Supplementation with antioxidants and phenolic compounds in ruminant feeding and its effect on dairy products: a systematic review

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SUPPLEMENTARY FILE

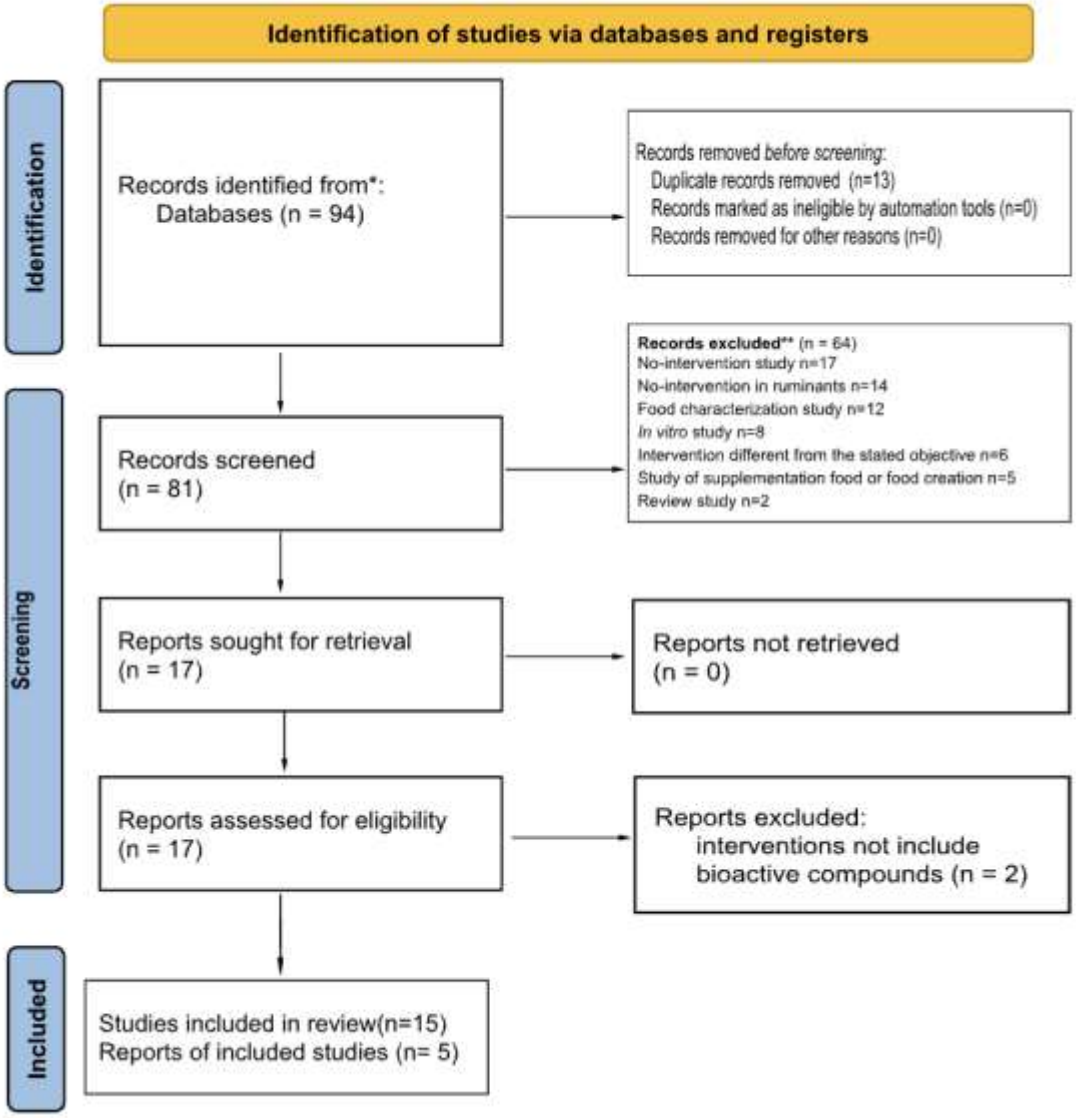

Figure S1. Flow chart (PRISMA) of studies included.

