

Variation in polyphenolic compounds in forages: amount and composition

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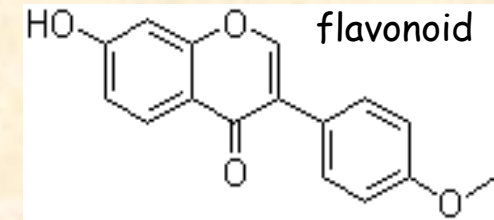
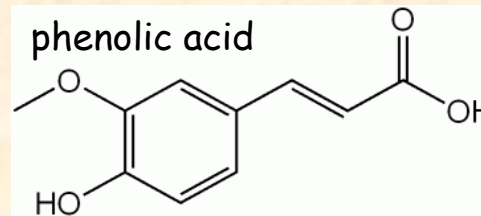
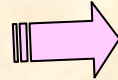
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Polyphenolic compounds:

▲ a complex group



▲ some interesting properties

▲ significant contents in forages (30 g.kg⁻¹ DM, upland permanent pasture)

Fraisse et al., 2007

▲ a potential beneficial effect on human health after their transfer in milk

▲ little is known: sources of variability in cow's milk => nature of forage?

▲ Aim of this study: evaluate the variation in polyphenolic compounds in the 2 main forages (maize silage and grass)+ fresh grass: effect of level of floristic diversity



Context & objectives

Materials & methods

Results

Conclusion

Increasing floristic diversity →

4 temporary pastures
(level of floristic
diversity: L1)

4 permanent pastures
(level of floristic
diversity: L2)

4 permanent pastures
(level of floristic
diversity: L3)

Species

10±1

25±3

42±3

p<0,01

4 maize silages

✓ Collected samples: June 2007

✓ Area: Isère, France



Pasture samples:

- Botanical composition of the grazed pasture



Pasture/ maize silage samples:

- Polyphenolic compounds (Folin-Ciocalteu/ LC-DAD-ESI-QToF)

Pasture/ maize silage samples:

- Polyphenolic compounds (Folin-Ciocalteu/LC-DAD-ESI-QToF)

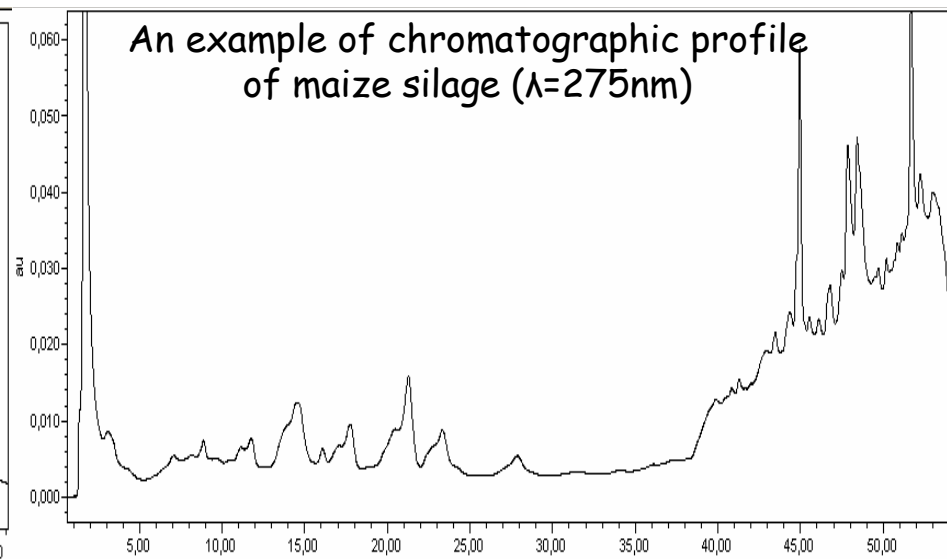
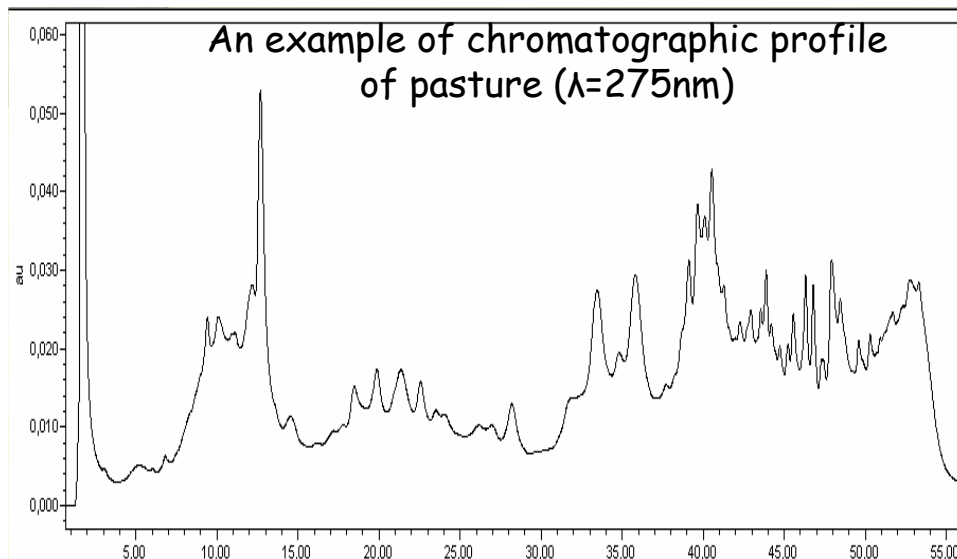
Total content

