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## Effect of post dipping treatment after milking on teat and milk microbiota

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# Unité de Recherches Fromagères

Aurillac  
Centre Clermont-Ferrand-Theix



UEMA INRA Marcenat

## Effect of post dipping treatment after milking on teat and milk microbiota



Isebelte Verdier-Metz, Marie-Chloe Boudon, Florence Fournier, Philippe

# In the context of a French program « FlorAcQ

Get high quality raw milk cheese by favoring microbial groups having an interest as early as possible from the milk production



Sociological approach

Technical approach

➤ Actor behaviour face new strategy in milk production taking into account microbial biodiversity

- Diagnostic tool of breeding practices
- Microbial analysis
- **Get knowledge about sources of microbes and effect of practices on milk quality**



Education

Share common knowledge  
microbial ecology

# Objectif

Get knowledge on the effect of post dipping treatment on teat and milk microbiota



# Why to study teat treatment?

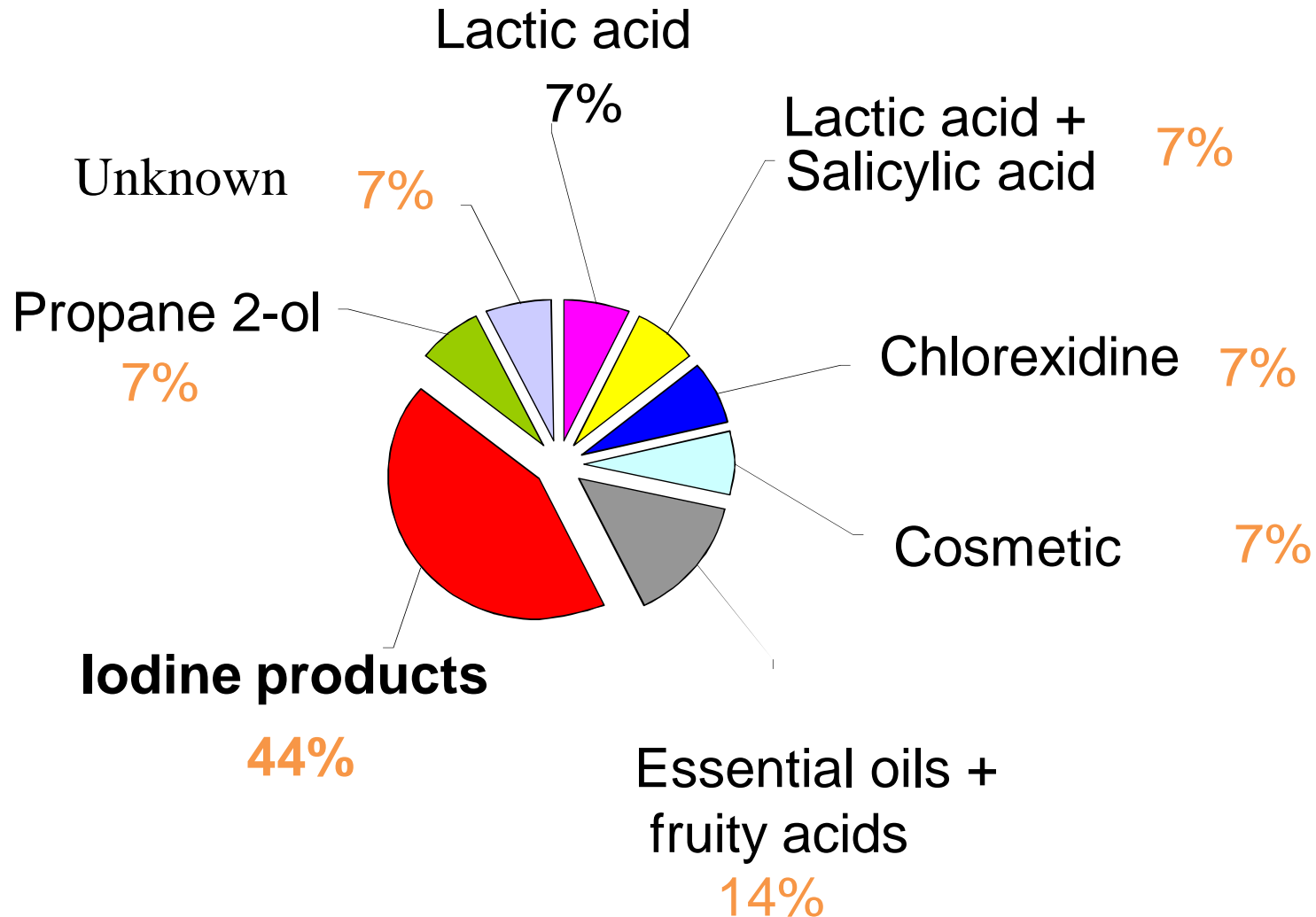
- ❑ The milk microbiota is obviously strongly influenced by the overall management system of the farm. which makes it **difficult to identify the influence of a single practice**

But

- ❑ Teat surface is **a potential direct source of micro-organisms** for farm milk (Vacheyroux et al., 2011; Verdier-Metz et al. 2011)
- ❑ Teat microbial count depend on age of animal and cleaning practices (Monsallier et al., 2012)
- ❑ **Teat care and washing. as well as disinfection of the milking equipment** are of primary importance for milk microbiota (Julien et al.. 2008; Mallet et al.. 2012; Michel et al.. 2001; Tormo et al.. 2011; Verdier-Metz et al.. 2009).