Table S1. PICO criteria for study selection.

	Criterion	Description
P	Population	Ruminants
I	Intervention	Bioactive compounds and antioxidants in diets
C	Control	Standard diet
O	Outcome	Fatty acids profile, bioactive compounds, antioxidants in milk and dairy products

Table S2. Publications included and discarded in the review.	Action
Khan IT, Nadeem M, Imran M, Ullah R, Ajmal M, Jaspal MH. Antioxidant properties of Milk and dairy products: a comprehensive review of the current knowledge. Lipids Health Dis. 2019 Feb 4;18(1):41. doi: 10.1186/s12944-019-0969-8. PMID: 30717735; PMCID: PMC6362592.	Discarded
Safari M, Ghasemi E, Alikhani M, Ansari-Mahyari S. Supplementation effects of pomegranate by-products on oxidative status, metabolic profile, and performance in transition dairy cows. J Dairy Sci. 2018 Dec;101(12):11297-11309. doi: 10.3168/jds.2018-14506. Epub 2018 Oct 3. PMID: 30292545.	Included
Schlimme E, Martin D, Meisel H. Nucleosides and nucleotides: natural bioactive substances in milk and colostrum. Br J Nutr. 2000 Nov;84 Suppl 1:S59-68. doi: 10.1017/s0007114500002269. PMID: 11242448.	Discarded
Li Z, Lei X, Chen X, Yin Q, Shen J, Yao J. Long-term and combined effects of N-[2-(nitrooxy)ethyl]-3-pyridinecarboxamide and fumaric acid on methane production, rumen fermentation, and lactation performance in dairy	Included

goats. J Anim Sci Biotechnol. 2021 Dec 6;12(1):125. doi: 10.1186/s40104-021-00645-4. PMID: 34865657; PMCID: PMC8647438.	
Hausmann J, Deiner C, Patra AK, Immig I, Starke A, Aschenbach JR. Effects of a combination of plant bioactive lipid compounds and biotin compared with monensin on body condition, energy metabolism and milk performance in transition dairy cows. PLoS One. 2018 Mar 27;13(3):e0193685. doi: 10.1371/journal.pone.0193685. PMID: 29584764; PMCID: PMC5870966.	Included
Menci R, Natalello A, Luciano G, Priolo A, Valenti B, Difalco A, Rapisarda T, Caccamo M, Constant I, Niderkorn V, Coppa M. Cheese quality from cows given a tannin extract in 2 different grazing seasons. J Dairy Sci. 2021 Sep;104(9):9543-9555. doi: 10.3168/jds.2021-20292. Epub 2021 Jun 12. PMID: 34127270.	Included
Wang B, Sun Z, Tu Y, Si B, Liu Y, Yang L, Luo H, Yu Z. Untargeted metabolomic investigate milk and ruminal fluid of Holstein cows supplemented with Perilla frutescens leaf. Food Res Int. 2021 Feb;140:110017. doi: 10.1016/j.foodres.2020.110017. Epub 2020 Dec 15. PMID: 33648248.	Included
Mapato C, Viennasay B, Cherdthong A, Wanapat M. Milk production and composition efficiency as influenced by feeding Pennisetum purpureum cv. Mahasarakham with Tiliacora triandra, Diels pellet supplementation. Trop Anim Health Prod. 2021 Jan 3;53(1):64. doi: 10.1007/s11250-020-02529-7. PMID: 33392866.	Included
Simitzis P, Massouras T, Goliomytis M, Charismiadou M, Moschou K, Economou C, Papadedes V, Lepesioti S, Deligeorgis S. The effects of hesperidin or naringin dietary supplementation on the milk properties of dairy ewes. J Sci Food Agric. 2019 Nov;99(14):6515-6521. doi: 10.1002/jsfa.9931. Epub 2019 Aug 16. PMID: 31321772.	Included