Separation

Absorbance
spectrum

In-source
fragments

Exact mass



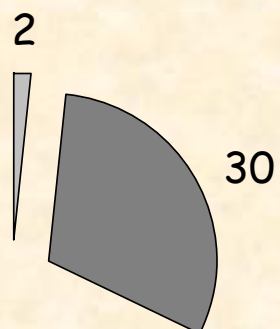
Global analysis of chromatographic /colorimetric data

	Pastures (level 1)	Pastures (level 2)	Pastures (level 3)	Maize silages
Number of peaks $p=0,001$	48 ± 1.2^a	51 ± 1.6^a	52 ± 1.8^a	42 ± 0.4^b
Total content in PC (g.kg ⁻¹ DM) $p=0,1$	10.1 ± 4.2	10.2 ± 1.9	14.6 ± 3.4	3.5 ± 0.3
Total content in PC Eq gallic acid (g.kg ⁻¹ DM) $p<0,001$	5.0 ± 0.6^b	9.9 ± 1.4^a	12.5 ± 1.1^a	4.1 ± 0.2^b

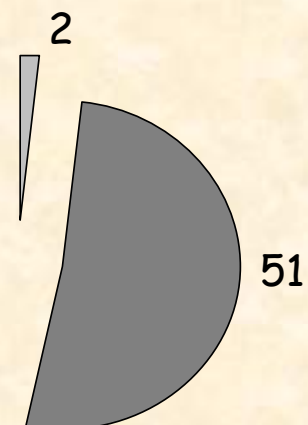


Composition and repartition in molecular families

Pastures (level 1)



Pastures (level 2)

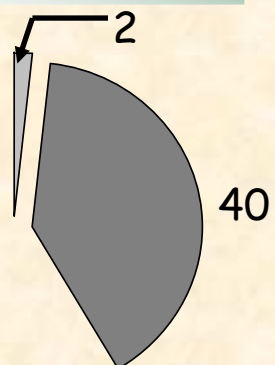


%

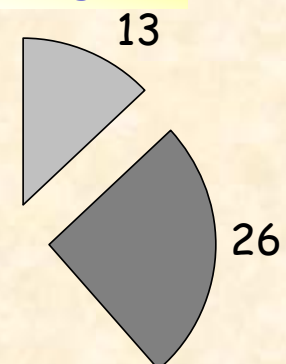
Phenolic acids

- Hydroxybenzoic acids
- Hydroxycinnamic acids

Pastures (level 3)



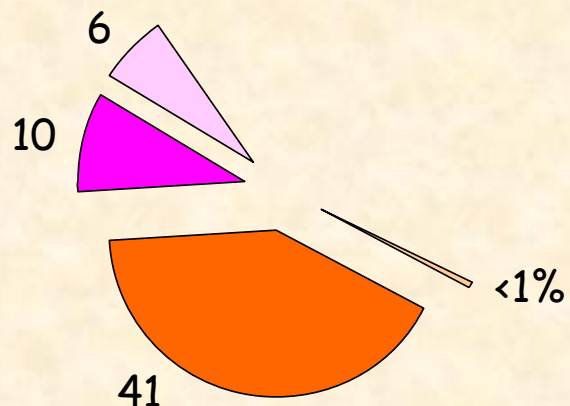
Maize silages



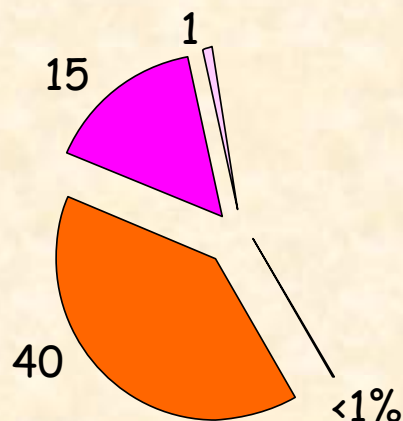


Composition and repartition in molecular families

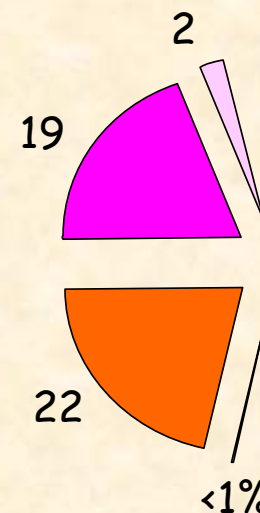
Pastures (level 1)



