

# 25<sup>th</sup> International Symposium Animal Science Days

**Ph.D. ANIMAL  
COURSE & FOOD  
UNIVERSITY OF PADOVA SCIENCE**

## Use of mid-infrared spectroscopy to predict coagulation properties of buffalo milk

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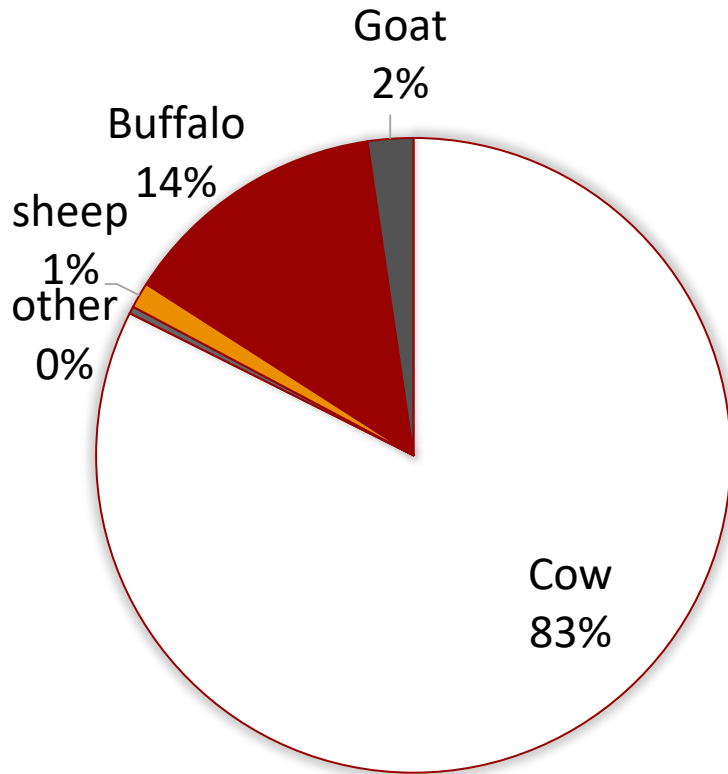
UNIVERSITÀ  
DEGLI STUDI  
DI PADOVA

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**DAFNAE**  
Dipartimento di Agronomia Animali  
Alimenti Risorse naturali e Ambiente