Ianni A, Innosa D, Oliva E, Bennato F, Grotta L, Saletti MA, Pomilio F, Sergi M, Martino G. Effect of olive leaves feeding on phenolic composition and lipolytic volatile profile in goat milk. J Dairy Sci. 2021 Aug;104(8):8835-8845. doi: 10.3168/jds.2021-20211. Epub 2021 May 21. PMID: 34024611.	Included
Cais-Sokolińska D, Pikul J, Wójtowski J, Danków R, Teichert J, Czyżak-Runowska G, Bagnicka E. Evaluation of quality of kefir from milk obtained from goats supplemented with a diet rich in bioactive compounds. J Sci Food Agric. 2015 Apr;95(6):1343-9. doi: 10.1002/jsfa.6828. Epub 2014 Aug 13. PMID: 25042847.	Included
Oh NS, Lee JY, Oh S, Joung JY, Kim SG, Shin YK, Lee KW, Kim SH, Kim Y. Improved functionality of fermented milk is mediated by the synbiotic interaction between Cudrania tricuspidata leaf extract and Lactobacillus gasseri strains. Appl Microbiol Biotechnol. 2016 Jul;100(13):5919-32. doi: 10.1007/s00253-016-7414-y. Epub 2016 Mar 21. PMID: 26996626.	Discarded
Ianni A, Innosa D, Martino C, Bennato F, Martino G. Short communication: Compositional characteristics and aromatic profile of caciotta cheese obtained from Friesian cows fed with a dietary supplementation of dried grape pomace. J Dairy Sci. 2019 Feb;102(2):1025-1032. doi: 10.3168/jds.2018-15590. Epub 2018 Dec 20. PMID: 30580937.	Included
Le Parc A, Dallas DC, Duaut S, Leonil J, Martin P, Barile D. Characterization of goat milk lactoferrin N-glycans and comparison with the N-glycomes of human and bovine milk. Electrophoresis. 2014 Jun;35(11):1560-70. doi: 10.1002/elps.201300619. Epub 2014 Mar 19. PMID: 24519758; PMCID: PMC4048649.	Discarded
Vieira AH, Balthazar CF, Guimaraes JT, Rocha RS, Pagani MM, Esmerino EA, Silva MC, Raices RSL, Tonon RV, Cabral LMC, Walter EHM, Freitas MQ, Cruz AG. Advantages of microfiltration processing of goat whey orange juice beverage. Food Res Int. 2020 Jun;132:109060. doi: 10.1016/j.foodres.2020.109060. Epub 2020 Feb 4. PMID: 32331686.	Discarded

