

# Effects of prolactin and prolactin receptor polymorphism upon milk composition and milk coagulation properties in Assaf ewes.



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## 1 - Introduction

- Sheep milk is used for cheese-making
- Cheese yield and quality depend on milk composition and coagulation properties
- Prolactin (PRL) and PRL receptor (PRLR) genes regulate milk synthesis

## 2 - Objectives

Identify SNPs in PRL and PRLR genes associated with milk composition and coagulation properties in Assaf ewes

## 4 - Conclusions

SNPs affect milk quality traits and coagulation properties on the 30 and 90 days of lactation in Assaf ewes:

**PRL gene:**

- ✓ rs406266481 – fat free total solids content
- ✓ AMGL02030943.1:g.23731G>T and rs408430940 – clotting time

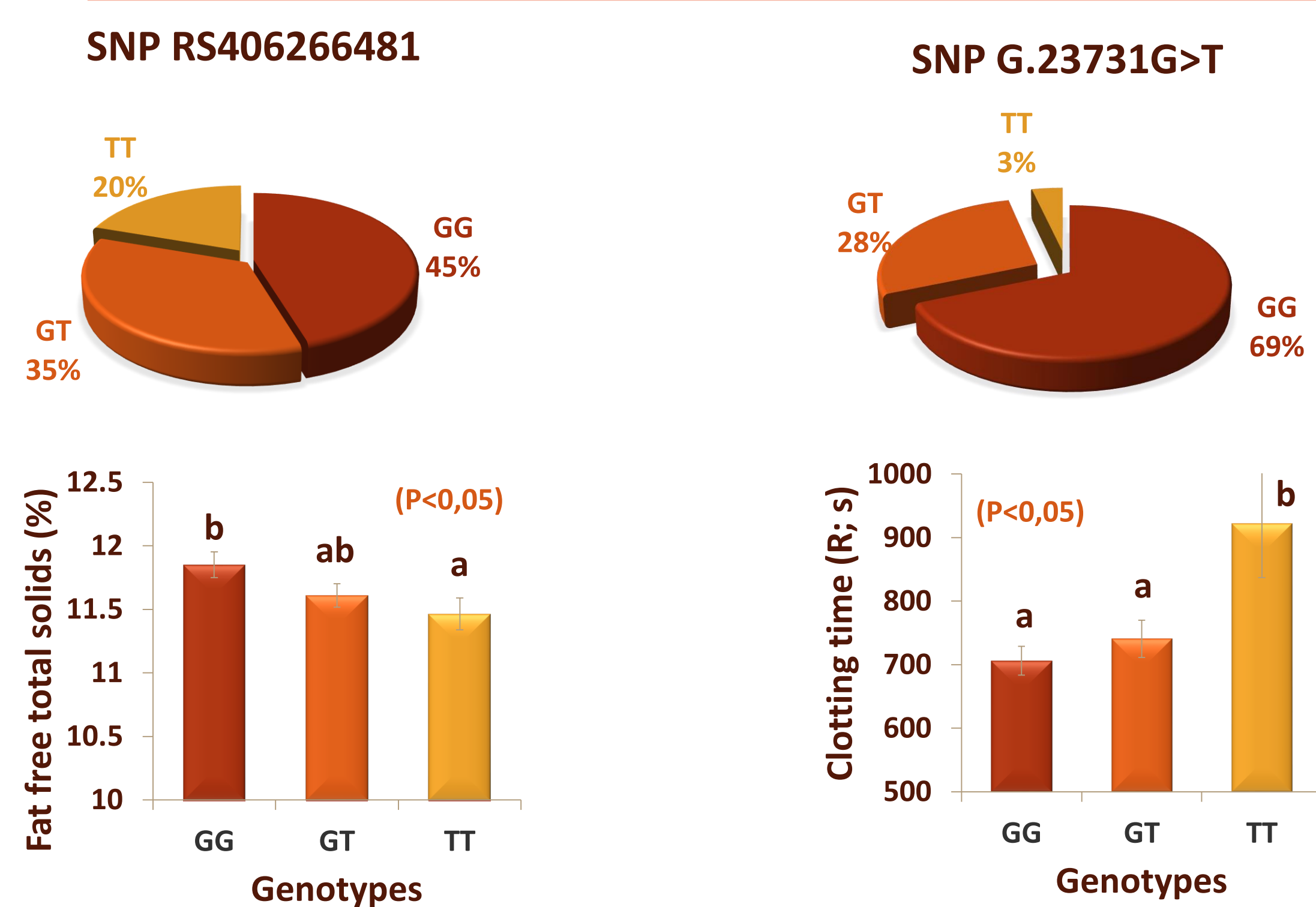
**PRLR gene:**

- ✓ rs600947105 – CT + Protein content, and > gel firmness (A20 and AR)

