

CONJUGATED LINOLEIC ACID (CLA) CONTENT OF CAMEL MILK UNDER SEMI-EXTENSIVE MANAGEMENT CONDITIONS

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Session 05, Poster 55

INTRODUCTION

Camel milk is an important nutritional source for inhabitants in arid an semiarid areas, but its fatty acids (FA) profile, and particularly conjugated linoleic acid (CLA), is not well known.

The *cis*-9, *trans*-11 C18:2, major CLA isomer in ruminants milk, has anticarcinogenic properties. For this reason, CLA and its precursor, the vaccenic acid (VA, *trans*-11 C18:1), are important for human health and have been considered as components of functional foods.

The main objective of this study was to have a first approach to the CLA and VA content of camel milk. In addition, the general FA profile of camel milk fat was also evaluated.

MATERIAL AND METHODS

• Four primiparous and 13 multiparous Tunisian Maghrebi dairy dromedaries (Camelus Dromedarius) at the beginning of lactation (31 ±11 DIM).

• Semi-extensive system: camels grazed in an halophyte pasture (6% CP) in the Southeast of Tunisia and received a daily supplement of olive cake (1 kg), wheat bran (0.5 kg) and barley grain (0.5 kg).

• **Camel-calves** were allowed to suckle *ad libitum* from their dams during the first 4 month of lactation.

• Milk samples were taken by milking the camels after a 24-h separation period from their calves. Milk let-down was induced by allowing the calf to suck only the right teats of the udder, whereas the 2 left teats were manually milked.

• Gas chromatography was used to analyze the milk FA profile. After an alkaline transesterification, FA methyl esters were injected into a GC (HP 6890, Agilent) equipped with a capillary column (CP-Sil-88; 100 m \times 0.25 mm i.d.).

RESULTS

Milk yield was greater in multiparous than in primiparous camels $(3.4 \pm 0.46 \text{ vs. } 1.0 \pm 0.18 \text{ L/d})$. Milk FA profile was similar regardless of lactation number (Table 1). The predominant saturated FA were palmitic (26.9%) and stearic (16.8%), whereas the main unsaturated FA was oleic (29.6%), which is partially due to the use of olive cake in the diet.

Compared to cow and ewe milk, camel milk had lower contents of saturated (52.6%) and short-chain FA, while unsaturated FA, particularly MUFA (42.1%), were greater. The n-6/n-3 ratio (Figure 1) was relatively high (7.3), but falls within the normal range observed in ruminants not supplemented with n-3 FA sources.

Milk fat contents of *cis*-9, *trans*-11 CLA (1.1%) and VA (2.7%) (Figure 1) were in accordance with those observed in dairy cows receiving moderate quality pastures. The ratio of CLA/VA was high (0.40) and both CLA and VA were correlated (y = 0.23 x + 0.447, $R^2 = 0.60$) indicating, as in ruminants, that the VA could be the main precursor of CLA (rumenic acid) in the mammary gland.

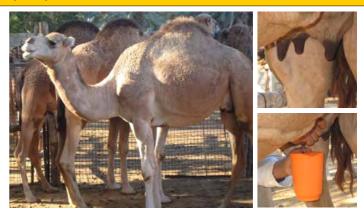
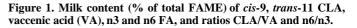
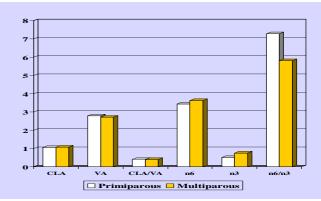


 Table 1. Main FA in milk of camels grazing in a halophyte pasture and supplemented with olive cake.

Fatty Acid	Primiparous	Multiparous
C12:0 (Lauric)	$0.38^{\mathrm{b}} \pm 0.03$	$\mathbf{0.47^a} \pm 0.02$
C14:0 (Myristic)	5.85 ± 0.78	6.72 ± 0.45
C16:0 (Palmitic)	25.39 ± 1.06	$\textbf{27.40} \pm \textbf{0.61}$
C16:1 (Palmitoleic)	6.05 ± 0.75	6.63 ± 0.48
C18:0 (Stearic)	18.19 ± 1.27	16.25 ± 1.02
C18:1 (Oleic)	31.03 ± 2.56	29.04 ± 1.48
C18:1t11 (VA)	$\textbf{2.79} \pm \textbf{0.38}$	2.72 ± 0.21
C18:2 (Linoleic)	3.09 ± 0.25	3.36 ± 0.14
C18:3 (Linolenic)	0.47 ± 0.13	0.71 ± 0.07
C18:2c9t11 (CLA)	1.06 ± 0.14	1.08 ± 0.08

^{a, b} Means with different superscript within a row differ (P < 0.05).





CONCLUSIONS

- •Milk FA profile is similar in multiparous and primiparous camels.
- Camel milk has less saturated and more unsaturated FA than usual in cows and ewes.
- Levels of CLA and VA are not too high, but in accordance with the camel nutrition conditions.
- As in ruminants, CLA and VA are correlated.
- Fatty acids profile of camel milk reinforces its health benefits.