Rodrigues RM, Ramos PE, Cerqueira MF, Teixeira JA, Vicente AA, Pastrana LM, Pereira RN, Cerqueira MA. Electrosprayed whey protein-based nanocapsules for β-carotene encapsulation. Food Chem. 2020 Jun 1;314:126157. doi: 10.1016/j.foodchem.2019.126157. Epub 2020 Jan 7. PMID: 31951891.	Discarded
Han J, Ye T, Liu YH, Chen X, Miao GP. Effects of food matrix and probiotics on the bioavailability of curcumin in different nanoformulations. J Sci Food Agric. 2021 Oct;101(13):5627-5635. doi: 10.1002/jsfa.11215. Epub 2021 Mar 25. PMID: 33713049.	Discarded
Allen MM, Pike OA, Kenealey JD, Dunn ML. Metabolomics of acid whey derived from Greek yogurt. J Dairy Sci. 2021 Nov;104(11):11401-11412. doi: 10.3168/jds.2021-20442. Epub 2021 Aug 26. PMID: 34454763.	Discarded
Pérez-Burillo S, Hinojosa-Nogueira D, Navajas-Porras B, Blasco T, Balzerani F, Lerma-Aguilera A, León D, Pastoriza S, Apaolaza I, Planes FJ, Francino MP, Rufián-Henares JÁ. Effect of Freezing on Gut Microbiota Composition and Functionality for In Vitro Fermentation Experiments. Nutrients. 2021 Jun 27;13(7):2207. doi: 10.3390/nu13072207. PMID: 34199047; PMCID: PMC8308218.	Discarded
Soberon MA, Cherney JH, Liu RH, Ross DA, Cherney DJ. Free ferulic acid uptake in lactating cows. J Dairy Sci. 2012 Nov;95(11):6563-70. doi: 10.3168/jds.2011-5018. Epub 2012 Aug 23. PMID: 22921626.	Included
Ikeda M , Iijima H , Shinoda I , Iwamoto H , Takeda Y . Effects of bovine lactoferrin on l-DOPA absorption and metabolism in mice. Food Funct. 2018 May 23;9(5):2865-2871. doi: 10.1039/c7fo01518f. PMID: 29707715.	Discarded
Zhu HL, Zhao XW, Chen S, Tan W, Han RW, Qi YX, Huang DW, Yang YX. Evaluation of colostrum bioactive protein transfer and blood metabolic traits in neonatal lambs in the first 24 hours of life. J Dairy Sci. 2021 Jan;104(1):1164-1174. doi: 10.3168/jds.2020-18340. Epub 2020 Oct 31. PMID: 33131822.	Discarded

Carnicelli V, Lizzi AR, Ponzi A, Luzi C, Grotta L, Bennato F, Di Giulio A. Effects of dietary iodine supplement on sheep milk and cheese. J Dairy Res. 2021 Nov;88(4):468-474. doi: 10.1017/S0022029921000741. Epub 2021 Dec 6. PMID: 34866559.	Included
Reddi S, Shanmugam VP, Tanedjeu KS, Kapila S, Kapila R. Effect of buffalo casein-derived novel bioactive peptides on osteoblast differentiation. Eur J Nutr. 2018 Mar;57(2):593-605. doi: 10.1007/s00394-016-1346-2. Epub 2016 Nov 21. PMID: 27868152.	Discarded
Zhang TJ, Tu S, Zhang X, Wang QY, Hu SS, Zhang Y, Zhang ZH, Wang ZR, Meng FH. Amide-based xanthine oxidase inhibitors bearing an N-(1-alkyl-3-cyano-1H-indol-5-yl) moiety: Design, synthesis and structure-activity relationship investigation. Bioorg Chem. 2021 Dec;117:105417. doi: 10.1016/j.bioorg.2021.105417. Epub 2021 Oct 9. PMID: 34673452.	Discarded
Reddi S, Kumar N, Vij R, Mada SB, Kapila S, Kapila R. Akt drives buffalo casein-derived novel peptide-mediated osteoblast differentiation. J Nutr Biochem. 2016 Dec;38:134-144. doi: 10.1016/j.jnutbio.2016.08.003. Epub 2016 Sep 14. PMID: 27736733.	Discarded
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Stern Bauer T, Hayouka Z. Random mixtures of antimicrobial peptides inhibit bacteria associated with pasteurized bovine milk. J Pept Sci. 2018 Jul;24(7):e3088. doi: 10.1002/psc.3088. Epub 2018 Jun 6. PMID: 29873139.	Discarded

