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1. Aim Potentiality of a Fourier transforms Near-infrared (FT-NIR) device to automatically record multiple spectra of individual raw milk samples taken directly in the process of milking.

2. Materials and methods

Automatic on-line NIR device

- Hardware, automation and measure sequence were performed using a FT-NIR Matrix-F (834 - 2502 nm) spectrometer from Bruker Optics (Ettlingen, Germany).
- Connexion of a transfection fiber optic probe (IN271P, Bruker Optics) for the measurement.
- Transfer of level signal via a logic and data acquisition module.
- Integration of the probe in the flowmeter (milk container) at one post of the milking parlour within the CRA-W farm.

A NIR recording of the milking

- Automatic data acquisition was performed during 12 weeks on the CRA-W herd.
- All individual recordings consisted of 4 periods (1-4) of the milking, both morning (M) and evening (E).
- For the statistical stage, selection of 34 complete recordings (9 cows with at least twice parity M/E) from a first trial of 352 exploitable recordings.

3. Results and discussion

- Prediction of the measured spectra : Partial Least Squares regression (PLS) models for Fat (R^2_{CV} : coefficient of determination for cross-validation = 99.5%; RPD : ratio of performance to deviation = 13.6) and Protein (R^2_{CV} = 96.9%; RPD = 5.7).
- Calculation of Range (Min-Max), Mean and Standard deviation (SD) to have a relevant evaluation of the data distribution.

- Our first observations showed that Fat content (general trend) varies widely during the milking. Protein general trend showed lower changes.
- Figures 1 and 2 : one complete recording (cow no. 844) to illustrate the variations of Fat and Protein content during milking.
- Table 1 : Summary of different statistical parameters derived from the set of 34 recordings.

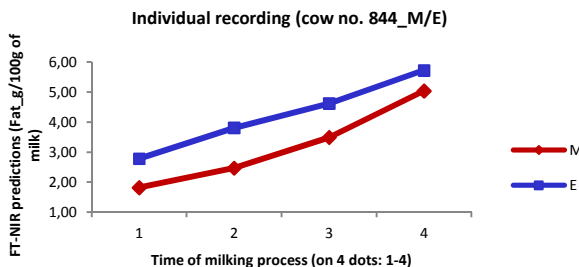


Figure 1. Example of the variation of Fat content (g/100 g of milk) measured during the morning (M) and the evening (E) automatic recording for cow no. 844.

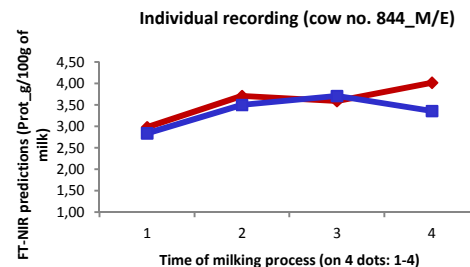


Figure 2. Example of the variation of Protein content (g/100 g of milk) measured during the morning (M) and the evening (E) automatic recording for cow no. 844.

Fat (M)	1	2	3	4	Fat (E)	1	2	3	4						
Min-Max	0.99 - 3.18	1.08 - 4.79	2.43 - 5.01	3.22 - 6.16	Min-Max	0.76 - 4.28	1.59 - 4.45	2.43 - 5.46	1.56 - 5.88						
Mean	1.79	2.55	3.31	4.50	Mean	1.99	2.89	3.62	4.62						
Protein (M)	1	2	3	4	Protein (E)	1	2	3	4						
Min-Max	1.99 - 3.88	2.70 - 4.19	3.06 - 4.07	2.70 - 4.26	Min-Max	2.28 - 3.48	2.79 - 4.19	2.35 - 4.20	2.69 - 4.91						
Mean	3.09	3.56	3.54	3.74	Mean	3.04	3.26	3.59	3.70						
SD range of 1-4					SD of Mean (1-4)										
Fat (M)	0.18 - 1.81	Fat (E)	0.39 - 1.68	Protein (M)	0.14 - 0.63	Protein (E)	0.13 - 0.83	Fat (M)	1.00	Fat (E)	0.97	Protein (M)	0.24	Protein (E)	0.26

Table 1. Statistical characteristics of data distribution for the estimation of Fat and Protein content (g/100 g of milk) of the 34 complete recordings.

4. Conclusion Interest to split the process in several periods in order to draw a kinetic curve : detection of any irregular individual milk production by comparing the tendency over time. With such a system, any variation in milk production could be more quickly perceived than models currently based on the average composition of milk.

This study was carried out as part of the MilkNir research project supported by the Agricultural Head Office of the Walloon region - DGARNE-DGO 3 (Belgium)

