

N4.6

Kinetics of trans fatty acids and CLA in cow milk fat after lipid feeding

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Dairy fatty acids:

	% total FAs	
Saturated (4:0 - 24:0)	71 – 76	
Monounsaturated	21 – 25	
incl. <i>cis</i> -18:1	15.5 – 18.5	
incl. <i>trans</i> -18:1	2.0 – 3.2	
incl. <i>trans</i> -11	1.2 – 2.8	→ Vaccenic Acid VA
CLA	0.6 – 1.0	
incl. <i>cis</i> 9, <i>trans</i> -11	0.5 – 0.95	→ Rumenic Acid RA
Linoleic Acid	~1.3	
Linolenic Acid	0.3 – 0.6	

(From Ledoux et al., 2005 : winter and summer butters in French market)

trans 18:1 and CLA synthesis

RUMEN

Linoleic Acid

Linolenic Acid

Rumenic Acid

Vaccenic Acid

Stearic Acid

BLOOD

Stearic Acid

Oleic Acid

Δ - 9 desaturase

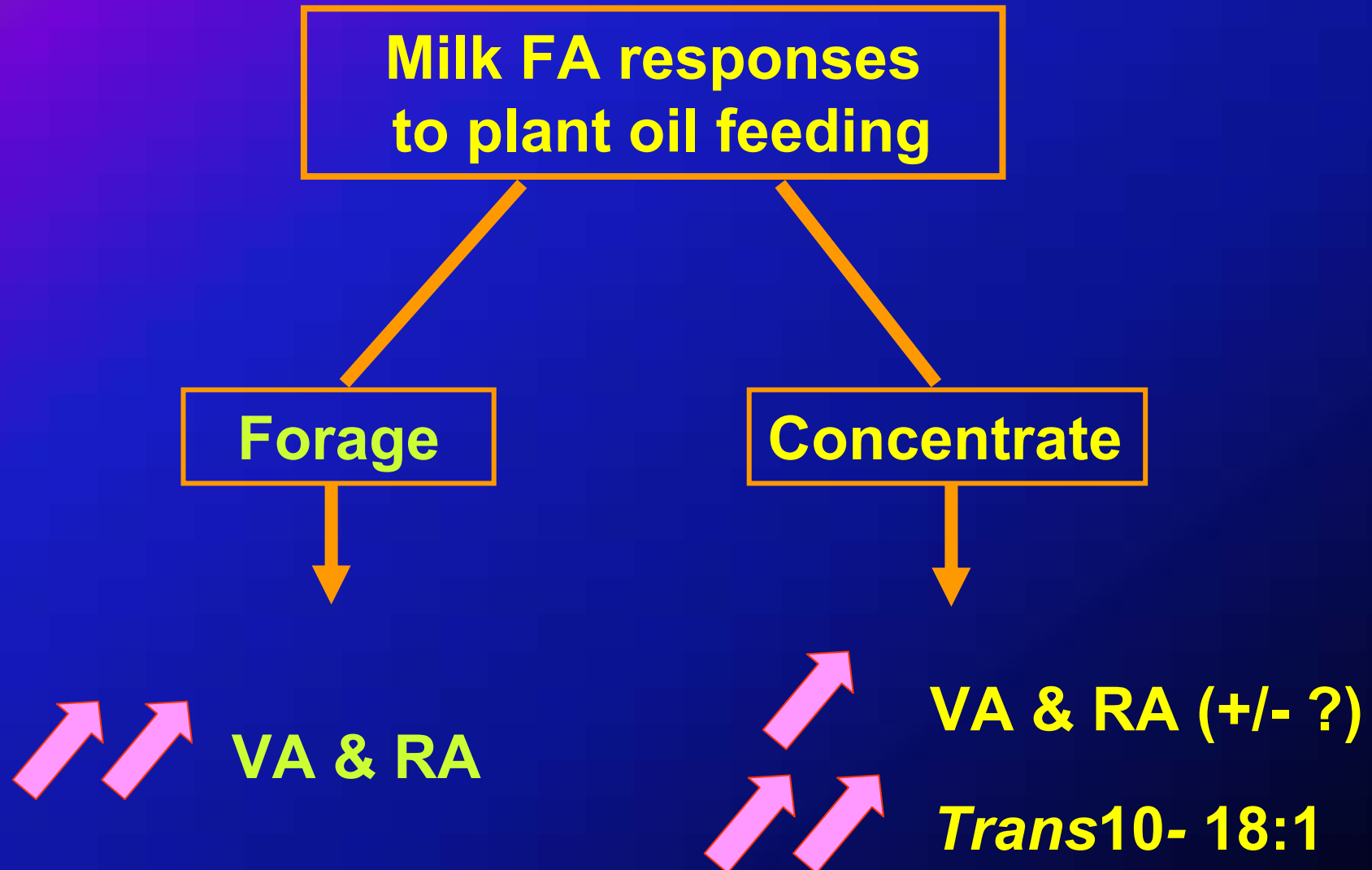
Vaccenic Acid

Rumenic Acid

MILK

MAMMARY GLAND

Feeding and Milk FAs



(Reviews : Bauman et al., 2003; Chilliard & Ferlay, 2004)