Sun W, Luo Y, Wang DH, Kothapalli KSD, Brenna JT. Branched chain fatty acid composition of yak milk and manure during full-lactation and half-lactation. Prostaglandins Leukot Essent Fatty Acids. 2019 Nov;150:16-20. doi: 10.1016/j.plefa.2019.09.002. Epub 2019 Sep 5. PMID: 31521006.	Discarded
Robinson RC, Poulsen NA, Barile D. Multiplexed bovine milk oligosaccharide analysis with aminoxy tandem mass tags. PLoS One. 2018 Apr 26;13(4):e0196513. doi: 10.1371/journal.pone.0196513. PMID: 29698512; PMCID: PMC5919578.	Discarded
Bonanno A, Di Grigoli A, Todaro M, Alabiso M, Vitale F, Di Trana A, Giorgio D, Settanni L, Gaglio R, Laddomada B, Di Miceli G. Improvement of Oxidative Status, Milk and Cheese Production, and Food Sustainability Indexes by Addition of Durum Wheat Bran to Dairy Cows' Diet. Animals (Basel). 2019 Sep 18;9(9):698. doi: 10.3390/ani9090698. PMID: 31540437; PMCID: PMC6769901.	Included
Benavente F, Pero-Gascon R, Pont L, Jaumot J, Barbosa J, Sanz-Nebot V. Identification of antihypertensive peptides in nutraceuticals by capillary electrophoresis-mass spectrometry. J Chromatogr A. 2018 Dec 7;1579:129-137. doi: 10.1016/j.chroma.2018.10.018. Epub 2018 Oct 15. PMID: 30361036.	Discarded
Theodoridou K, Zhang X, Vail S, Yu P. Magnitude Differences in Bioactive Compounds, Chemical Functional Groups, Fatty Acid Profiles, Nutrient Degradation and Digestion, Molecular Structure, and Metabolic Characteristics of Protein in Newly Developed Yellow-Seeded and Black-Seeded Canola Lines. J Agric Food Chem. 2015 Jun 10;63(22):5476-84. doi: 10.1021/acs.jafc.5b01577. Epub 2015 Jun 2. PMID: 25996818.	Discarded

Raboisson D, Trillat P, Dervillé M, Cahuzac C, Maigné E. Defining health standards through economic optimisation: The example of colostrum management in beef and dairy production. PLoS One. 2018 May 16;13(5):e0196377. doi: 10.1371/journal.pone.0196377. PMID: 29768425; PMCID: PMC5955492.	Discarded
Calvello R, Aresta A, Trapani A, Zambonin C, Cianciulli A, Salvatore R, Clodoveo ML, Corbo F, Franchini C, Panaro MA. Bovine and soybean milk bioactive compounds: Effects on inflammatory response of human intestinal Caco-2 cells. Food Chem. 2016 Nov 1;210:276-85. doi: 10.1016/j.foodchem.2016.04.067. Epub 2016 Apr 19. PMID: 27211648.	Discarded
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Haghshenas B, Nami Y, Haghshenas M, Abdullah N, Rosli R, Radiah D, Khosroushahi AY. Bioactivity characterization of Lactobacillus strains isolated from dairy products. Microbiologyopen. 2015 Oct;4(5):803-13. doi: 10.1002/mbo3.280. Epub 2015 Jul 27. PMID: 26219634; PMCID: PMC4618612.	Discarded
Xu H, Lu Y, Zhang T, Liu K, Liu L, He Z, Xu B, Wu X. Characterization of binding interactions of anthraquinones and bovine β-lactoglobulin. Food Chem. 2019 May 30;281:28-35. doi: 10.1016/j.foodchem.2018.12.077. Epub 2018 Dec 23. PMID: 30658758.	Discarded
Delgadillo-Puga C, Noriega LG, Morales-Romero AM, Nieto-Camacho A, Granados-Portillo O, Rodríguez-López LA, Alemán G, Furuzawa-Carballeda J, Tovar AR, Cisneros-Zevallos L, Torre-Villalvazo I. Goat's Milk Intake Prevents Obesity, Hepatic Steatosis and Insulin Resistance in Mice Fed A High-Fat Diet by Reducing Inflammatory Markers and	Discarded

