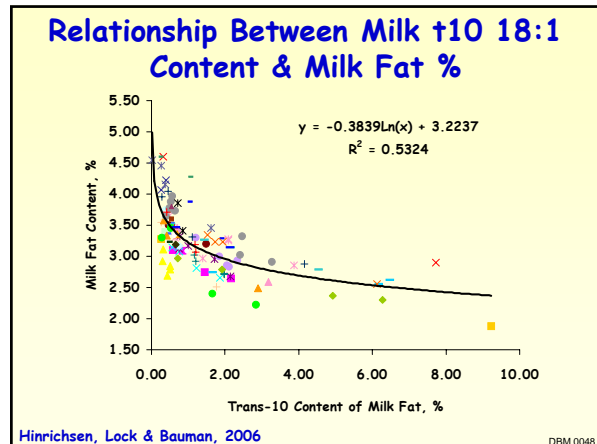
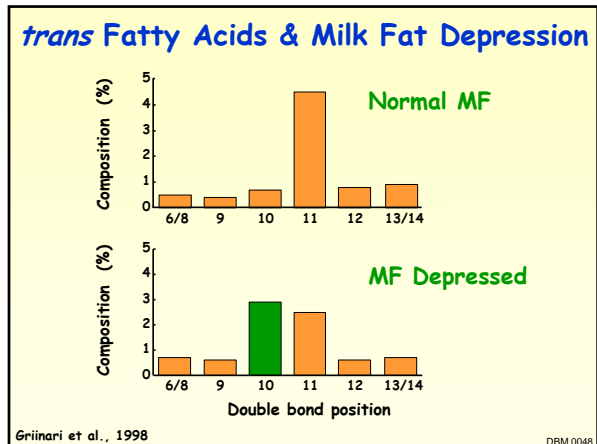
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***trans* Fatty Acids & Milk Fat Depression**



Griinari et al., 1998

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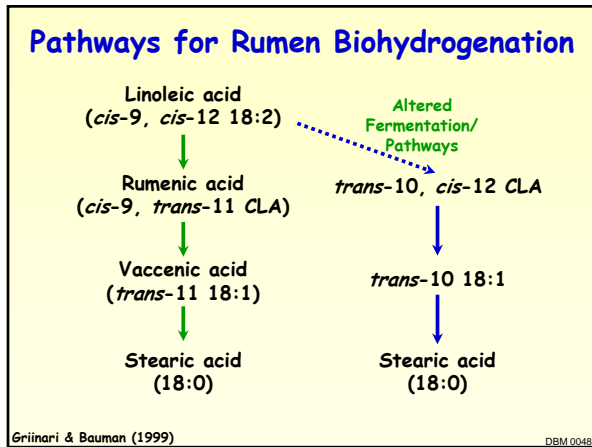
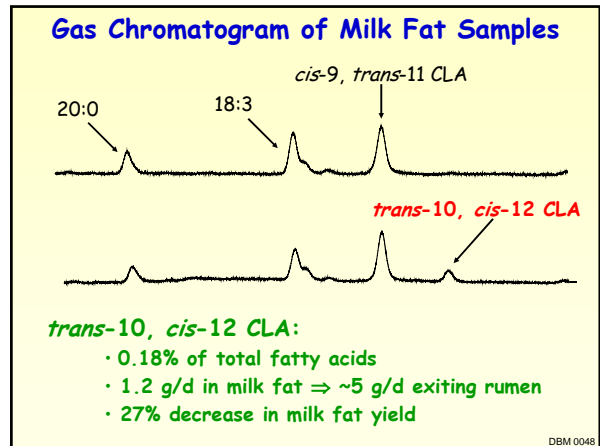
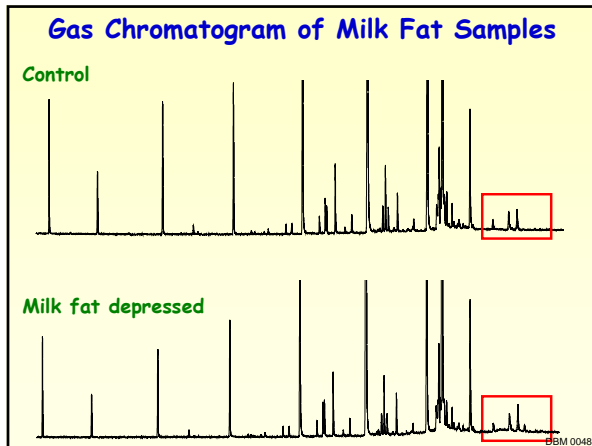


