



UNIVERSITÀ DEGLI STUDI DI PADOVA

## Effects of crossbreeding of Holsteins cows with Montbéliarde and Swedish Red in first and second generation on cheese yield traits



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#### **Background and aim of work**

- Crossbreeding positively affects profitability of dairy farms through its effects on milk production, fertility and health of dairy cows
- Interest in crossbreeding of Holstein (HO) cows with other breeds increased and several studies have considered milk yield and quality However, effect of crossbreeding on cheese yield (CY) not explored yet The aims was to investigate the effect of crossbreeding of HO cows with Montbéliarde (MO) and Swedish Red (SR) bulls on milk composition, CY and other cheese- making traits

#### **Conclusions**

The 3-way rotational breeding system considered did not impact on cheese-making properties of milk, and can be proposed even in herds specialized in PDO cheese production Further studies with greater cow sample size are needed for obtaining more robust estimates of effects and for better evaluating the performance of the different breed combinations

### **Material and Methods**

188 cows from 3 dairy herds (Northern Italy) originated from the following 3-breed rotational crossbreeding system (ProCross, Genesi) Project Srl, Genova, Italy): HO × HO (58)

Purebred

First cross

MO × HO (22) SR × HO (57)

 $SR \times (MO \times HO) (17)$   $MO \times (SR \times HO) (34)$ 

Second cross

Individual milk samples (1000 ml):

- analyzed for nutrient content (Milkoscan FT2) and pH
- processed according to a model-cheese making method (Cologna et Ο
- al., 2009) for assessing CY and whey and curd composition
- $\circ$  based on the weight and composition of milk and whey, the ratio between the fat and protein content of curd and milk (recovery of fat) and protein, REC\_F and REC\_P, respectively) and the daily cheese yield (D\_CY, kg/d) were computed

**Figure 2.** Cheese yield in different breed combinations (P>0.05)



Data were analyzed according to a mixed model which included the breed combination as fixed effect.

#### Results

**Table 1.** Milk yield (MY), composition and pH in different breed combinations

-	Breed combinations						P value
Traits:	Purebred	First cross		Second cross			
-	HO×HO	MO× HO	SR×HO	MO×(SR ×HO)	SR×(MO × HO)	_	
MY, kg/d	31.1	31.5	30.8	29.3	29.8	1.40	0.79
Milk pH	6.46	6.44	6.46	6.50	6.47	0.01	0.06
Total solids, %	13.64	13.92	13.76	13.64	14.01	0.17	0.52
Fat, %	4.35	4.71	4.48	4.27	4.74	0.19	0.39
Protein, %	3.82	3.78	3.83	3.84	3.87	0.04	0.85

**Figure 1.** Milk coagulation time in different breed combinations (P>0.05)

**Figure 3**. Daily cheese yield in different breed combinations (P>0.05)







Holstein



# Swedish Red



#### Montbéliarde

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