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Balthazar CF, Silva HLA, Esmerino EA, Rocha RS, Moraes J, Carmo MAV, Azevedo L, Camps I, K D Abud Y, Sant'Anna C, Franco RM, Freitas MQ, Silva MC, Raices RSL, Escher GB, Granato D, Senaka Ranadheera C, Nazarro F, Cruz AG. The addition of inulin and Lactobacillus casei 01 in sheep milk ice cream. Food Chem. 2018 Apr 25;246:464-472. doi: 10.1016/j.foodchem.2017.12.002. Epub 2017 Dec 5. Erratum in: Food Chem. 2018 Jun 30;252:397. Nazarro, Filomena [corrected to Nazzaro, Filomena]. PMID: 29291874.	Discarded
Bertolino M, Barbosa-Pereira L, Ghirardello D, Botta C, Rolle L, Guglielmetti A, Borotto Dalla Vecchia S, Zeppa G. Coffee silverskin as nutraceutical ingredient in yogurt: its effect on functional properties and its bioaccessibility. J Sci Food Agric. 2019 Jul;99(9):4267-4275. doi: 10.1002/jsfa.9659. Epub 2019 Mar 25. PMID: 30816557.	Discarded
Bahri A, Henriquet C, Pugnière M, Marchesseau S, Chevalier-Lucia D. Binding analysis between monomeric β-casein and hydrophobic bioactive compounds investigated by surface plasmon resonance and fluorescence spectroscopy. Food Chem. 2019 Jul 15;286:289-296. doi: 10.1016/j.foodchem.2019.01.176. Epub 2019 Feb 6. PMID: 30827608.	Discarded
Baddela VS, Nayan V, Rani P, Onteru SK, Singh D. Physicochemical Biomolecular Insights into Buffalo Milk-Derived Nanovesicles. Appl Biochem Biotechnol. 2016 Feb;178(3):544-57. doi: 10.1007/s12010-015-1893-7. Epub 2015 Oct 21. PMID: 26490380.	Discarded

Sharma H, Ramanathan R. Gas chromatography-mass spectrometry based metabolomic approach to investigate the changes in goat milk yoghurt during storage. Food Res Int. 2021 Feb;140:110072. doi: 10.1016/j.foodres.2020.110072. Epub 2020 Dec 29. PMID: 33648294.	Discarded
Besle JM, Viala D, Martin B, Pradel P, Meunier B, Berdagué JL, Fraisse D, Lamaison JL, Coulon JB. Ultraviolet-absorbing compounds in milk are related to forage polyphenols. J Dairy Sci. 2010 Jul;93(7):2846-56. doi: 10.3168/jds.2009-2939. PMID: 20630201.	Included
Caetano-Silva ME, Simabuco FM, Bezerra RMN, da Silva DC, Barbosa EA, Moreira DC, Brand GD, Leite JRSA, Pacheco MTB. Isolation and Sequencing of Cu-, Fe-, and Zn-Binding Whey Peptides for Potential Neuroprotective Applications as Multitargeted Compounds. J Agric Food Chem. 2020 Nov 4;68(44):12433-12443. doi: 10.1021/acs.jafc.0c03647. Epub 2020 Oct 23. PMID: 33095576.	Discarded
Walkenhorst M, Leiber F, Maeschli A, Kapp AN, Spengler-Neff A, Faleschini MT, Garo E, Hamburger M, Potterat O, Mayer P, Graf-Schiller S, Bieber A. A multicomponent herbal feed additive improves somatic cell counts in dairy cows - a two stage, multicentre, placebo-controlled long-term on-farm trial. J Anim Physiol Anim Nutr (Berl). 2020 Mar;104(2):439-452. doi: 10.1111/jpn.13297. Epub 2020 Feb 5. PMID: 32020681.	Included
Robinson RC, Poulsen NA, Colet E, Duchene C, Larsen LB, Barile D. Profiling of aminoxyTMT-labeled bovine milk oligosaccharides reveals substantial variation in oligosaccharide abundance between dairy cattle breeds. Sci Rep. 2019 Apr 2;9(1):5465. doi: 10.1038/s41598-019-41956-x. PMID: 30940931; PMCID: PMC6445284.	Discarded
Bonanno A, Di Grigoli A, Vitale F, Di Miceli G, Todaro M, Alabiso M, Gargano ML, Venturella G, Anike FN, Isikhuemhen OS. Effects of Diets Supplemented with Medicinal Mushroom Myceliated Grains on Some Production,	Included