### "Biohydrogenation Theory" of Milk Fat Depression

Under certain conditions rumen biohydrogenation results in unique fatty acids that are potent inhibitors of milk fat synthesis - e.g. *trans*-10, *cis*-12 CLA and possibly related intermediates from linolenic acid and other polyunsaturated fatty acids.

Bauman and Grinari, 2001

> 2 additional CLA isomers recently identified as inhibitors of milk fat synthesis (t9, c11 and c10, t12)



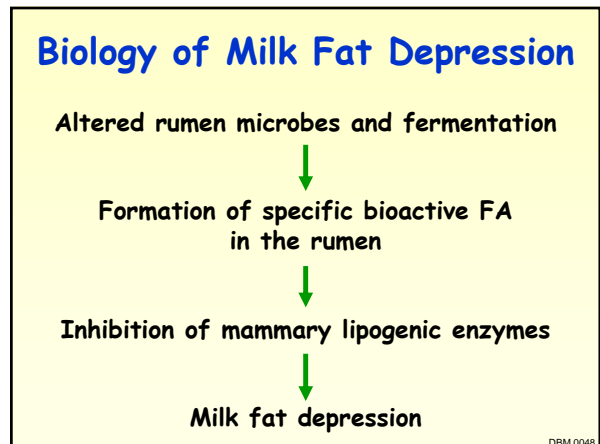
### The *trans-10* shift is indicative of complex changes in ruminal BH pathways characteristic of MFD

- Although *trans-10* 18:1 does not directly inhibit mammary synthesis of milk fat, it is relatively easy to analyze
- In general, it can serve as a surrogate marker for the type of alterations in rumen BH that characterize diet-induced MFD

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### How Can We Use Our Understanding of the Biology of MFD to Troubleshoot Fat Test on Farms?

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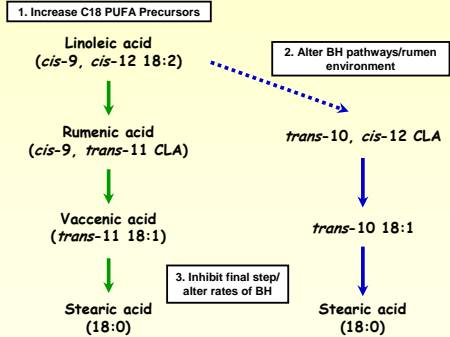
# Milk Fat Depression

Requires two conditions:

- 1) Dietary presence of PUFA
- 2) Altered rumen fermentation

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# Dietary components can impact the risk of MFD in 3 ways



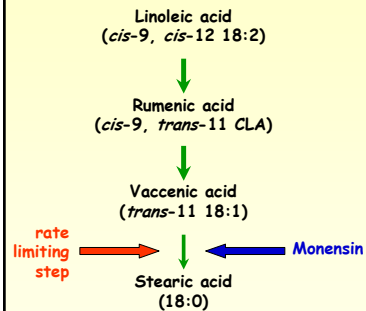
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# Monensin and MFD

- Under some circumstances specific feed components can alter rumen fermentation in a manner that results in changes in BH rates of FA
- Anything that slows rates of BH at different steps may result in more passage of FA intermediates that cause MFD from the rumen
- Monensin can affect BH rates through altering rumen fermentation and the bacterial species present
- Will not directly cause MFD, but will amplify the effect of an existing ruminal condition on milk fat

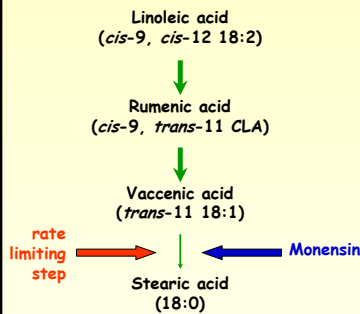
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# Pathways for Rumen Biohydrogenation