# Protection of teat by post dipping treatments?

- ❑ Technicians and producers are very confident with post dipping treatment
- ❑ 8 different products for 14 farms in Cantal area





**Study at INRA experimental farm UEMA Marcenat in Massif central to compare the microbiota of teat and milk according to 3 different post dipping treatments :**

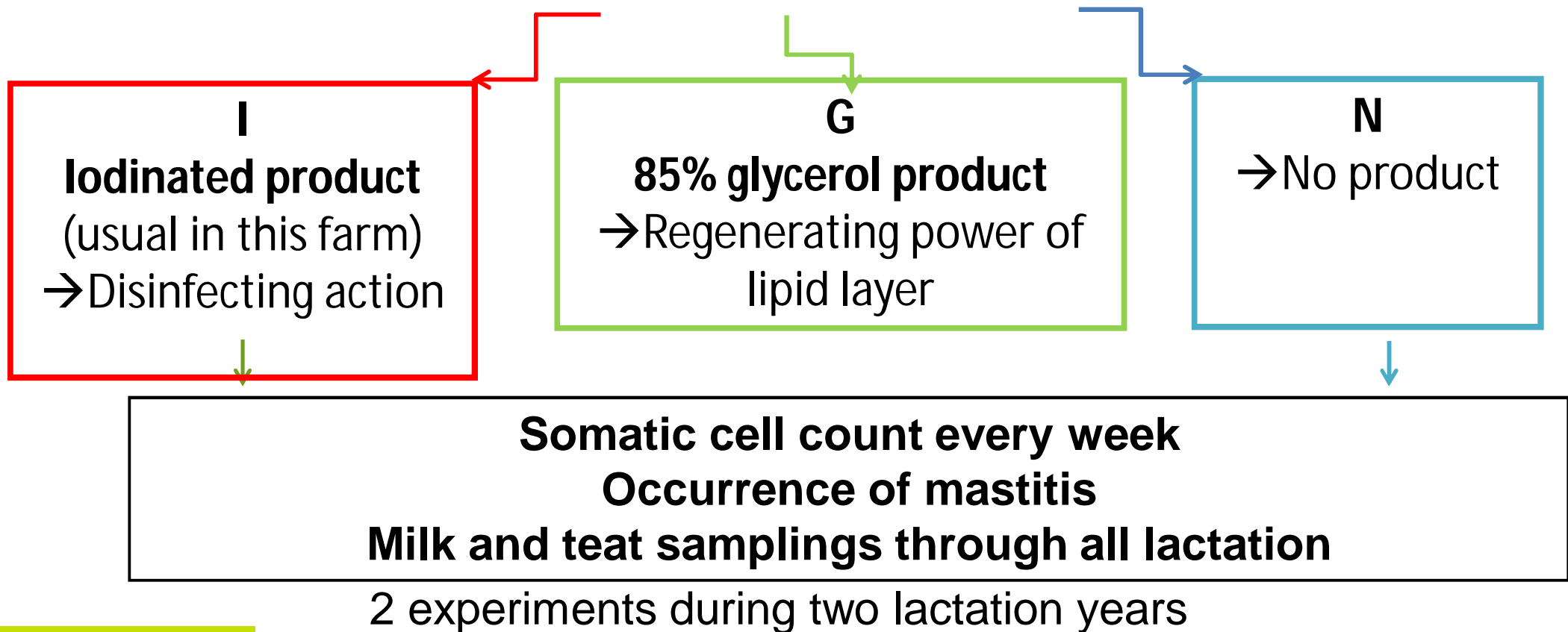
- 1. Iodinated product**
- 2. Glycerol**
- 3. No treatment**



# Experimental Design in INRA farm

**75 Dairy cows** divided in 3 homogeneous groups:

- 10% primipareous
- Same ratio of Montbeliarde and Holstein
- Same calving date
- Same feedings of animals but in the same group different feedings





# Sampling for microbial analysis

**Sampling** once a month throughout the whole lactation



- At the surface of 4 teats **BEFORE** milking and teat preparation
- Individual wet wipe

- Individual milk of each **cow**



- For each lot, for milk and « teat surface juice » : mix at equal volume the individual samples

# Microbial analyses

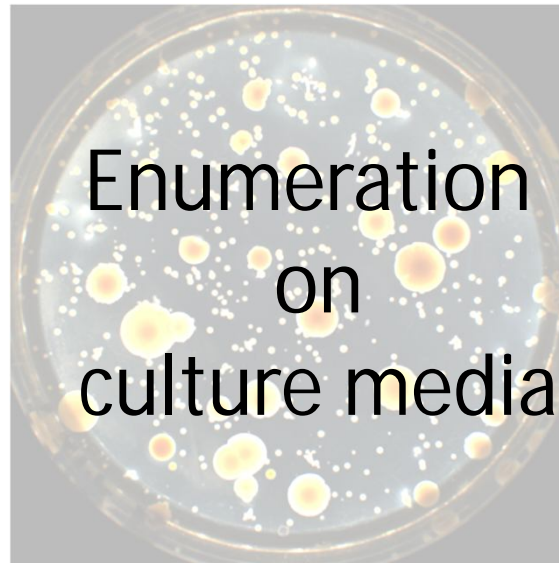
**Gram + catalase + bacteria**  
*Some named « Ripening bacteria »*

*CRBM\**

**Total microflora**  
*PCA*

**Gram negative bacteria**

*PCA modified*



**Lactic acid bacteria**

*MRS. FH. SB*

Mesophilic acid lactic bacteria  
Enterococcus  
Heterofermentatif facultatif Lactobacillus