Health, and Oxidation Traits of Dairy Ewes. Int J Med Mushrooms. 2019;21(1):89-103. doi: 10.1615/IntJMedMushrooms.2018029327. PMID: 30806259.	
Larosa CP, Balthazar CF, Guimarães JT, Margalho LP, Lemos FS, Oliveira FL, Abud YKD, Sant'Anna C, Duarte MCKH, Granato D, Raices RSL, Freitas MQ, Sant'Ana AS, Almeida Esmerino E, Pimentel TC, Cristina Silva M, Cruz AG. Can sucrose-substitutes increase the antagonistic activity against foodborne pathogens, and improve the technological and functional properties of sheep milk kefir? Food Chem. 2021 Jul 30;351:129290. doi: 10.1016/j.foodchem.2021.129290. Epub 2021 Feb 16. PMID: 33631613.	Discarded
Che BN, Kristensen T, Nebel C, Dalsgaard TK, Hellgren LI, Young JF, Larsen MK. Content and distribution of phytanic acid diastereomers in organic milk as affected by feed composition. J Agric Food Chem. 2013 Jan 9;61(1):225-30. doi: 10.1021/jf304079r. Epub 2012 Dec 21. PMID: 23210769.	Discarded
Sharma R, Ahlawat S, Sharma H, Aggarwal RAK, Sharma V, Tantia MS. Variable sialic acid content in milk of Indian cattle and buffalo across different stages of lactation. J Dairy Res. 2019 Feb;86(1):98-101. doi: 10.1017/S002202991800081X. Epub 2018 Dec 6. PMID: 30520408.	Discarded
Zhang L, Hayes DG, Chen G, Zhong Q. Transparent dispersions of milk-fat-based nanostructured lipid carriers for delivery of β-carotene. J Agric Food Chem. 2013 Oct 2;61(39):9435-43. doi: 10.1021/jf403512c. Epub 2013 Sep 19. PMID: 24007298.	Discarded
Nongonierma AB, FitzGerald RJ. Susceptibility of milk protein-derived peptides to dipeptidyl peptidase IV (DPP-IV) hydrolysis. Food Chem. 2014 Feb 15;145:845-52. doi: 10.1016/j.foodchem.2013.08.097. Epub 2013 Sep 4. PMID: 24128555.	Discarded

Hilario MC, Puga CD, Ocaña AN, Romo FP. Antioxidant activity, bioactive polyphenols in Mexican goats' milk cheeses on summer grazing. J Dairy Res. 2010 Feb;77(1):20-6. doi: 10.1017/S0022029909990161. Epub 2009 Sep 15. PMID: 19751536.	Discarded
Wang A, Leible M, Lin J, Weiss J, Zhong Q. Caffeic Acid Phenethyl Ester Loaded in Skim Milk Microcapsules: Physicochemical Properties and Enhanced *In Vitro*Bioaccessibility and Bioactivity against Colon Cancer Cells. J Agric Food Chem. 2020 Dec 16;68(50):14978-14987. doi: 10.1021/acs.jafc.0c05143. Epub 2020 Nov 3. PMID: 33140648.	Discarded
Cardin G, Ripoche I, Poupet C, Bonnet M, Veisseire P, Chalard P, Chauder A, Saunier E, Priam J, Bornes S, Rios L. Development of an innovative methodology combining chemical fractionation and in vivo analysis to investigate the biological properties of cheese. PLoS One. 2020 Nov 19;15(11):e0242370. doi: 10.1371/journal.pone.0242370. PMID: 33211771; PMCID: PMC7676648.	Discarded
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Haratifar S, Corredig M. Interactions between tea catechins and casein micelles and their impact on renneting functionality. Food Chem. 2014 Jan 15;143:27-32. doi: 10.1016/j.foodchem.2013.07.092. Epub 2013 Jul 27. PMID: 24054208.	Discarded
Balthazar CF, Santillo A, Guimarães JT, Capozzi V, Russo P, Caroprese M, Marino R, Esmerino EA, Raices RSL, Silva MC, Silva HLA, Freitas MQ, Granato D, Cruz AG, Albenzio M. Novel milk-juice beverage with fermented sheep	Discarded