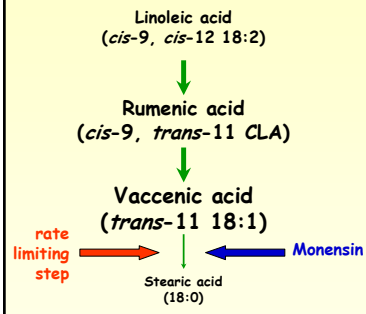
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# Pathways for Rumen Biohydrogenation

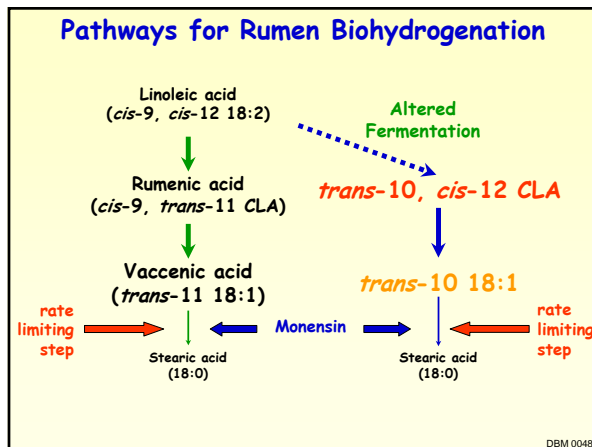
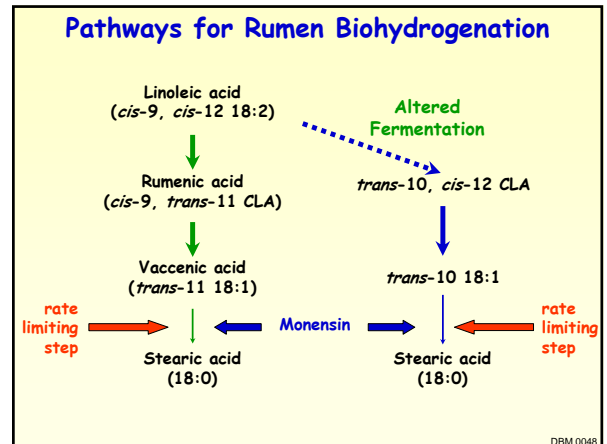
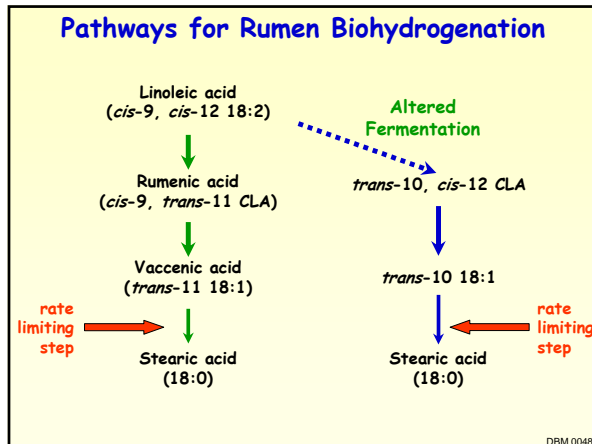


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# Pathways for Rumen Biohydrogenation



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# Summary

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- Changes in ruminal microbial processes are an essential component for the development of MFD
  - Centered on both an altered rumen environment and an alteration in the rumen pathways of PUFA BH
  - Key is to understand the interrelationship between dietary supply of lipid, rumen fermentation and mammary synthesis of milk fat
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## Take Home Message

Current evidence indicates that all situations of MFD are due to changes in rumen BH of unsaturated FA and the passage of specific intermediates out of the rumen that reduce milk fat synthesis in the mammary gland

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ADSA **DISCOVER**  
Conferences



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## 14<sup>th</sup> ADSA Discover Conference