Experimental aims:

→ New knowledge on kinetics of PUFA and *trans*-FA metabolism in dairy cows

→ Yield of butters rich in :

either *trans*11-18:1,
or *trans*10-18:1

→ Methods :

Dietary conditions & Milk FA kinetics

6 cows/diet

Diet H-L

Diet C-S

F / C

65 / 35

25 / 75

Forage

Nat. Grassl. Hay

Corn Silage

Oil

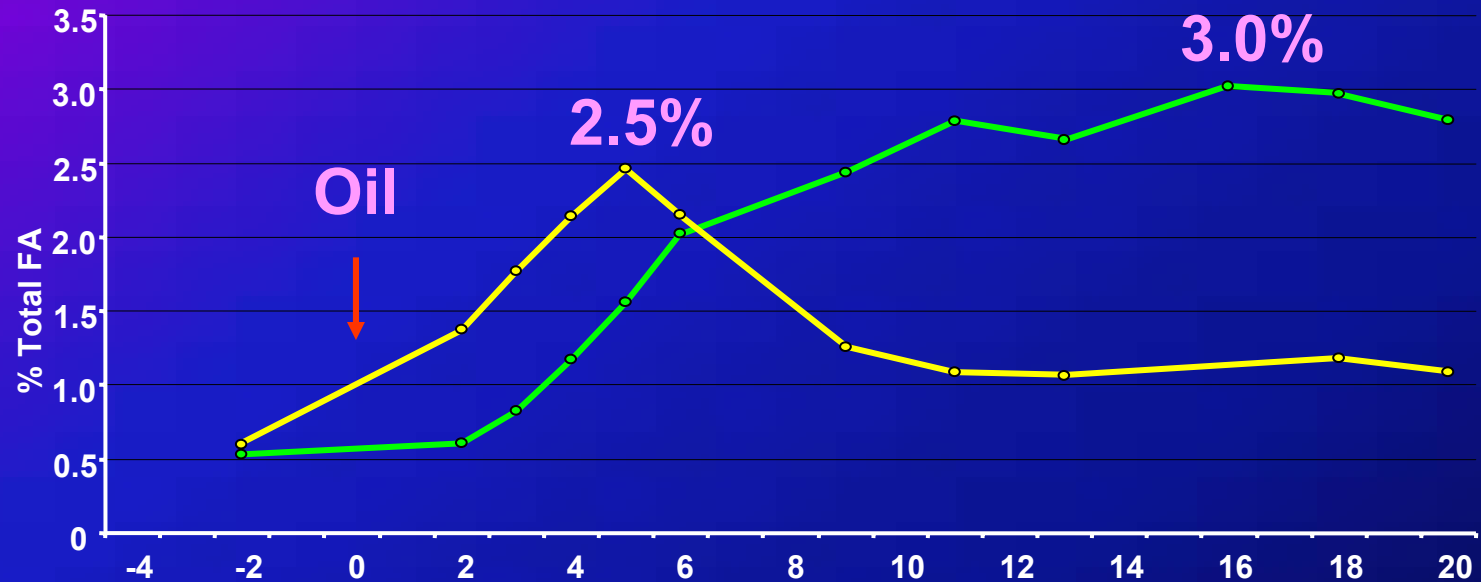
Linseed, 5%