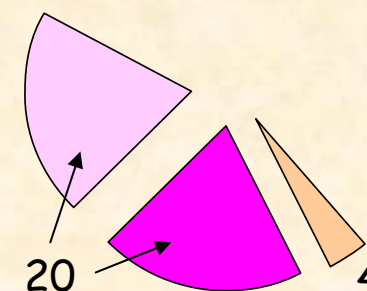
Pastures (level 3)



Pastures (level 2)



Maize silages



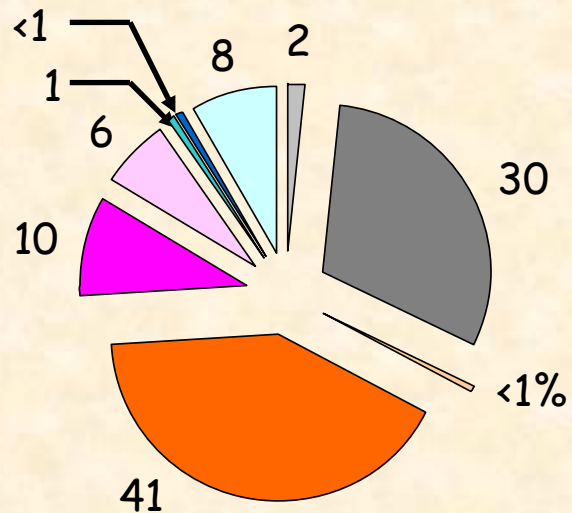
Flavonoids

- Flavanols
- Flavanones
- Flavones
- Flavonols

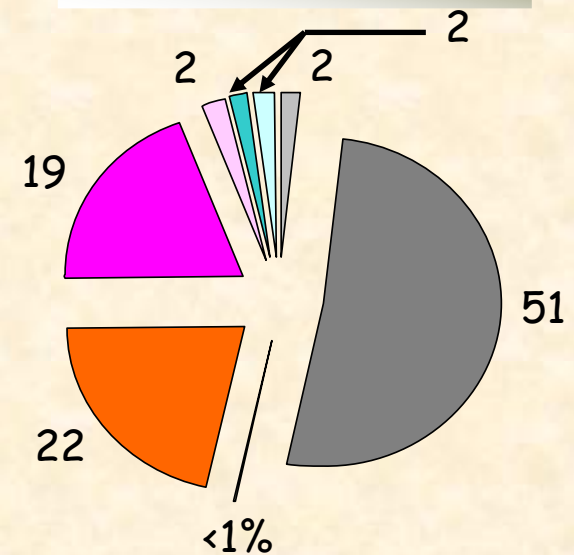


Composition and repartition in molecular families

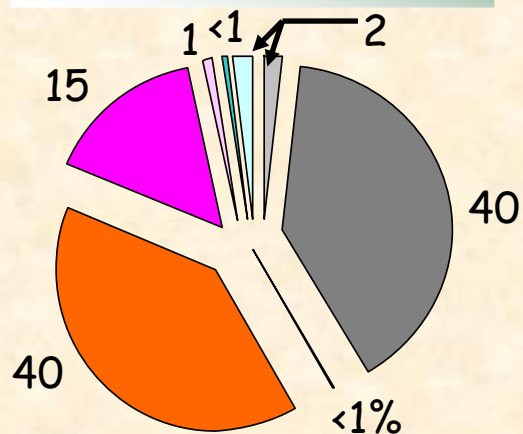
Pastures (level 1)



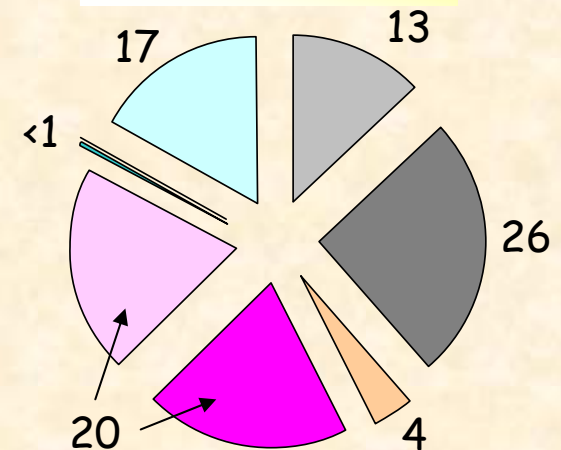
Pastures (level 2)



Pastures (level 3)