**Yeasts and Moulds**

*OGA*

Pick up colonies on CRBM, 2 PCA  
medium

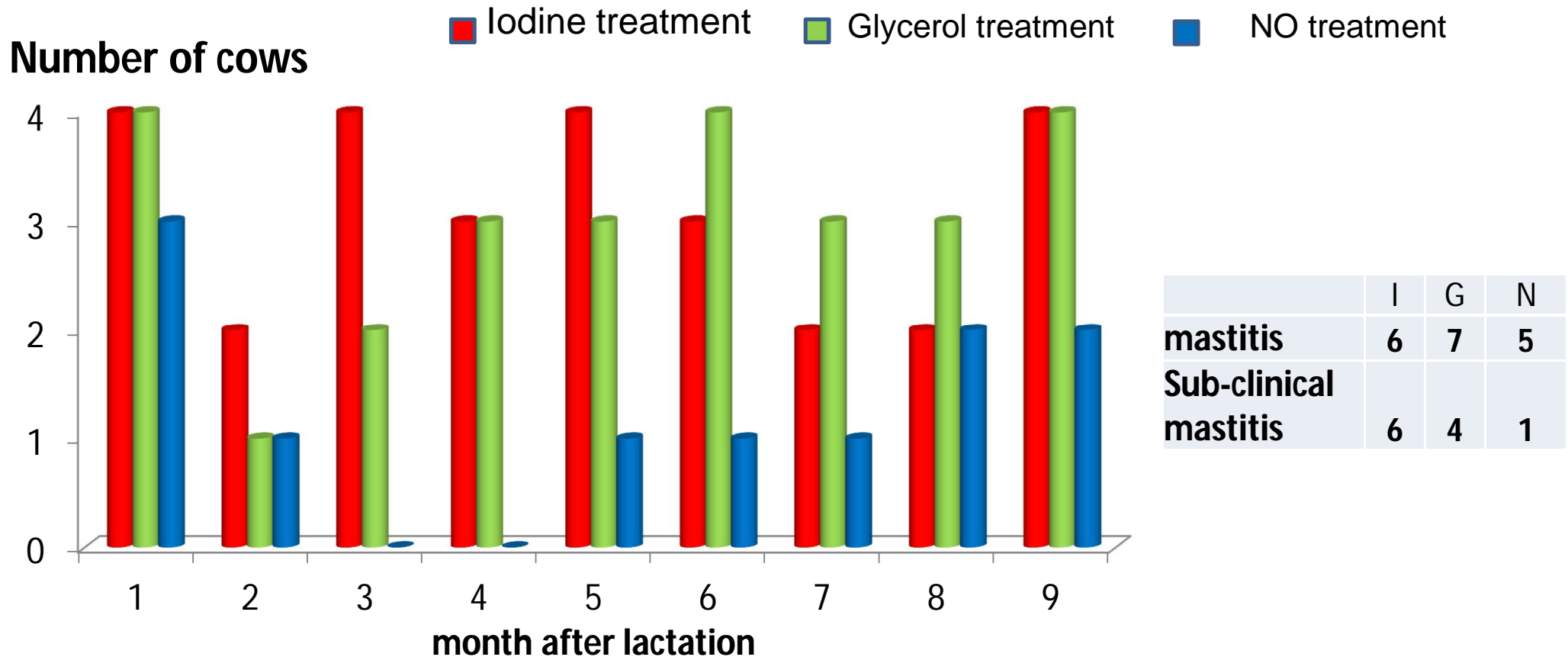
382 teat isolates

380 milk isolates

**Identification by 16S DNAr sequencing**



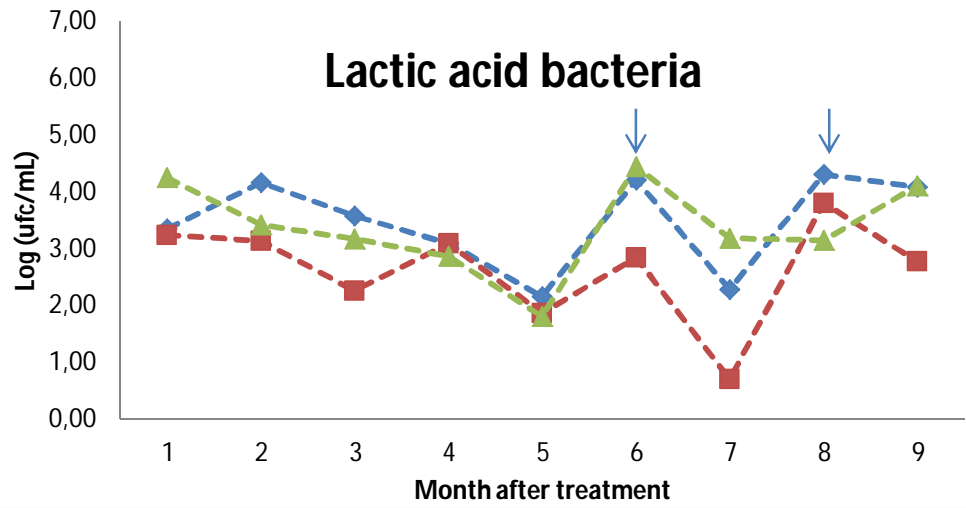
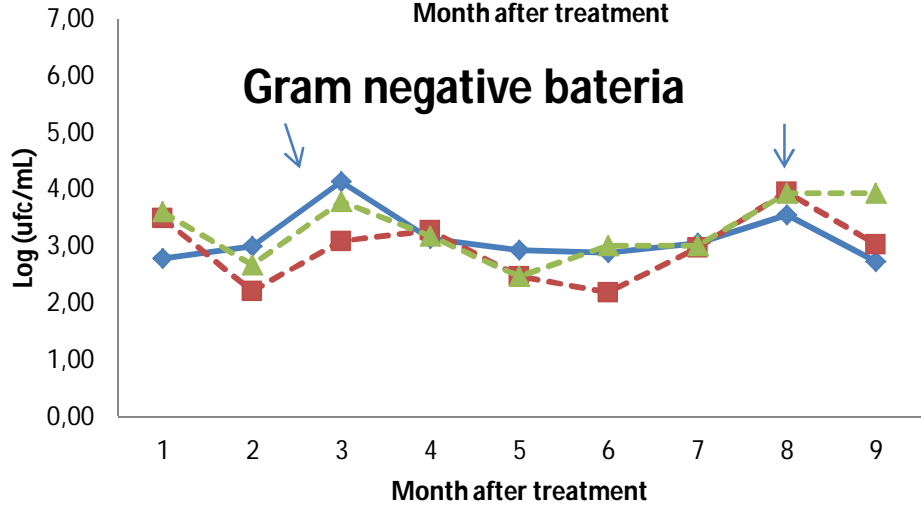
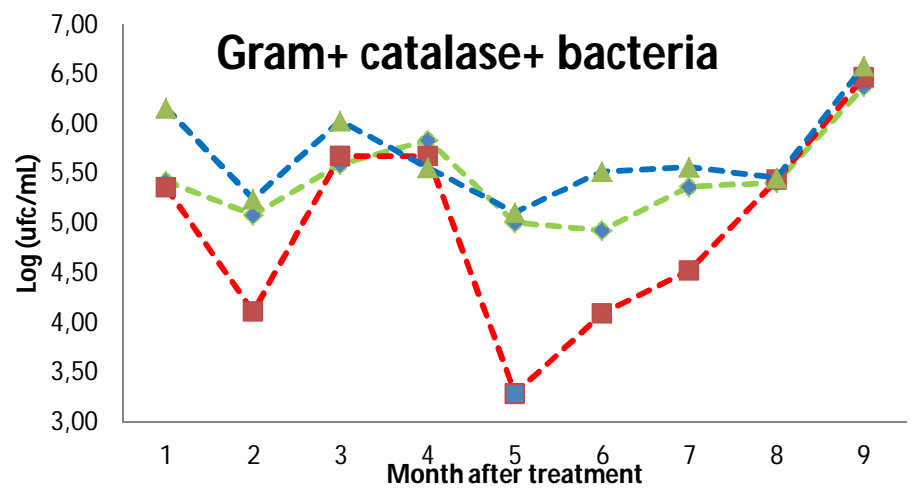
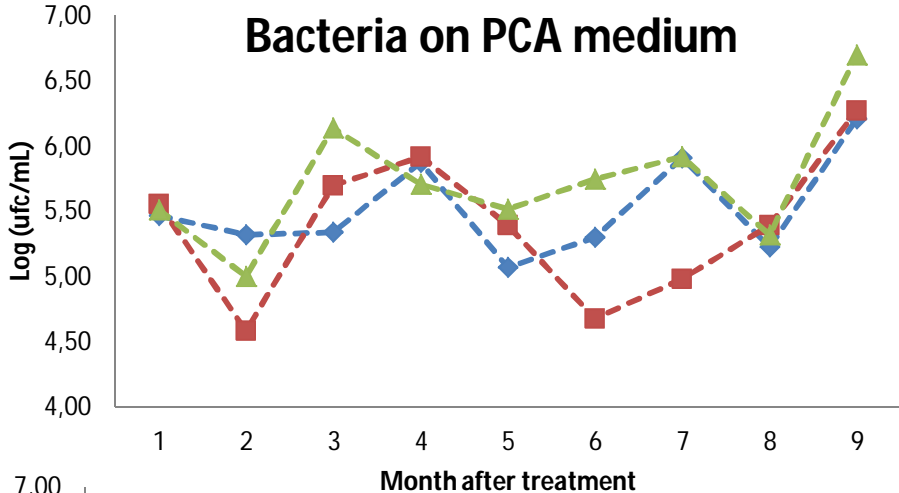
# Cows with somatic cell count >400 000 during lactation period (2 year experiments)