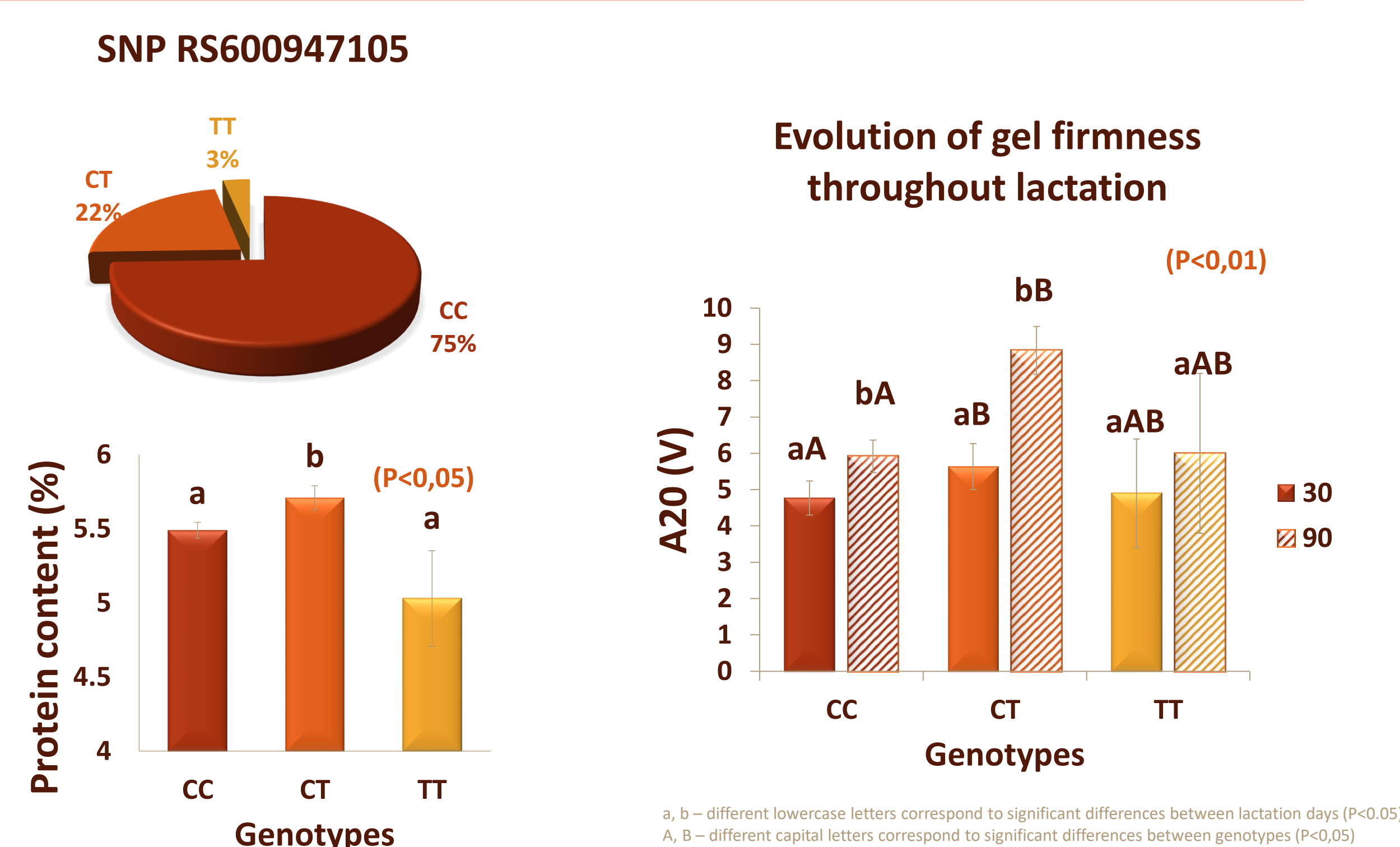
Those SNPs might be used in MAS programs to improve Assaf ewes milk for cheese-making