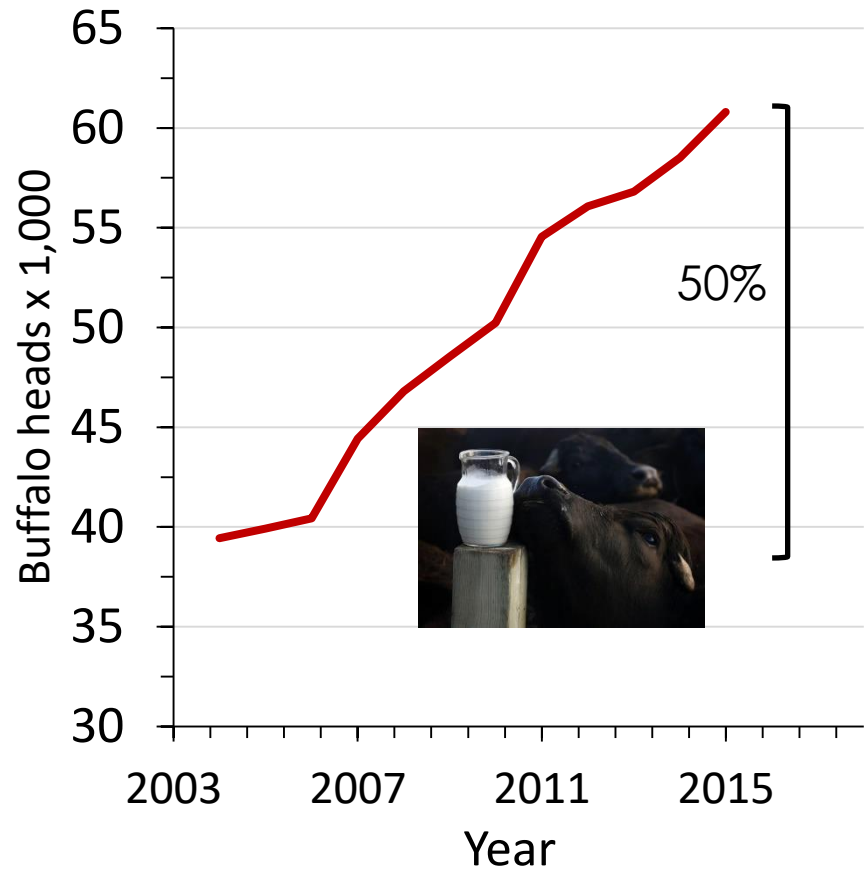
# Introduction

## World Milk Production



FAOSTAT, 2017

## Italian Buffalo Census



ANASB, 2017



# Buffalo Milk



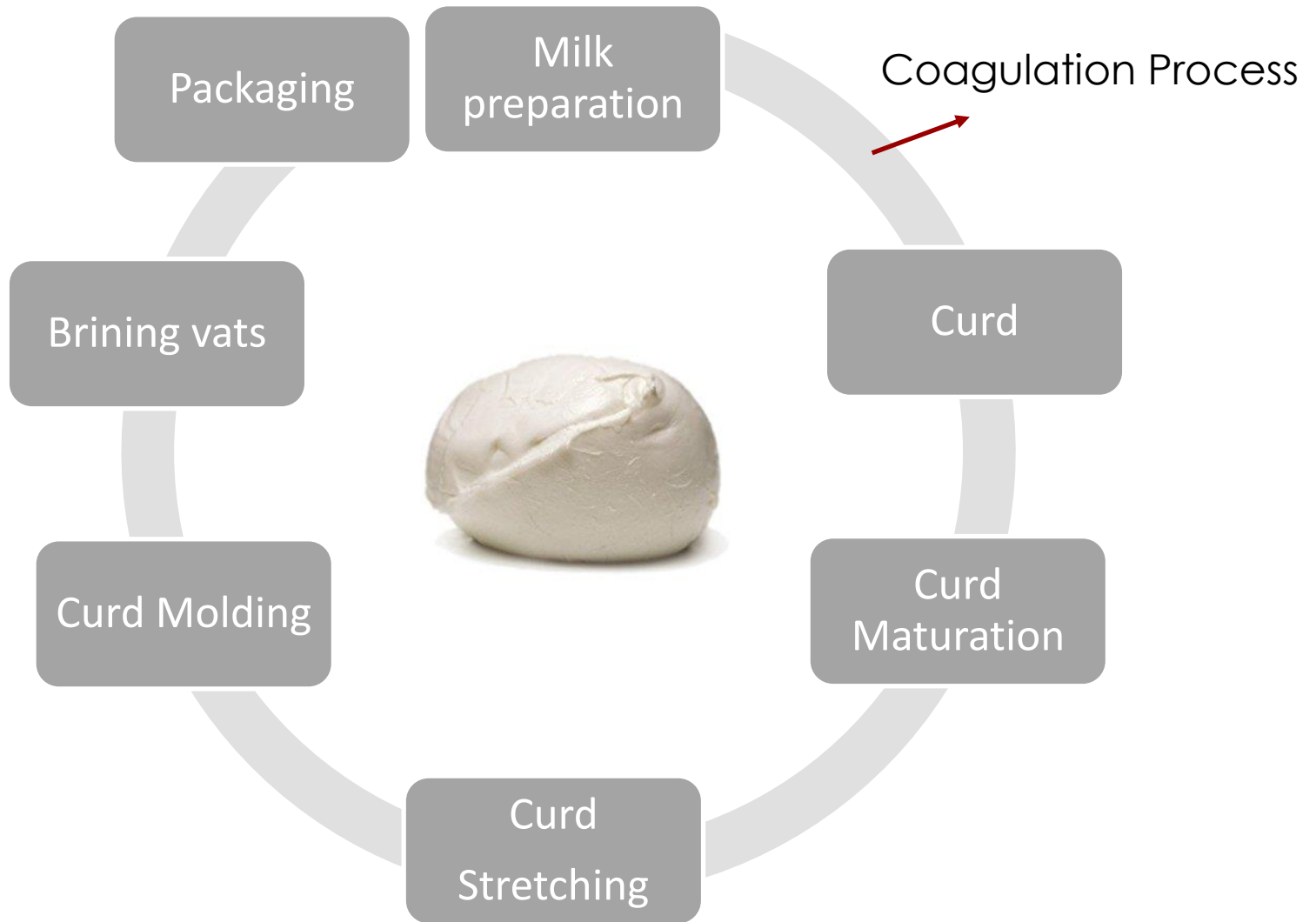
## Milk yield and composition

Milk yield (kg/d)	7.11
Fat (%)	7.70
Protein (%)	4.76
Casein (%)	3.65
Lactose (%)	4.60

