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Deep phenotyping and biomarkers of various dairy fat intakes in an 8-week randomized clinical trial and 2-year swine study

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All data reported in this manuscript will be made available upon request, pending application and approval.

**Conflicts of interest:** PL, CM and CB are employees of CNIEL and Lactalis R&D who cofunded the study.

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Running head: Biomarkers and biological effects of dairy fat.

Clinical trial registration number 2008-A01145-50

#### **Abbreviations used:**

BCAA, branched-chain amino acids; DF, dairy fat; ESI, electrospray ionization; FBM, familial hypercholesterolemia Bretoncelles-Meishan; FID, flame ionization detector; FWHM, full width at half-maximum; HCA, hierarchical cluster analysis; HILIC, hydrophilic interaction liquid chromatography; HMDB, human metabolome database; HRMS, high-resolution mass spectrometry; KEGG, Kyoto encyclopedia for genes and genomes; LC/MS, liquid chromatography/mass spectrometry; MS, mass spectrometry; NCD, normal-energy collision-induced dissociation; NIPALS, non-linear iterative partial least squares; OPLS, orthogonal partial least squares; PLS, partial least squares; PLS-DA, PLS discriminant analysis; QC, quality control; R1, plant-fat diet; R2, summer dairy-fat diet; R3, winter dairy-fat diet; R4, winter dairy-fat diet (R3) with added calcium; RP, reversed-phase; UPLC, ultrahigh-performance liquid chromatography; VIP, variable importance in projection; W4M, workflow for metabolomics.

#### Abstract

- 2 Health effects of dairy fats (DF) are difficult to evaluate, as DF intakes are hard to assess
- 3 epidemiologically and DF have heterogeneous compositions that influence biological
- 4 responses. We set out to find biomarkers of DF intake and assess biological response to a
- 5 summer DF diet (R2), a winter DF diet (R3), and a R3 supplemented with calcium (R4)
- 6 compared to a plant-fat-based diet (R1) in a randomized clinical trial (n=173) and a 2-year
- 7 study in mildly metabolically disturbed downsized pigs (n=32). Conventional clinical
- 8 measures were completed by LC/MS plasma metabolomics/lipidomics. The measured effects
- 9 were modeled as biological functions to facilitate interpretation.
- 10 DF intakes in pigs specifically induced a U-shaped metabolic trajectory, reprogramming
- metabolism to close to its initial status after a one-year turnaround. Twelve lipid species
- repeatably predicted DF intakes in both pigs and humans (6.6% errors). More broadly, in pigs,
- quality of DF modulated the time-related biological response (R2: 30 regulated functions,
- primarily at 6 months; R3: 26 regulated functions, mostly at 6–12 months; R4: 43 regulated
- functions, mostly at 18 months). Despite this heterogeneity, 9 functions overlapped under all
- 3 DF diets in both studies, related to a restricted area of amino acids metabolism, cofactors,
- 17 nucleotides and xenobiotic pathways and the microbiota. In conclusion, over the long-term,
- 18 DF reprograms metabolism to close to its initial biological status in metabolically-disrupted
- 19 pigs. Quality of the DF modulates its metabolic influence, although some effects were
- 20 common to all DF. A resilient signature of DF consumption found in pigs was validated in
- 21 humans.
- 22 **Keywords:** multiplex biomarkers, interspecies validation, metabolic trajectory, biological
- 23 functions, biological pathways, dairy fat quality, deep phenotyping