Maize silages





Identification

115 separated peaks



40 Phenolic acids

56 Flavonoids

11 Isoflavonoids

8 Unclassified compounds

▲ 11 Hydroxybenzoic acids

▲ 5 Flavanols

▲ 10 Isoflavones

▲ 13 Flavanones

Syringic acid

Catechin, epicatechin

Daidzein, genistein,
formononetin, biochanin A

Eriodictyol-7-O-glucoside,
hesperidin

▲ 29 Hydroxycinnamic acids

▲ 32 Flavones

▲ 1 Coumestan

▲ 6 Flavonols

Néo-, crypto-, & chlorogenic,
caffeic, p-coumaric, chicoric,
rosmarinic, ferulic acids,
verbascoside, 1,5-, 3,5-, 3,4-
& 1,3-dicaffeoylquinic acids

Luteolin, luteolin-7-O-glucoside,
diosmin, homoorientin, apigenin,
schaftoside

Coumestan

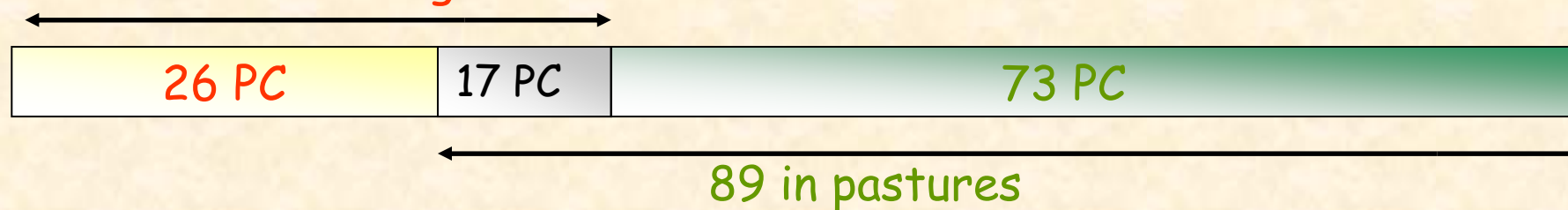
Rutin, quercetin-3-glucuronide



Content differences between forages

115 separated peaks

43 in maize silages



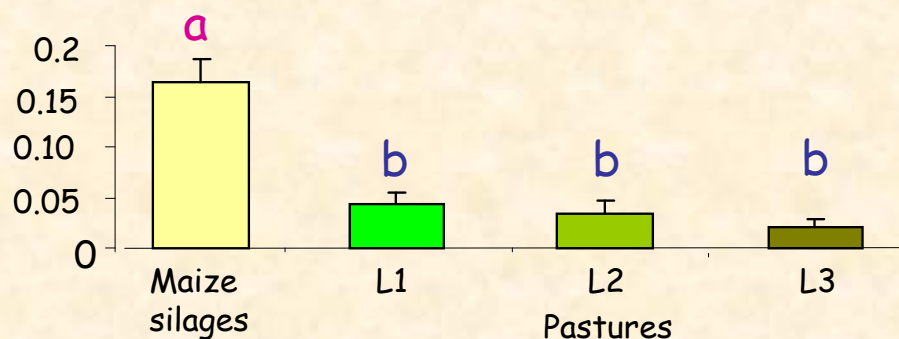
Common peaks

Unidentified compound

Schaftoside

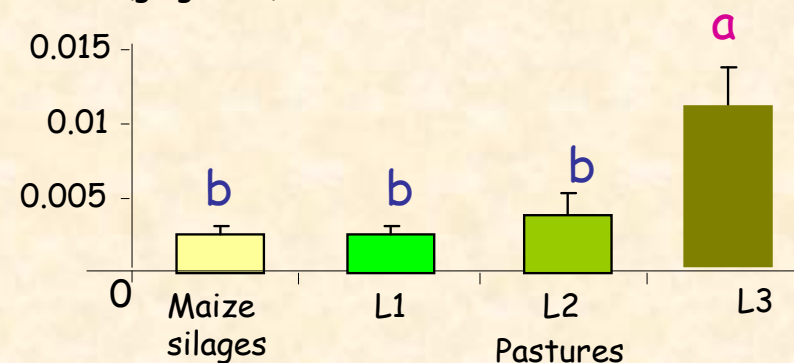
Content (g.kg⁻¹ DM)

P<0.001



Content (g.kg⁻¹ DM)

P<0.01





Prospect:

Study amount & composition in the corresponding milks

▲ nature of the forages (maize silage vs pasture): notable differences in the nutritional quality of milks?

Some PC could be tracers of the diet?

▲ Grass (level of floristic diversity/ botanical composition): metabolic links between ingested PC and PC in milks? The implication of some plants ?



Improvement by feeding practices of the nutritional quality of milks



Thanks for your attention