- Number of cows with CSS >400 000 similar in the three groups : maximum 4/group , less in group without treatment
- Trends to lower number of mastitis in group without treatment

# Evolution of teat's microbial count during one lactation period

■ Iodine treatment   
 ▲ Glycerol treatment   
 ◆ NO treatment



- Greater variation in G+C+ bacteria level and bacteria on PCA medium with iodine treatment
- Variation in level of Gram negative bacteria and LAB according to sampling



# Comparison of « teat surface juice » microbial count between the 3 treatment's group

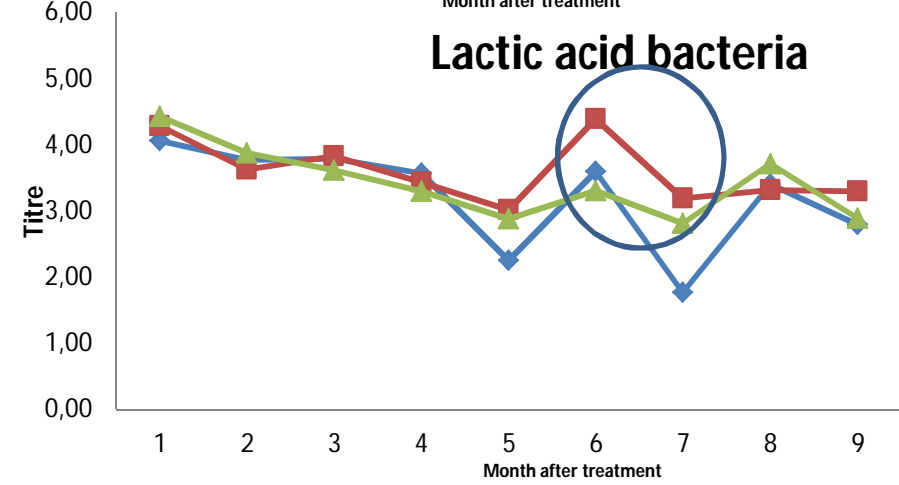
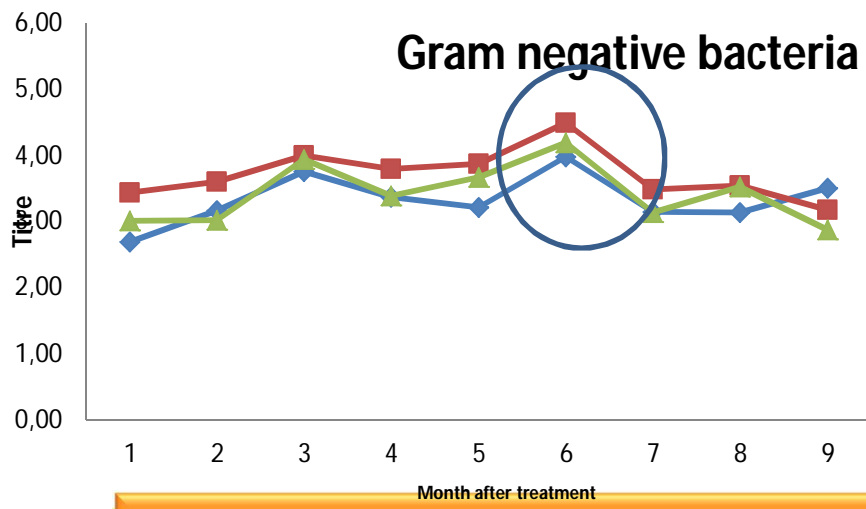
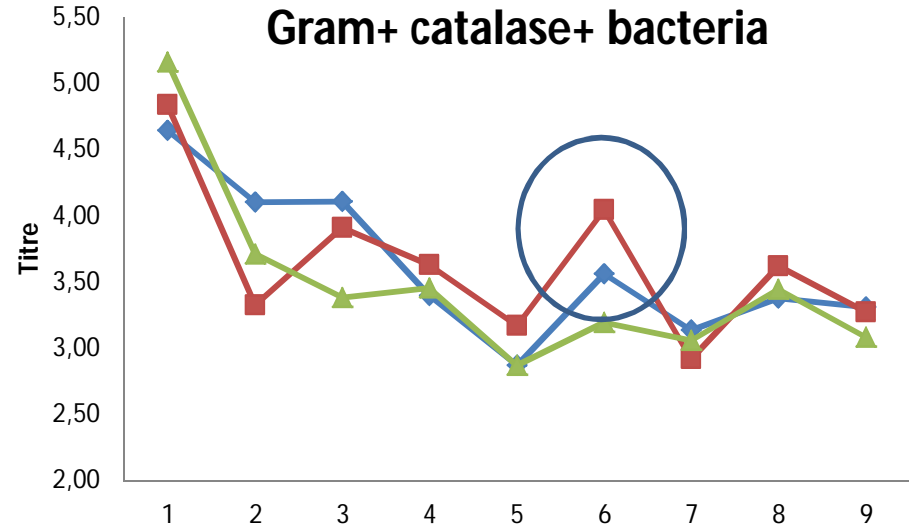
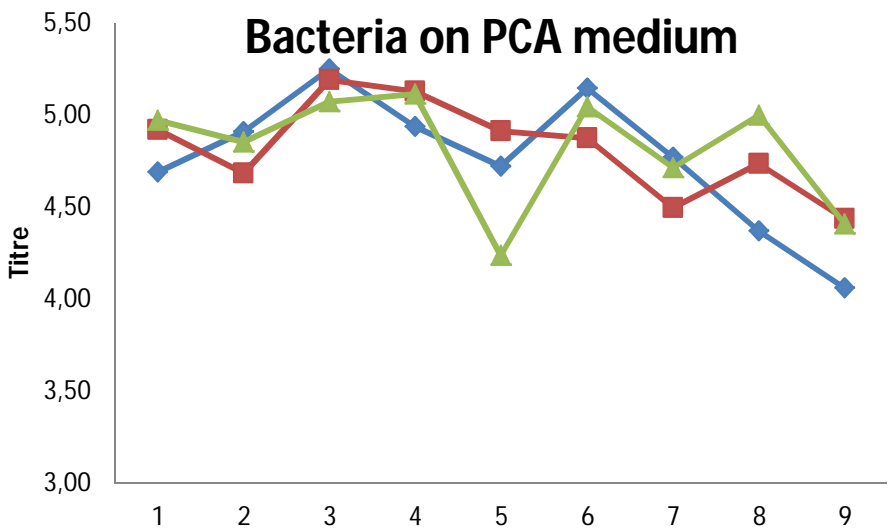
(cfu/ml juice)	Iodinated	Glycerol	Nothing	S
Microflora on PCA	5.89	5.96	<b>6.27</b>	***
Gram+ catalase+ bacteria	5.34	5.49	<b>5.84</b>	**
Gram negative bacteria	3.44	3.27	3.32	ns
Lactic acid bacteria	3.70	3.91	3.83	ns
<i>Enterococcus</i>	1.30	1.45	1.34	ns
<i>Lactobacillus</i>	1.97	1.96	1.95	ns
Moulds	1.96	2.08	2.09	ns
Yeasts	1.91	1.74	2.03	ns