#### 1 Introduction

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Dairy fat (DF) (butter, cheese, and whole milk) is an important component of regular 25 foodways in developed countries, providing ~15% of total daily energy intake [1], and DF 26 intakes are predicted to increase by a further 20% worldwide in the 2018–2027 period [2]. In 27 the past decade, the long-held thinking that DF is bad for health has been challenged [3], and 28 the balance of benefits to harms has swung back in favor of dairy products [4]. Dairy products 29 30 can beneficially influence many aspects of health, such as cardiovascular disease, obesity, cancer, bone health, aging, and more [4], but the role of the DF moiety is often overlooked. 31 There is therefore a need for epidemiological studies to get a better evaluation of DF intakes 32 than the dietary questionnaires currently used, which are often not accurate enough to connect 33 DF intakes to health outcomes. In fact, efforts to discover DF biomarkers are based either on 34 short-term DF exposure (2 or 3 months) or on estimates of DF intake taken from food 35 frequency questionnaires [5], both of which are exposed to biases. Short-term controlled 36 nutritional interventions in humans also have weaknesses, such as attrition, low compliance 37 38 [6], logistical hurdles, and insufficient time to induce a stable biological response [7]. 39 Furthermore, DF biomarkers are often limited to circulating DF fatty acids [8] and rarely address the plasma lipidome (which includes all lipid species bearing fatty acids) [9] that can 40 provide more detailed information. Finally, dairy fatty acid composition undergoes significant 41 42 seasonal and geographical variations [10] that shift unsaturated-to-saturated fatty acids ratio and trans-vaccenic and rumenic acids to lower values in winter milk. Such natural changes 43 44 are significant enough to modify the health properties of DF, but this has so far only been shown in research on certain cardiovascular risk factors in animals [11] and humans [12]. 45 46 Adding calcium to dairy products is expected to bring further health benefits. It induces calcium soaps of saturated fatty acids, which lowers their absorption and leads to 47 improvement in some cardiovascular risk factors such as total and LDL cholesterol [13]. 48

- There are other potential benefits of calcium-enriched DF that also warrant further
- 50 investigation.
- We previously reported an 8-week randomized nutritional trial in humans that found no
- 52 statistical differences between vegetable fat, summer DF and winter DF and no clear
- advantage of calcium supplementation of winter DF on LDL cholesterol, which was the
- primary endpoint of that clinical study [14]. Our data suggested that milk fat could be
- consumed as part of a normal balanced diet without increasing cardiometabolic risk factors.
- Here we exploited this previous work to validate, in human volunteers, persistent biomarkers
- of DF found in a 2-year-long nutritional trial carried out in parallel with the same DF in a
- downsized colony of pigs selected for natural spontaneous human-like cholesterol levels and
- responsiveness to lipid food intake [15, 16], known as the 'familial hypercholesterolemia
- 60 Bretoncelles Meishan' (FBM) pig colony. We also evaluated the overall and specific long-
- term biological response to each DF in these FBM pigs and compared it to the response found
- 62 in the short-term clinical intervention. The goal is to overcome the limitations of controlled
- 63 nutritional intervention studies that tend to be too short-term to obtain a biological steady state
- after a nutritional challenge with DF.
- For this purpose, in addition to conventional clinical biology, we used deep phenotyping
- based on metabolomics and lipidomics. Both these -omics provide an unbiased assessment of
- food exposure and serve as a substitute for self-reported food intake [17]. They can also
- 68 reveal a broad spectrum of DF-induced metabolic effects.
- 69 The assessment of cardiovascular outcomes to complement our previous study [14] is the
- subject of another upcoming report.

#### 2 Methods

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73 2.1 Clinical study design

This study was performed according to Good Clinical Practices and in compliance with 74 French regulations the tenets the Declaration of Helsinki, and was recorded under number 75 76 2008-A01145-50. Informed consent was obtained from all volunteers. The trial started on 16 March 16 2009 (first volunteer in) and ended on 21 May 2010 (last volunteer out). The design 77 was a two-center, randomized, double-blind study with four parallel arms managed and 78 79 monitored by Biofortis Mérieux Nutrisciences, Nantes. Detailed description of the study design, volunteer selection process, and full diets can be found in [14] and in the 80 81 supplementary material for the clinical study that had a primary outcome based on LDL cholesterol [14]. On the basis of previous experience with similar inclusion criteria, a mean 82 LDL cholesterol of 1.62 g/L was expected with a standard deviation of 0.2 g/L at inclusion. 83 84 With an alpha risk of 5%, the number of individuals to include was estimated as 47 in each diet group for a power of 90% and 36 in each group for a power of 85%. An original set of 85 86 528 volunteers with serum LDL cholesterol ≥ 1.3 g/L were screened for inclusion and exclusion criteria, and then the final total of 173 volunteers were randomized into 4 dietary 87 groups (supplementary material—clinical study, Figure 2), each bringing 38% energy as 88 lipids: R1 providing plant fat, R2 providing a summer dairy fat, R3 providing a winter dairy 89 fat, and R4 providing the same winter fat but enriched with added calcium (supplemental 90 clinical study design, Table 1 and Table 2). Fatty acid composition is reported in Table 1, and 91 92 population data are reported in Table 2 and supplemental online material. The raw fats prepared for the human study were also used to prepare the pig diet, and the process was 93 supervised by private-sector companies Lactalis, Entremont Alliance, and BEL (supplemental 94 95 dairy fat preparation). Like for the clinical study, the fatty acid composition of each type of fat was kept constant throughout the nutritional protocol (Table 1) by adjusting, as and when 96 necessary, with DF varying in fatty acid composition. 97