Sunflower, 5%

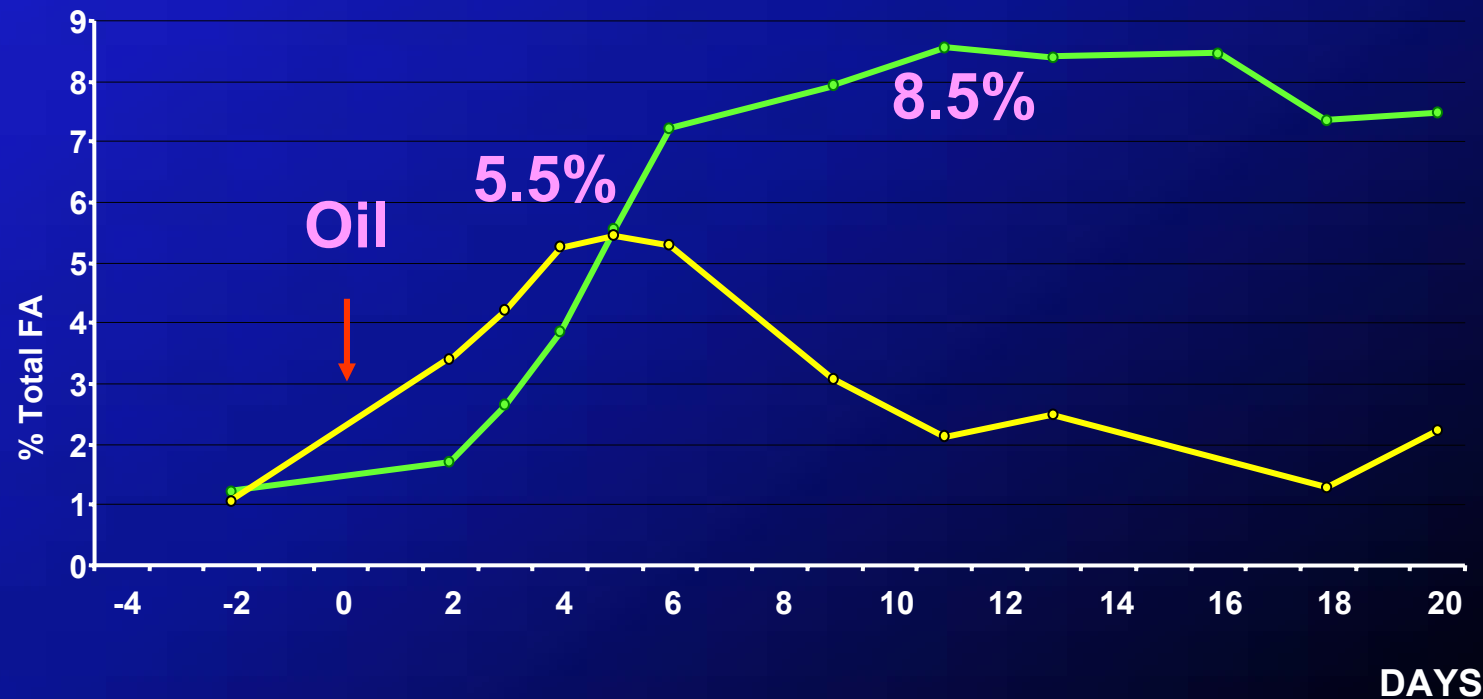
Milk was sampled every 1-3 d for 3wk

Results

RA



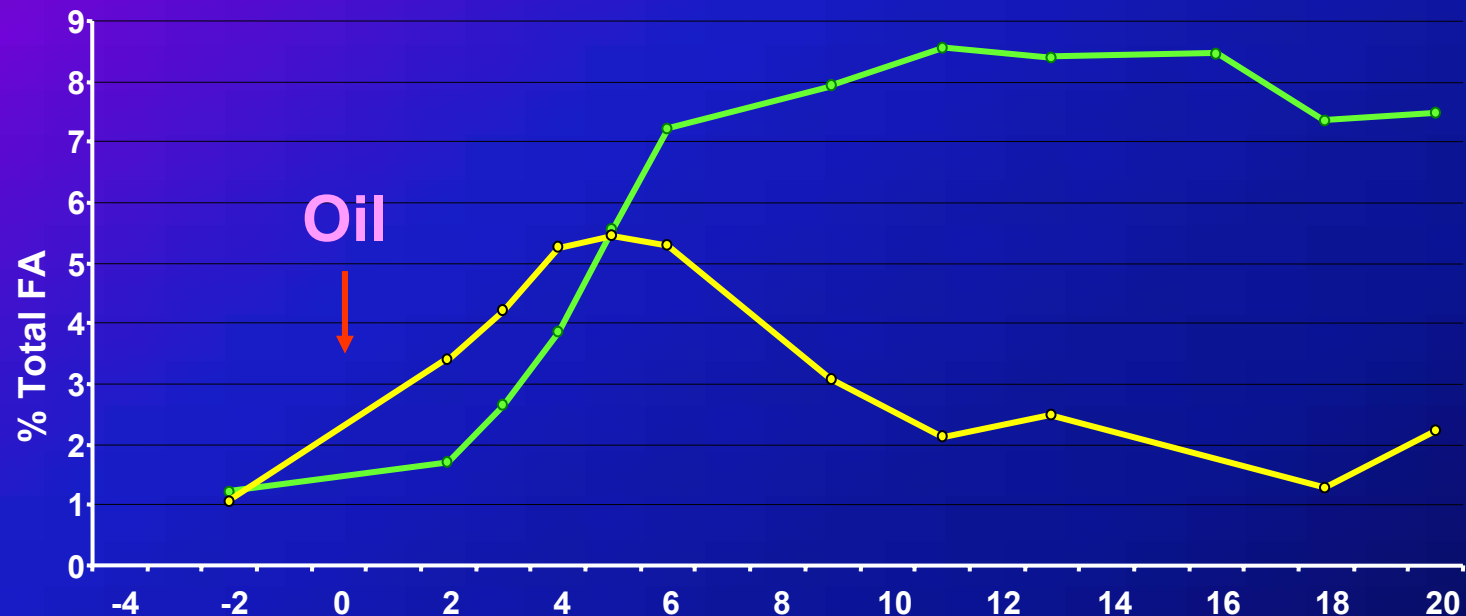
VA



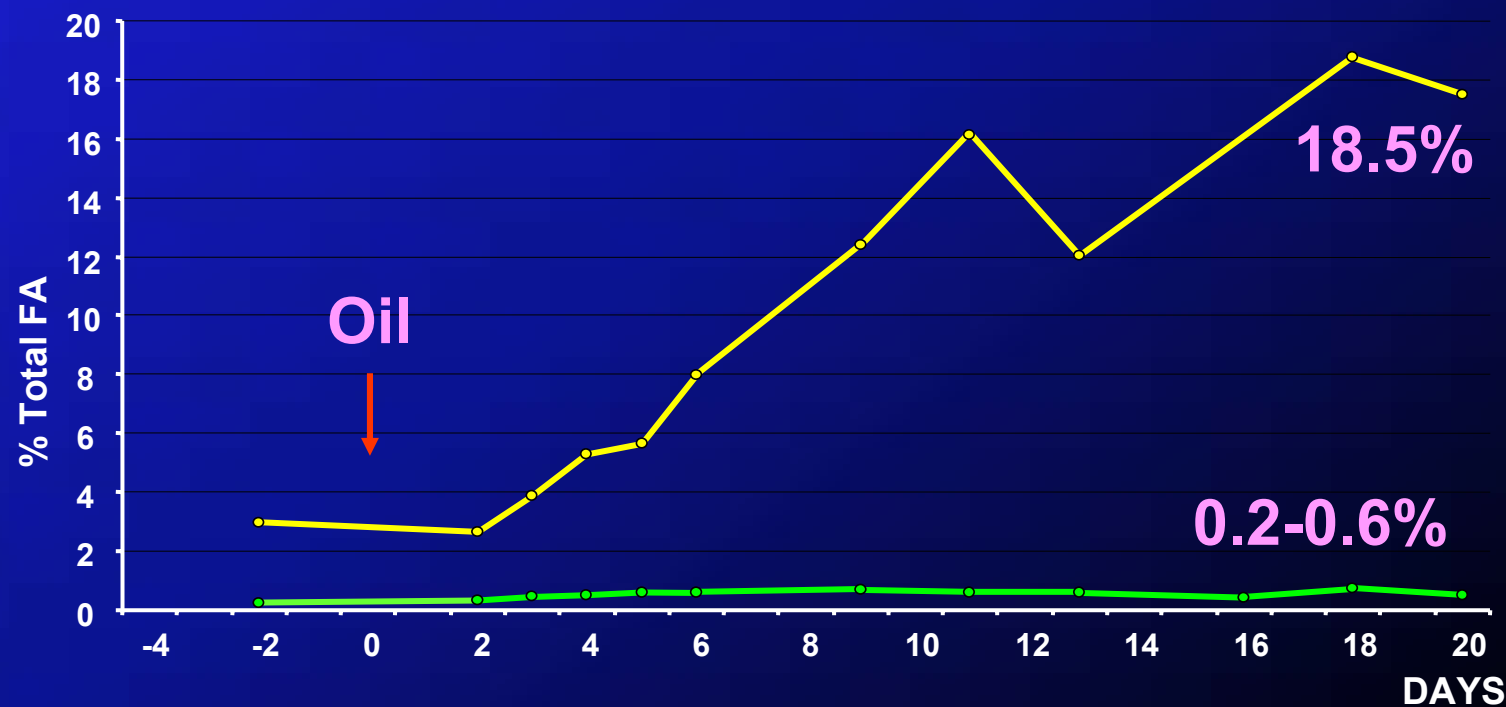
— H-L
— C-S

Results

VA
(trans11)



**trans10-
18:1**



— H-L
— C-S

Conclusions

- Very large changes in RA, VA and trans10-18:1 according to :
 - dietary conditions
 - duration of lipid supplementation
- With C-S diet, successive waves of *trans*11 and then *trans*10-18:1

Perspectives

BUTTER	RA	VA	<i>trans</i> 10-18:1	Saturated FAs
« Standard »	0.4	1.2	0.3	73.2
« <i>trans</i> 11 »	3.1	7.4	2.3	49.3
« <i>trans</i> 10 »	0.9	1.6	14.2	47.8

35%

% total FA

animal model (rabbit) for cardio-vascular diseases

Lipid metabolites linked to atherogenesis