



8 ounce cup of milk:

7.024 oz. water 0.392 oz. lactose

0.216 oz. casein

0.056 oz. vitamins etc. 0.048 oz. whey

0.264 oz. fat

## **Bovine Milk Composition and Genetic Tests**

## **Fact Sheet**

## 5 Components in bovine milk:

1. Water: 87.8%

Sugar (carbohydrate lactose): 4.9%

3. Protein: 3.3% (82% is casein and 18% is whey)

82% of total protein is Casein

♦ Alpha Casein: 44% of total casein
♦ Beta Casein: 33% of total casein
♦ Kappa Casein: 11% of total casein
♦ Gamma Caseins: 6% of total casein

♦ Other: 6% of total casein

18% of total protein is Whey

♦ Beta Lactoglobulin: 50% of total whey♦ Alpha Lactalbumin: 20% of total whey

Other: 30% of total whey

Blood Serum

\* Lactoferrin

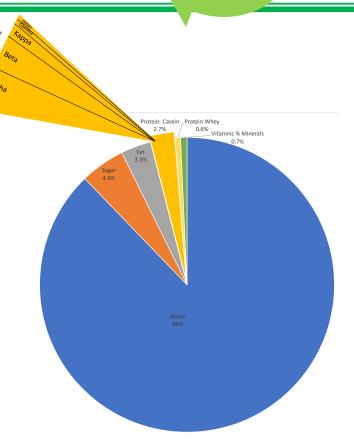
\* Immunoglobulins

\* Transferrin

\* Minor proteins and enzymes

4. Fat: 3.3%

5. Vitamins and Minerals 0.7%



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## Genetic Tests For Milk Genes

There are three milk gene tests available.

Beta Casein Gene (UCD and TAMU)

The alleles tested for: A1, A2, A3, B, C, F, G, H1, H2, I, K, L (TAMU only tests for A1 and A2)

2. Kappa Casein Gene (UCD)

The alleles tested for: A, B

The A allele is associated with higher milk production.

The B allele is associated with increased protein and casein content with better cheese yield.

3. Beta lactoglobulin Gene (UCD)

The alleles tested for: A, B

The A allele is associated with increased milk yield and whey protein.

The B allele is associated with increased casein and better cheese yield.

http://ansci.illinois.edu/static/ansc438/Milk compsynth/milk compsynthresources.html

http://www.milkfacts.info/Milk%20Composition/Milk%20Composition%20Page.htm

http://ansci.illinois.edu/static/ansc438/Milkcompsynth/milksynth\_proteinbiochem.html

https://www.beckmancoulter.com/wsrportal/bibliography?docname=IB-18070.pdf

 $https://www.ncbi.nlm.nih.gov/pmc/articles/PMC5327394/\ http://www.cheesesociety.org/wp-content/uploads/2011/02/2011-Milk-Composition-Hill.pdf$ 

https://www.ncbi.nlm.nih.gov/pubmed/15867940?report=abstract

https://www.viva.org.uk/composition-cows-milk

https://www.vgl.ucdavis.edu/services/MilkProtein.php

http://cdrf.org/2017/02/09/a2-milk-facts/

https://www.sciencedaily.com/releases/2017/04/170428102103.htm

https://theconversation.com/science-or-snake-oil-is-a2-milk-better-for-you-than-regular-cows-milk-62486