## 3 - Results

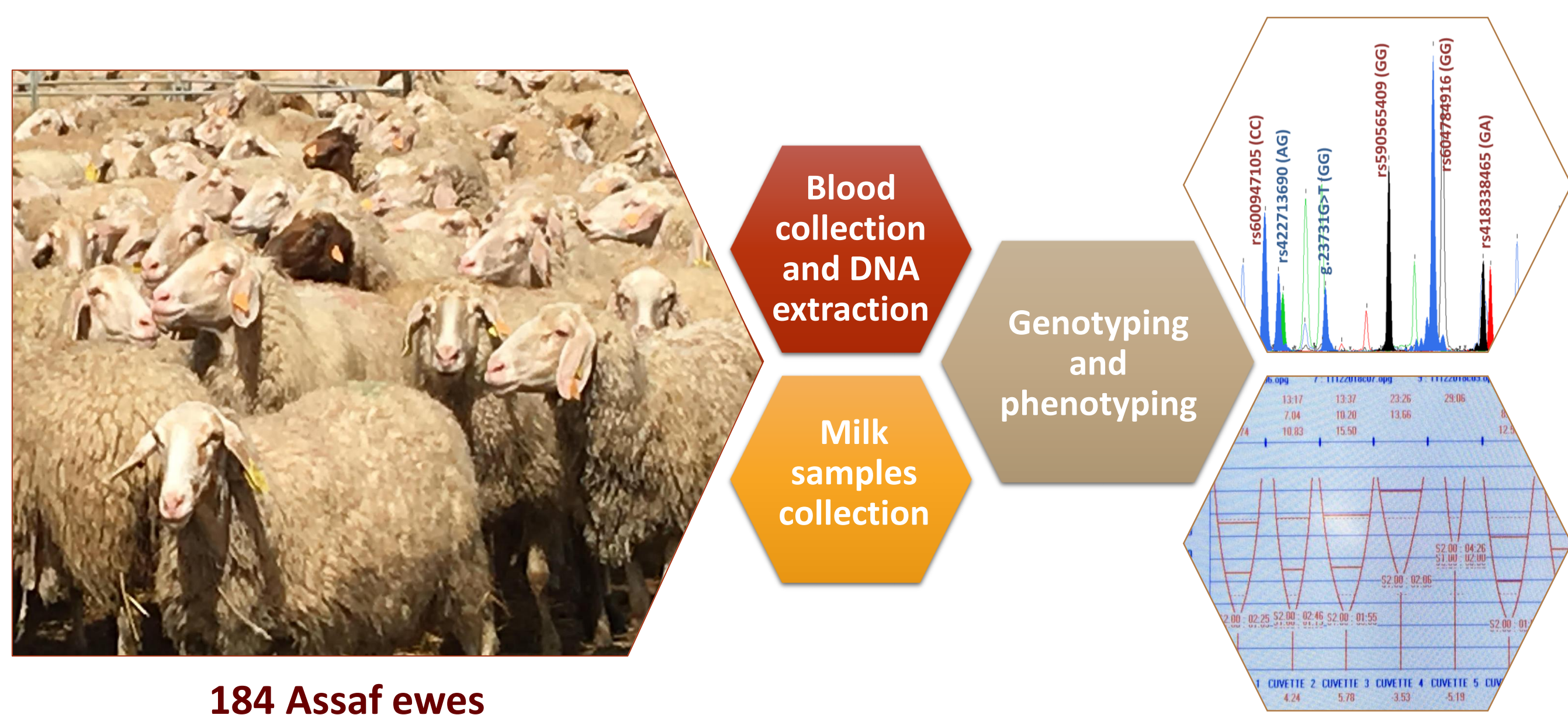
### a) PRL gene SNPs affects fat free total solids % and clotting time



### b) PRLR gene SNP affect Protein % and gel firmness (A20)



## 5 - Material and methods



a) Nine SNPs genotyped by SnapShot analysis

b) Milk composition analysis by Milk-o-Scan:

- ✓ Fat, protein, lactose, total solids and fat free total solids content

c) Coagulation properties evaluated at 30 and 90 days of lactation by Optigraph :

- ✓ Clotting time (R), gel firmness after 20 minutes (A20), and after a 2R (AR) period and rate of firming (OK20)

c) Statistical analysis

- ✓ Mixed model procedure to disclose associations between genotypes and phenotypes



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