$\Delta < 1 \text{Log}$

- ❑ Higher G+C+ bacteria ( dominant population ) count on teat without treatment than with iodinated product or glycerol treatment ( not due to increase during treatment )
- ❑ Other microbial groups at lower level than G+C+ bacteria and similar whatever the treatment

# Evolution of milk microbial count during one lactation period

■ Iodine treatment   
 ▲ Glycerol treatment   
 ◆ NO treatment



More variation according to the date of sampling than to treatment :  
 higher count of +C+ bacteria at sampling1



# Comparison of **milk** microbial count between the 3 treatment's group

	Iodinated	Glycerol	Nothing	S
Microflora flora	4.75	4.84	4.84	ns
Gram positive + catalase+ bacteria	3.47	3.53	3.53	ns
Gram negative bacteria	3.22	3.32	3.18	ns
Lactic acid bacteria	3.45	3.55	3.52	ns
<i>Enterococcus</i>	0.71	1.02	0.75	ns
<i>Lactobacillus</i>	2.95	3.05	2.96	ns
Moulds	2.83	2.89	2.80	ns
Yeasts	2.88	2.97	2.92	ns

- No dominant microbial group : same proportion of G+C+ bacteria, LAB and Gram-
- For each microbial group, the level was similar for the 3 treatments



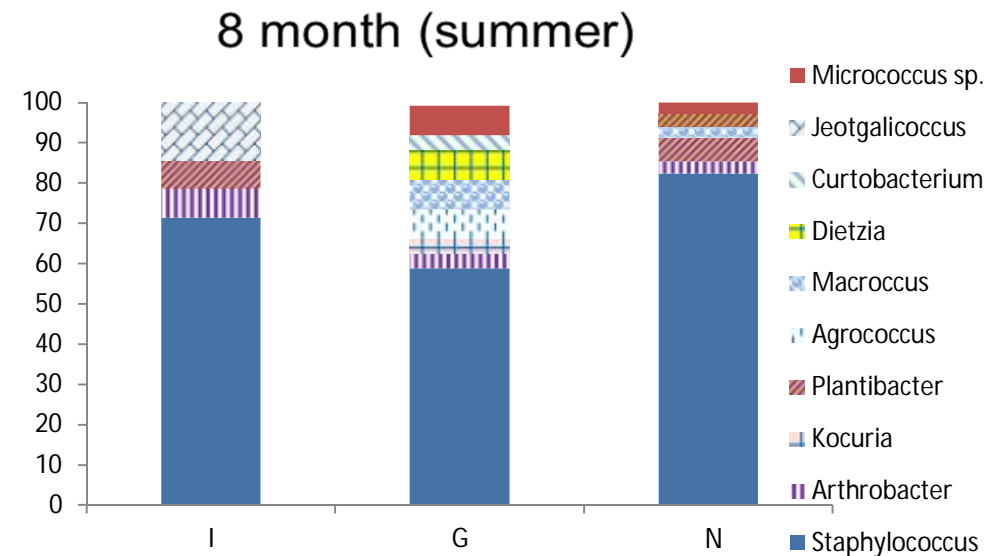
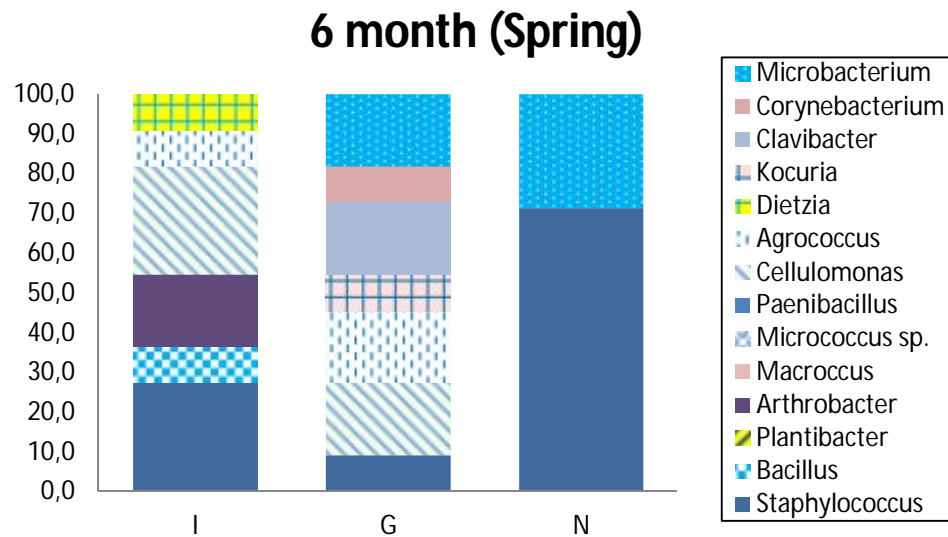
# Approach of microbial diversity by identification of isolat on different media