### Lipids for Dairy Cattle: Today's Issues, Tomorrow's Challenges

Co-chairs: Dr Tom Jenkins, Clemson University [tjnkns@CLEMSON.EDU](mailto:tjnkns@CLEMSON.EDU)  
Dr Adam Lock, University of Vermont [adam.lock@uvm.edu](mailto:adam.lock@uvm.edu)

May 18 to 21, 2008  
Nashville IN

## Questions?



[Adam.Lock@uvm.edu](mailto:Adam.Lock@uvm.edu)

The UNIVERSITY of VERMONT

## Milk Fat Background

- Synthesis of milk fat represents the major energy cost in the production of milk components
- Responsible for many of the sensory, physical and manufacturing characteristics of milk
- Economic value
- Predominately triglycerides (>95%)
- Many fatty acids (>400)
  - Saturated and unsaturated
  - Vary in chain length
  - Vary in double bond position and configuration
- Milk fat content and fatty acid composition can be significantly altered through nutrition: +ve and -ve effects

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## Source of Milk Fatty Acids

- De novo synthesis
  - C4 to C14 plus part of C16
  - Acetate
  - B-hydroxybutyrate
- Uptake of preformed fatty acids
  - Part of C16 and all long chain
  - Absorbed from digestive tract
  - Mobilized from body fat

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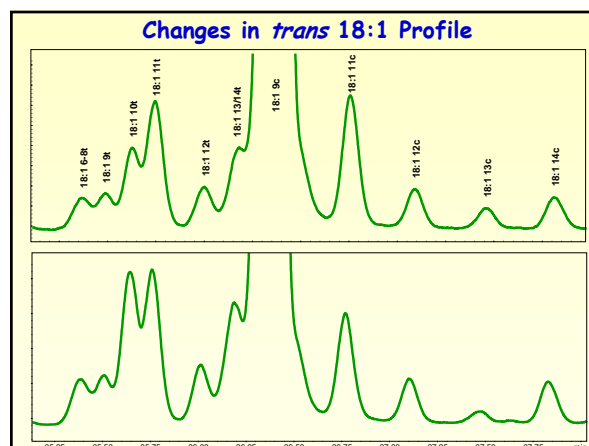
## Milk Fatty Acid Analysis

53% forage diet vs 16% forage diet; MFY ↓ 27%

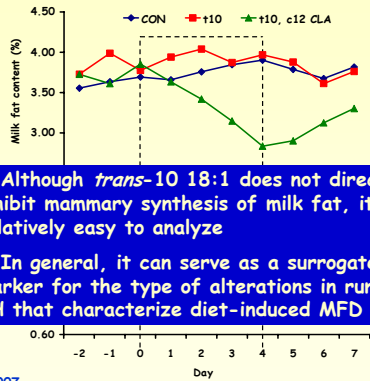
Fatty acid, %	Control	HC/LF
18:0	12.08	7.88
18:1 <i>trans</i> -6 to 8	0.39	0.84
18:1 <i>trans</i> -9	0.31	0.56
18:1 <i>trans</i> -10	0.70	3.17
18:1 <i>trans</i> -11	1.07	1.81
18:1 <i>trans</i> -12	0.61	0.94
Total <i>trans</i> 18:1	3.08	7.32
18:1 <i>cis</i> -9	26.60	24.05
18:2 <i>cis</i> -9, <i>cis</i> -12	3.16	4.82
18:2 <i>cis</i> -9, <i>trans</i> -11 CLA	0.43	1.07
18:2 <i>trans</i> -10, <i>cis</i> -12 CLA	<0.01	0.06
18:3	0.43	0.41

Peterson et al., 2003

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### *trans*-10 18:1 Has No Effect On Milk Fat



- Although *trans*-10 18:1 does not directly inhibit mammary synthesis of milk fat, it is relatively easy to analyze
- In general, it can serve as a surrogate marker for the type of alterations in rumen BH that characterize diet-induced MFD

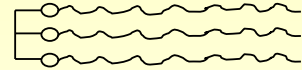
Lock et al., 2007

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### Digestion of Dietary Fats in the Rumen

#### Hydrolysis:

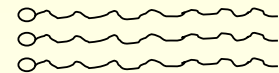
Lipids



Bacterial lipases  $\downarrow$   $H_2O$



Free FA



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