#### 2.2 Nutritional study in pigs

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The downsized colony of pigs known as the FBM pig colony [18] has been selected for natural spontaneous human-like cholesterol levels that are in part explained by a homozygous R84C mutation in the hotspot of the LDL receptor, and for responsiveness to lipid food intake [15, 16]. This study was approved by the Jouy-en-Josas-AgroParisTech institutional animal care and use committee under Agreement 12/048, and complied with the ARRIVE guidelines 2.0, in accordance with EU Directive 2010/63/EU. The study used 32 pigs, i.e. 8 pigs per nutritional group, that were randomly selected at 5 months of age and assigned to each dietary group (R1 to R4), which counted half females and half barrows, and kept for 24 months on the 4 diets. The sample size was chosen based on the diet-induced 25% decrease in measured intra-ventricular coronary artery atherosclerosis [15]. Venous blood was drawn from each pig at the start (T0) and then every 6 months until month 24 (T24). The dietary groups were similar to those of the clinical study, i.e. characterized by the same types of DF (Table 1). The study was synchronized with the human trial, starting from May 2008 for the first pigs in, and ending April 2011 for the last pigs out. Detailed diet composition data and complementary information are reported in the supplemental pig study design.

#### 114 2.3 Blood analyses

For both individual humans and pigs, fasted blood samples were drawn to perform clinical biology tests (see supplemental Tables S1 and S3), total fatty acids analysis [19], and both metabolomics analysis and lipidomics analysis [20]. Blood samples were centrifuged to obtain a plasma that was then aliquoted in Eppendorf tubes and stored at -80°C until analysis. Metabolomics and lipidomics

In all instances, sample preparation and analyses were performed randomly and within

uninterrupted consecutive series. Polar/semi-polar compounds in plasma were extracted by adding 400  $\mu$ L of ice-cold methanol to 100  $\mu$ L of plasma and a 100- $\mu$ L aliquot of each sample

123	placed in two separate vials, one for polar analysis using HILIC LC/MS and one for semi-
124	polar analysis using RP-C/MS.
125	For non-polar metabolites (lipidomics analysis), compounds were extracted using the
126	conventional Folch extraction method by adding $800~\mu\text{L}$ of ice-cold chloroform:methanol (1:1
127	$v/v)$ to 100 $\mu L$ of plasma in a glass tube placed in a clean glass insert to be analyzed by RP-
128	LC/MS.
129	The polar/semi polar and lipid samples were separated using an UltiMate™ 3000 HPLC
130	system (Thermo Scientific, Les Ulis, France) coupled to a Q-Exactive <sup>TM</sup> Plus quadrupole-
131	orbitrap high-resolution hybrid mass spectrometer (HRMS) (Thermo Scientific, Les Ulis,
132	France) equipped with electrospray ionization source (H-ESI II). The method is fully
133	described in supplementary material LCMS.
134	Complementary total plasma fatty acid composition analysis was performed using gas
135	chromatography with a flame ionization detection system [19], starting from 250 $\mu L$ of
136	plasma.
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138 139	<ul><li>2.4 LCMS data preprocessing</li><li>Mass spectra data files were converted to mzXML format using the open source</li></ul>
140	ProteoWizard application. Peak detection, alignment and curation were performed using
141	XCMS, and the analytical drift was corrected using the linear correction module provided in
142	the free web tool W4M [21].
143 144	<ul><li>2.4.1 Mass feature annotations</li><li>Feature annotations for the HILIC and RP streams were performed by matching peaks against</li></ul>
145	in-house libraries of authentic standards (~1300 metabolites) covering the bulk of primary
146	metabolism and run under identical conditions [22]. Lipid LC/MS annotations were
147	performed by matching the XCMS-generated data matrix to lipids identified in samples by