Manuelian et al., 2017



# Mozzarella cheese making process

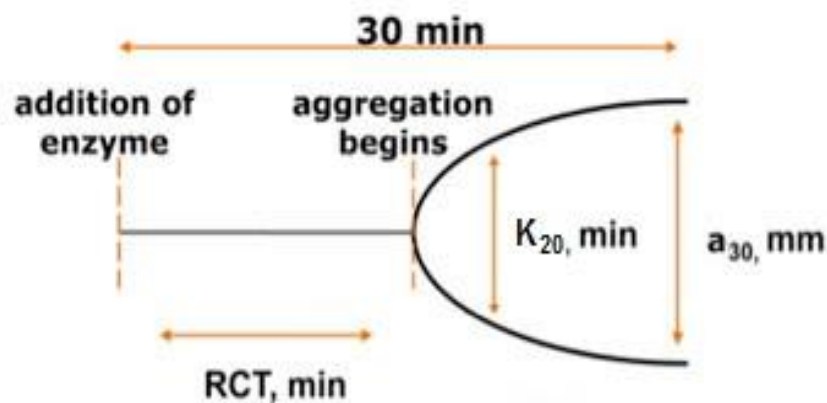


## Milk Coagulation Properties (MCP)

- **RCT** = rennet coagulation time, min
- **k<sub>20</sub>** = curd-firming time, min
- **a<sub>30</sub>** = curd firmness after 30 min from rennet addition, mm



Formagraph, FOSS Electric A/S



Output of Formagraph

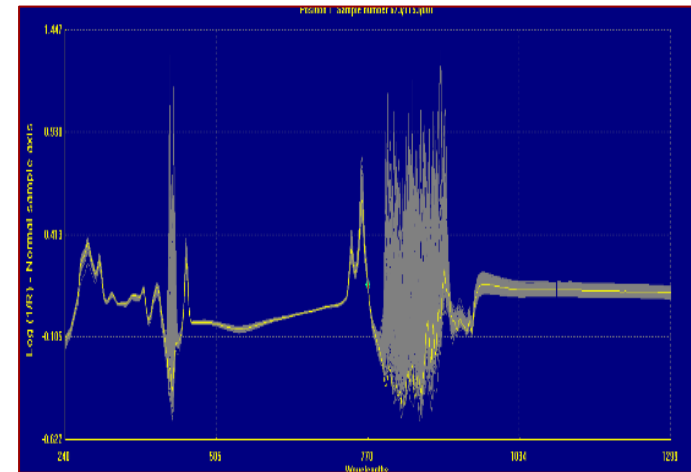


## Mid-infrared spectroscopy (MIRS) analysis

- Cheap
- Chemical-free
- No time-consuming
- 500 samples/hour
- Routine determination of milk composition traits



Milkoscan FT6000, FOSS Electric A/S

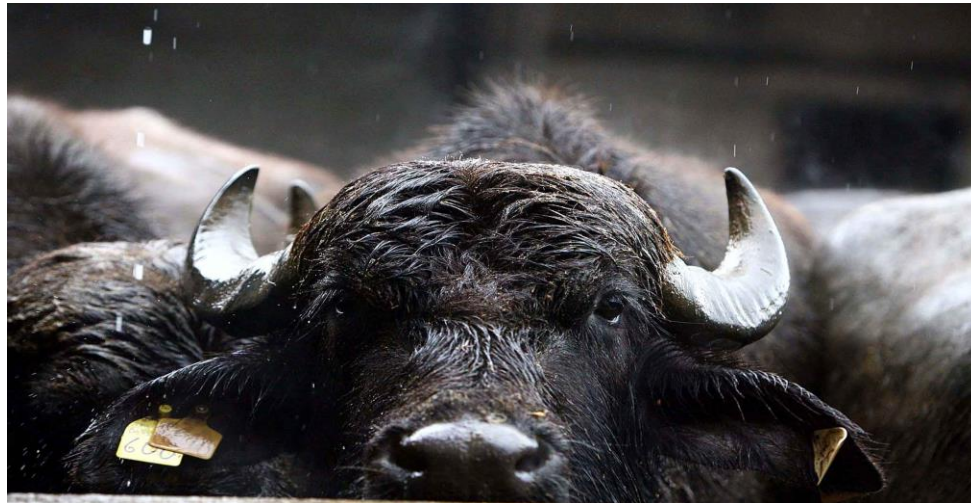


MIRS spectra



# AIM

**To investigate the  
feasibility of MIRS to  
predict MCP of buffalo milk**



# Material and Methods



Buffalo milk

116 samples (50 ml)  
Bronopol (preservative)  
Collected in March 2017 from 2  
farms of North Italy (Veneto)



Formagraph, Foss

MilkoScan FT 6000, Foss



Match of reference data and spectra

MCP prediction equations





## Mid-infrared spectroscopy (MIRS) analysis

- Software: WinISI III v 1.60
- Spectra region from 5,000 to 900  $\text{cm}^{-1}$
- Removal of water noise regions (3,690 to 2,990  $\text{cm}^{-1}$  and 1,710 to 1,580  $\text{cm}^{-1}$ )
- Modified partial least squares regression analysis
- Several math treatments (25 combinations)