One lactation period





# Diversity in Gram + catalase + bacteria in » teat surface juice » after 6 or 8 months of post dipping treatment



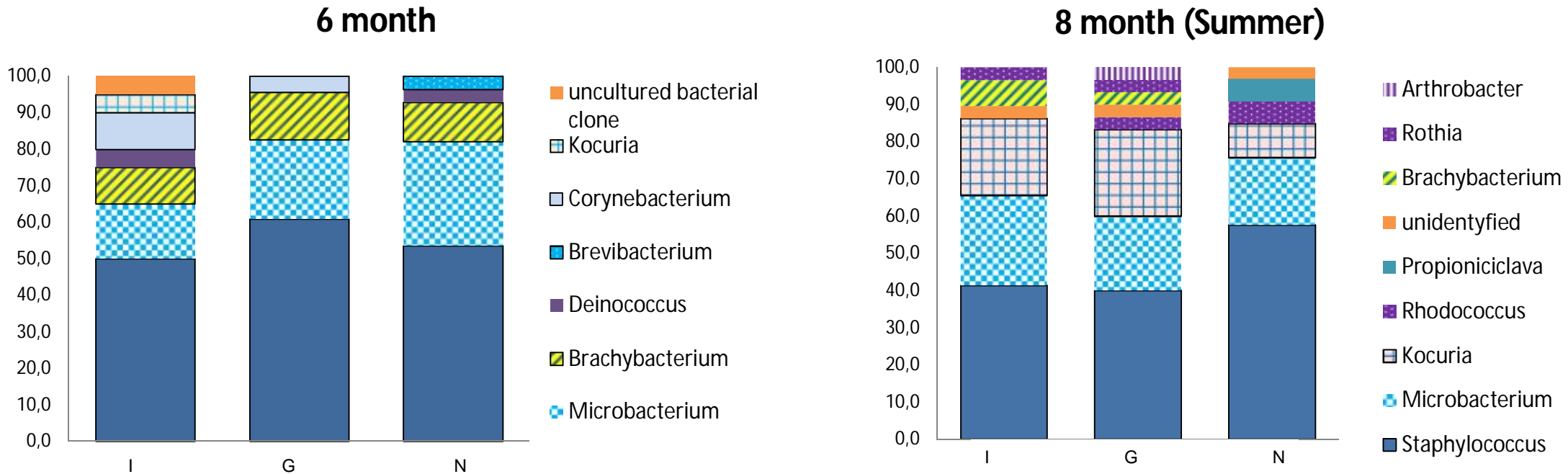
□ Dominant Gram + Catalase+ genera were not the same at month 6 and 8 of the experiment (one lactation)

## Gram+ catalase+ bacteria in « teat surface juice » after 8 months of treatment (%isolats)

	I	G	N
<b><i>Staphylococcus</i></b>	<b>59</b>	<b>53</b>	<b>77</b>
<b><i>Bacillus</i></b>	<b>18</b>	<b>10</b>	<b>8</b>
<b><i>Arthrobacter</i></b>	<b>6</b>	<b>3</b>	<b>3</b>
<i>Macroccus</i>	0	7	3
<i>Micrococcus sp.</i>	0	7	3
<i>Agrococcus</i>	0	7	0
<i>Dietzia</i>	0	7	0
<i>Curtobacterium</i>	0	3	0
<i>Kocuria</i>	0	3	0
<i>Jeotgaliococcus</i>	<b>12</b>	0	0
<i>Plantibacter</i>	<b>6</b>	0	6

- Whatever the treatment *Staphylococcus*, *Bacillus*, *Arthrobacter* were the dominant Gram + catalase+ genera
- Higher diversity in « teat surface juice » with glycerol treatment
- Jeotgaliococcus* one of the dominant genera with Iodinated products

# Diversity in Gram +catalase + bacteria in milk after 6 or 8 months of post dipping treatment



More stability in the dominant population in milk than on « teat juice »

Whatever the treatment *Staphylococcus*, *Microbacterium*, *Kocuria* (at month 8), *Brachybacterium*, *Corynebacterium* were in the dominant population in milk

## Gram+ catalase+ bacteria milk after 8 months of treatment (%isolats)

	<b>I</b>	<b>G</b>	<b>N</b>
<i>Staphylococcus</i>	41	40	58
<i>Microbacterium</i>	24	20	18
<i>Kocuria</i>	21	23	9
<i>Rothia</i>	3	3	3
<i>Plantibacter</i>	0	0	6
<i>Propioniciclava</i>	7	3	0
<i>Brachybacterium</i>	3	3	0
<i>unidentified</i>	0	3	6