MS<sup>2</sup> spectral matching using LipidSearch<sup>TM</sup> software (Thermo Fisher Scientific, Les Ulis, 148 France) with the in-house W4M data tool [22]. 149 Each annotated metabolite (Supplemental Tables S1 and S3) was assigned a biological role 150 151 based on HMDB Metabocards, PubChem descriptions, and KEGG pathways. Complementary information was found in PubMed publications where available. The annotated metabolites 152 were then grouped according to their functional role (Supplemental Tables S2 and S4). Lipid 153 154 species were grouped using an HCA procedure (Supplemental Tables S2 and S4)[22]. Metabolites and lipid clusters were analyzed utilizing a hierarchical PLS procedure as 155 described in [22] in which each functional set combining metabolites or each cluster 156 157 combining lipids can be translated into a workable composite score for each individual. Statistical analyses and data display 158 Univariate statistical analysis, HCA, heatmapping, pathway enrichment and visualization, 159 ANOVA-simultaneous component analysis for two-factor analysis, and receiver operating 160 161 characteristic (ROC) curves were processed using the online tool MetaboAnalyst [23]. Gender imbalance effects in both the pig and human studies was corrected using the batch effect 162 correction tool in MetaboAnalyst. Multivariate statistical analyses (principal component 163 164 analysis, non-hierarchical and hierarchical PLS-DA) were performed using SIMCA 12 software (Umetrics, Umea, Sweden). 165 All data were 'auto-scaled' before multivariate statistical analysis and log2-transformed for 166 univariate analyses when the criteria for normal distribution were not met. 167 The significant threshold for importance-in-projection (VIP) analysis on PLS-DA variables 168 was calculated by utilizing a normal probability plot indicating which metabolites from the 169 corresponding VIP value deviated the most from a normal distribution due to treatment. 170 Hierarchical PLS-DA modelling was performed based on the contribution of separate 171 172 orthogonal LS-DA calculated from all functional sets of metabolites or lipid clusters, and used

173	to generate a composite score value for each functional set [22]. The functional
174	metabolic/lipid blocks were 'weighted' to take into account the number of variables per block
175	[24]. For lipid blocking, the lipid species were grouped according to clusters calculated by
176	HCA (Ward method).
177	Venn plots were constructed using the online tools Venny 2.0.2
178	(bioinfogp.cnp.csic.es/tools/venny) and Draw Venn diagram
179	(bioinformatics.psb.ugent.be/webtools/Venn/). Word cloud analysis was performed using the
180	freely-available web tool WordItOut (worditout.com).
181	Biomarker extraction and validation were performed essentially according to the procedure
182	detailed in [22]. The method workflow is summarized in the supplemental biomarker
183	workflow.
184	
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11 Anthropometric and zoometric outcomes did not differ between individuals in the 4 dietary 196 settings (Table 2 and Table 3). The weight gain rate in pigs was greatest between the 12<sup>th</sup> and 197 18<sup>th</sup> month of the nutritional challenge, corresponding to 18 and 24 months of age. 198 Biomarker investigation in pigs 199 *DF* vs non-DF comparisons: 200 Our first aim was to identify biomarkers of DF intake that can be used in epidemiological 201 studies, regardless of the length of exposure to DF. Since we wanted to apply the pig results to 202 the human study, we used the common omics data collected in both species. We thus retained 203 204 22 common plasma fatty acids, 130 common lipid species, and 74 common metabolites (Supplemental Table S5). 205 For that purpose, we selected the variables that most differentiated the non-DF control pigs 206 from DF-consuming pigs from 6 months onwards (at T6, T12, T18 and T24 months of dietary 207