milk and strawberry (Fragaria × ananassa): Nutritional and functional characterization. J Dairy Sci. 2019 Dec;102(12):10724-10736. doi: 10.3168/jds.2019-16909. Epub 2019 Sep 11. PMID: 31521367.	
Isaac P, Bohl LP, Breser ML, Orellano MS, Conesa A, Ferrero MA, Porporatto C. Commensal coagulase-negative Staphylococcus from the udder of healthy cows inhibits biofilm formation of mastitis-related pathogens. Vet Microbiol. 2017 Aug;207:259-266. doi: 10.1016/j.vetmic.2017.05.025. Epub 2017 Jun 27. PMID: 28757033.	Discarded
Limon A, Gallegos-Perez JL, Reyes-Ruiz JM, Aljohi MA, Alshanqeeti AS, Miledi R. The endogenous GABA bioactivity of camel, bovine, goat and human milks. Food Chem. 2014 Feb 15;145:481-7. doi: 10.1016/j.foodchem.2013.08.058. Epub 2013 Aug 27. PMID: 24128504.	Discarded
Alimi D, Hajaji S, Rekik M, Abidi A, Gharbi M, Akkari H. First report of the in vitro nematicidal effects of camel milk. Vet Parasitol. 2016 Sep 15;228:153-159. doi: 10.1016/j.vetpar.2016.09.003. Epub 2016 Sep 5. PMID: 27692318.	Discarded
Chakrabarti S, Jahandideh F, Davidge ST, Wu J. Milk-Derived Tripeptides IPP (Ile-Pro-Pro) and VPP (Val-Pro-Pro) Enhance Insulin Sensitivity and Prevent Insulin Resistance in 3T3-F442A Preadipocytes. J Agric Food Chem. 2018 Oct 3;66(39):10179-10187. doi: 10.1021/acs.jafc.8b02051. Epub 2018 Sep 20. PMID: 30160110.	Discarded
Ji X, Li X, Ma Y, Li D. Differences in proteomic profiles of milk fat globule membrane in yak and cow milk. Food Chem. 2017 Apr 15;221:1822-1827. doi: 10.1016/j.foodchem.2016.10.097. Epub 2016 Oct 22. PMID: 27979168.	Discarded
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O'Callaghan TF, Mannion DT, Hennessy D, McAuliffe S, O'Sullivan MG, Leeuwendaal N, Beresford TP, Dillon P, Kilcawley KN, Sheehan JJ, Ross RP, Stanton C. Effect of pasture versus indoor feeding systems on quality characteristics, nutritional composition, and sensory and volatile properties of full-fat Cheddar cheese. J Dairy Sci. 2017 Aug;100(8):6053-6073. doi: 10.3168/jds.2016-12508. Epub 2017 Jun 16. PMID: 28624283.	Discarded
Otero JA, Miguel V, González-Lobato L, García-Villalba R, Espín JC, Prieto JG, Merino G, Álvarez AI. Effect of bovine ABCG2 polymorphism Y581S SNP on secretion into milk of enterolactone, riboflavin and uric acid. Animal. 2016 Feb;10(2):238-47. doi: 10.1017/S1751731115002141. Epub 2015 Oct 29. PMID: 26510964.	Discarded
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