- Whatever the treatment *Staphylococcus*, *Microbacterium*, *Kocuria* , *Rothia* were the dominant Gram + Catalase+ genera
- Trend to the dominance of *Staphylococcus* without treatment and less *Kocuria*
- Nearly same number of genus for the 3 treatments

# Comparison of « teat surface juice » and milk Gram+ catalase+ after 8 months of treatment (%isolats)

	Teat			Milk		
	I	G	N	I	G	N
<i>Staphylococcus</i>	59	53	76	41	40	58
<i>Bacillus</i>	18	10	8			
<i>Microbacterium</i>				24	20	18
<i>Kocuria</i>		3		21	23	9
<i>Arthrobacter</i>	6	3	3	0	3	0
<i>Rothia</i>				3	3	3
<i>Macroccus</i>	0	7	3			
<i>Micrococcus sp.</i>	0	7	3			
<i>Agrococcus</i>	0	7	0			
<i>Dietzia</i>	0	7	0			
<i>Curtobacterium</i>	0	3	0			
<i>Jeotgalicoccus</i>	12	0	0			
<i>Plantibacter</i>	6	0	5			
<i>Propioniciclava</i>				7	3	0
<i>Brachybacterium</i>				3	3	0
<i>unidentyfied</i>				0	3	6

- ❑ *Bacillus, Jeotgalicoccus* and other genera found on teat with glycerol treatment not found in the corresponding milk
- ❑ *Microbacterium, Rhotia, Kocuria* dominant in milk not found in the dominant population on teat

# Dominant Gram +catalase +bacteria on « teat surface juice » and milk whatever the treatment and sampling date

(frequency % among isolats)

	Teat	Milk	cheese*
<b>Staphylococcus</b>	<b>XXX</b>	<b>XXX</b>	<b>X</b>
<i>Jeotgalicoccus sp, psychrophilus, coquinae</i>	<b>XX</b>	X	<b>?</b>
<i>Arthrobacter sp, bergeri, gandavensis</i>	<b>XX</b>	X	<b>X</b>
<i>Corynebacterium sp, casei</i>	X	<b>X</b>	<b>X</b>
<i>Microbacterium sp, lacticum, oxydans</i>	X	<b>XX</b>	<b>X</b>
<i>Micrococcus sp.</i>	X	(X)	<b>X</b>
<i>Kocuria rhizophila, carniphila</i>	(X)	<b>XX</b>	<b>X</b>
<i>Brachybacterium</i>	(X)	<b>X</b>	<b>X</b>
<i>Curtobacterium flaccumfaciens</i>	(X)	(X)	<b>X</b>
<i>Plantibacter</i>	(X)	(X)	<b>?</b>
<i>Brevibacterium</i>	(X)	(X)	<b>X</b>

\* According to literature data ( cf review Montel et al, 2014)

# Are genera detected on teat present in milk?

	Teat	Milk		
		present study	Milk *	cheese*
<u>Agrococcus</u>	X	?	?	X
<u>Bacillus</u>	X	?	X	X
<u>Dietzia</u>	X	?	X	?
<u>Macrococcus</u>	(X)	?	?	X
<i>Dezemsia</i>	(X)	?	?	?
<i>Trichococcus</i>	(X)	?	X	?
<i>Salinicoccus</i>	(X)	?	X	?
<i>Clavibacter</i>	(X)	?	X	?
<i>Exiguobacterium</i>	(X)	?	X	?
<i>Cellulomonas</i>	(X)	?	?	?
<i>Citrococcus</i>	(X)	?	?	?
<i>Planococcus</i>	(X)	?	?	?

\* According to literature data ( cf review Montel et al, 2014)

# Staphylococcus diversity in « teat surface juice » and milk

	Teat	Milk	Cheese (Interest)
<i>S. aureus</i>	X	X*	No
<i>S. devriesei</i>	<b>X</b>	<b>X</b>	?
<i>S. hominis</i>		<b>X*</b>	?
<i>S. haemolyticus</i>	<b>X</b>	<b>X*</b>	?
<i>S. saprophyticus /S.xylosus</i>	*	<b>X*</b>	yes
<i>S. sciuri subsp. carnaticus</i>	*	<b>X*</b>	X
<i>S. sp.</i>	X	<b>X*</b>	?
<i>S. succinus</i>	*	<b>X*</b>	X
<i>S. pasteurii</i>	*	<b>X</b>	X
<i>S. vitulinus</i>	*	<b>X*</b>	yes
<i>S. equorum</i>	X	<b>X*</b>	yes

- Important to quantify *Staphylococcus* at species level to determine if they are really useful ripening bacteria
- Undesirable *Staphylococcus* in milk, not dominant on teat surface juice



# Dominant Gram negative bacteria genera whatever the treatment and sampling date (%isolats)

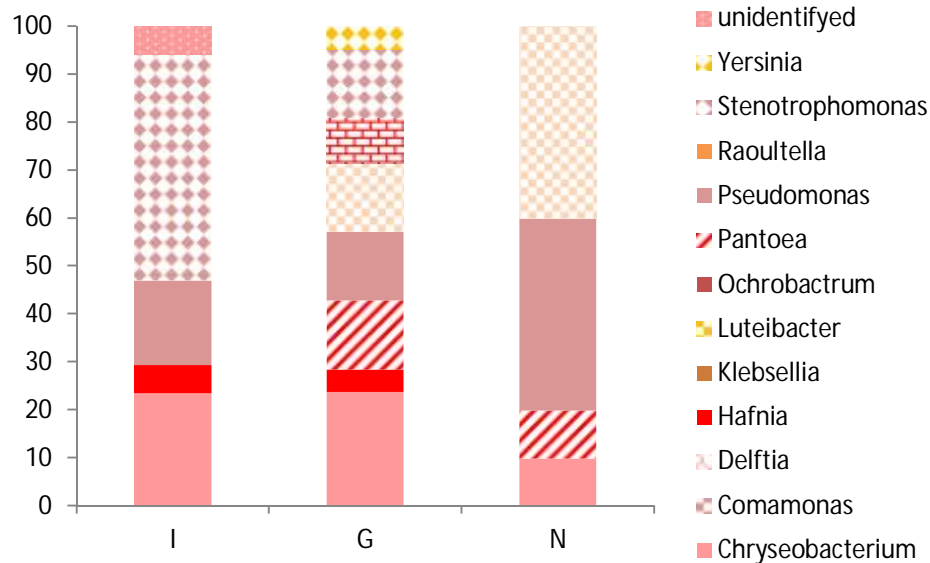
	Teat	Milk		Teat	Milk
<i>Stenotrophomonas</i> *	17	20	<i>Chryseobacterium</i>	*	27*
<i>Pseudomonas</i> *	17	15	<i>Luteibacter</i>		6
<i>Pantoea</i> *	21	3	<i>Pseudomonas</i>	*	3*
<i>Enterobacter</i> *	8	2	<i>Rahnella</i>	*	3
<i>Aminobacter</i>	4		<i>Raoultella</i>		3*
<i>Erwinia</i>	4		<i>Serratia</i>	*	2*
<i>Escherichia</i>	13	*	<i>Yersinia</i>	*	2*
<i>Acinetobacter</i>	17	*	<i>Citrobacter</i>		4*
			<i>Delftia</i>		3
			<i>Hafnia</i>		3*
			<i>Klebsellia</i>		2*
			<i>Ochrobactrum</i>		3