### Prediction procedures

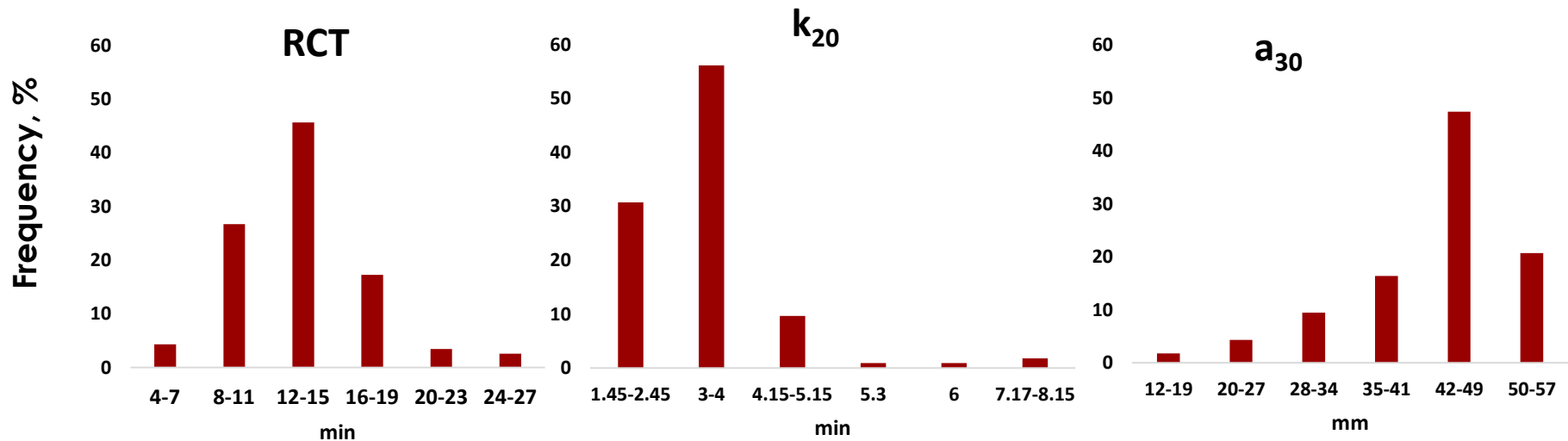
- Cross-validation (116 samples)
- External-validation (75% of samples for calibration set and 25% for validation set)



# Results

Trait	N	Mean	Min	Max	SD
RCT, min	116	13.07	4.00	26.3	3.86
$k_{20}$ , min	114	3.19	1.45	8.15	0.99
$a_{30}$ , mm	116	43.88	12.88	56.24	8.32

RCT = rennet coagulation time;  $k_{20}$  = curd-firming time;  $a_{30}$  = curd firmness 30 min after rennet addition to milk



## Fitting statistics of prediction models

### Cross-validation

Trait	N	Mean	SD	SE <sub>C</sub>	R <sup>2</sup> <sub>C</sub>	SE <sub>CV</sub>	R <sup>2</sup> <sub>CV</sub>	RPD <sub>CV</sub>
RCT, min	110	12.99	3.56	1.55	0.81	1.89	0.72	1.88
k <sub>20</sub> , min	103	3.02	0.63	0.46	0.47	0.47	0.44	1.34
a <sub>30</sub> , mm	113	44.53	7.25	3.84	0.72	4.92	0.54	1.47

### External-validation

#### Calibration set (n=87)

#### Validation set (n=29)

Trait	Mean	SD	R <sup>2</sup> <sub>C</sub>	Mean	SD	R <sup>2</sup> <sub>Exv</sub>	RPD <sub>Exv</sub>
RCT, min	13.06	3.77	0.76	12.85	3.29	0.49	1.28
k <sub>20</sub> , min	2.97	0.64	0.58	3.00	0.58	0.27	1.18
a <sub>30</sub> , mm	45.20	7.04	0.66	43.87	7.15	0.54	1.48

RCT = rennet coagulation time; k<sub>20</sub> = curd-firming time; a<sub>30</sub> = curd firmness 30 min after rennet addition to milk  
 R<sup>2</sup><sub>C</sub> = coefficient of determination of calibration; SE<sub>CV</sub> = standard error in cross-validation; R<sup>2</sup><sub>CV</sub> = coefficient of determination of cross-validation; RPD<sub>CV</sub> = residual predictive deviation of cross-validation calculated as the ratio of SD to the SE<sub>CV</sub>.



## Fitting statistics of prediction models

### Cross-validation

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## Conclusions

- Prediction models not enough accurate to be implemented in milk payment systems.
- Prediction models allow milk segregation.
- Future studies will investigate the feasibility of using MIRS predictions as indicator traits in breeding programs for the enhancement of coagulation properties of buffalo milk.



# Thank you for your attention