*Found from literature data*

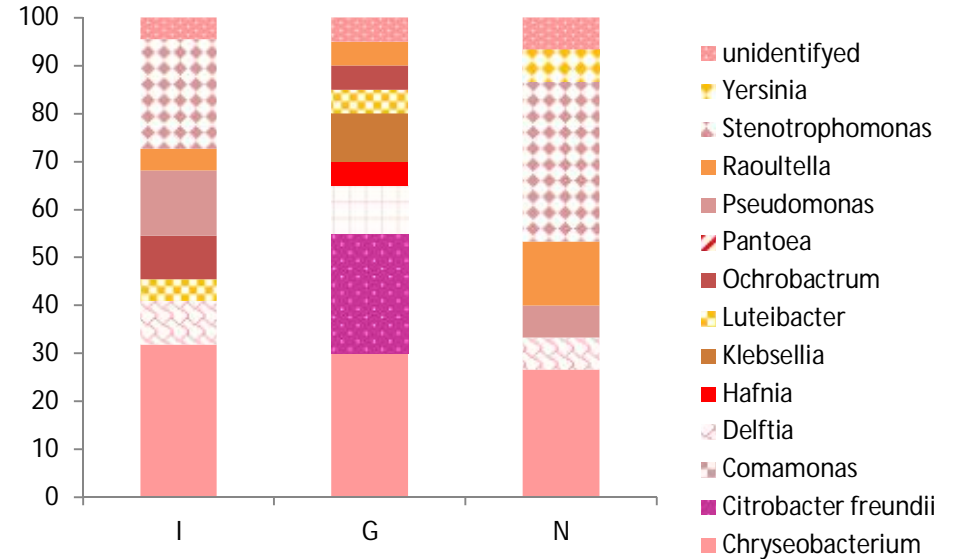
- More Gram negative genera diversity in milk than in teat surface juice
- Some genera found in milk may have other origin than teats
- For teat surface juice, there was no difference according to treatment

# Gram negative population in milk

Month 6



Month 8



- ❑ Whatever the treatment, dominance of *Chryseobacterium*
- ❑ Occurrence of Gram negative species varied more according to sampling period than to treatment

# Frequency of lactic acid bacteria (%isolats)

	Teat	Milk
<i>Aerococcus</i>	<b>62</b>	<b>16</b>
<i>Enterococcus</i>	22	<b>19</b>
<i>Lactobacillus casei, brevis</i>	6	<b>34</b>
<i>Lactococcus</i>	2	<b>25</b>
<i>Leuconostoc</i>	4	4
<i>Streptococcus</i>	2	2
<i>Pediococcus</i>	1	0
<i>Paenibacillus</i>	2	

- On teat whatever the treatment dominance of *Aerococcus* and *Enterococcus*
- In milk: dominance of *Lactobacillus*, *Lactococcus*, *Enterococcus*

# Pay attention to :

- ❑ Teat sampling with wipe :
  - Is it the same efficiency to recover micro-organisms than the milking machine?
  
- ❑ Experimental design in experimental farm with limited number of cow
  - Need to check the results at a large scale but experiment difficult to settle
  
- ❑ Great diversity of Gram positive catalase positive bacteria in teat juice and change according to the sampling date
  - Difficult to compare the G+C+ bacteria profil according to treatment
  
- ❑ Stability of G+C+ genera profil in milk but variability in Gram negatif bacteria
  
- ❑ Microbial profil dependant on microbial analysis performed
  - Need to combine counting on media and identification of isolates
  - Analysis of teat and milk microbiota by highthroughput sequencing is in progress

# Preliminary inputs

- ❑ In the herd studied, **no dramatic effect** of post dipping treatment on SSC, mastitis occurrence, count in different microbial group on teat and especially in milk, no awful bacterial balance without treatment
- ❑ **No spectacular positive effect** of post dipping treatment to increase level of bacteria having a technological interest (lactic acid bacteria, ripening bacteria) and to modify significantly the bacterial balance in milk
  - Glycerol treatment may be interesting to have more diversity in G+C+ bacteria
  - No post dipping treatment may favor *Staphylococcus*
- ❑ *Staphylococcus* quantification at species level (desirable and undesirable ones) should be better considered

# Questions for further studies

- ❑ Is it important to act on the microbiota of the teat skin to increase microbial diversity in milk or cheese?
  - Teat reservoir of Gram + catalase + bacteria (including ripening bacteria) but need to better know how micro-organisms transfer to milk or cheese environment =Need to track at strain level
  - but some bacterial species dominant on teat not dominant in milk. Will they then express cheese and become dominant?
- ❑ Is it the best strategy to give an advantage to certain species at milk production in regard with the reduction of diversity in the core and rind of cheese?
- ❑ Is Claude Bernard right **“The microbe is nothing, the “terrain “ (surrounding) is everything”**
  - Are sensorial cheese qualities mainly govern by cheese making and ripening process ?









Happy cow!!!

Thank you