exposure). At each timepoint, the discriminating variables were selected using either the VIP criteria or the score contribution criteria from the PLS analysis as well as a t-test (adjusted P value < 0.05). The most common variables in at least 3 timepoints were selected and pooled from each test. Twelve variables were retained, i.e. two fatty acids (C14:0, C20:5n-3), three triglycerides (TG(15:0/16:0/18:2), TG(18:2/20:4/20:4), TG(18:1/18:1/20:3)), one cholesteryl ester (ChE(C22:5)), four phosphatidylinositols (PI(16:0/16:1), PI(16:0/18:1), PI(18:0/18:1), PI(18:0p/20:4)), and two phosphatidylcholines (PC(31:1), PC(33:1)) (Supplemental Figure S1). When used in a PLS-DA model, these 12 variables clearly discriminated the non-dairy vs dairy diets at any timepoint post-DF exposure (cross-validation ANOVA P-value from  $6 \times 10^{-1}$ <sup>8</sup> to  $3.7 \times 10^{-12}$ ) but not pre-DF exposure (*P*-value not significant) (Supplemental Figure S2). We also used the pigs prior to the dietary challenges to test our biomarkers using a ROC predictor. The model was trained with the T6 pigs to estimate dairy/non-dairy intake at T0,

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T12, T18 and T24 (Figure 1). Predictive performance was almost 100% for both DF vs R1

plant-fat-fed pigs at each timepoint (Figure 1). In addition, when considered together and 221 222 irrespective of time, the prediction of purposely-left-out pigs using the ROC estimator, whether DF-fed or plant-fat-fed, had an error rate of only 8.4% (Supplemental Table S6). 223 There were no major differences between the 3 DF diets using the DF intake predictors 224 compared to the R1 plant-fat diet (Figure 2A). However, for DF there was a time effect on 225 226 predictor scores, with the greatest deviations observed during the first year followed by a 227 tendency to return towards baseline values in the second year (Figure 2B). This observed effect included the conventional cardiovascular risk biomarkers (Supplemental Figure S3). 228 This trajectory was specific to DF diet intake conditions, since the time-course response in 229 230 non-DF pigs did not follow the same pattern (Figure 2C). Hence the question that arose was whether the biomarkers could distinguish mid-term (6–12 months) versus long-term (18–24 231 months) DF intake, but analysis found that they failed to do so (not shown). The biomarker 232 status of pigs fed only DF (R2, R3, R4) was statistically different from baseline status prior to 233 DF intake (T0) at every timepoint (T6, T12, T18, T24) (Supplemental Figure S4). Conversely, 234 in pigs fed only plant-fat diet, biomarker status showed no change from T0 to T12 months (P 235 > 0.05) but then differences emerged in the second year (P < 0.05), indicating a significant 236 but lagging time effect on biomarker status in non-DF-fed pigs (Figure 2C and Supplemental 237 238 Figure S5). 3.2 Validation of the pig dairy fat biomarkers in Human 239 240

We then set out to validate the selected 'dairy'-variable signatures of DF consumption over a long time-period in pigs in the narrower-period companion clinical trial. For that purpose, we randomly kept out one fifth of the human individuals, performed in 5 iterations. The 'dairy' status of the 1-out-of-5 excluded subjects was then predicted in each iteration using the same ROC modelling procedure as used with pigs while using the remaining 4-out-of-5 subjects. The overall performance indicated that 62.5% of 'non-DF' individuals and 95% of 'DF'

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consumers were correctly assigned, given a sensitivity of 0.88 and a specificity of 0.806 246 247 (Supplemental Figure S6). From there, we calculated a dairy score index combining the 12 selected variables using the NIPALS algorithm [22] (Figure 3). For each of the 5 ROC-248 sigmoid curve models, the asymptotic values were determined, and their mean value of 249 0.6344 was chosen as the dairy score index threshold value (Supplementary Figure S6). At 250 251 this threshold value, the performances of the dairy score was 5% errors and 7.7% undefined 252 for predicting 'non-DF' individuals, and 6.6% errors and 6.6% undefined for predicting 'DF' individuals at both 95% and 99% confidence intervals (Figure 3). 253 Biological trajectory elicited by dietary treatment in pigs 254 Biological response was investigated by combining all the variables in a PLS-DA model with 255 time as class variable, using either DF-fed pigs or only plant-fat-fed pigs. In the loading plot 256 257 of the PLS-DA analysis, the time-trajectory of biological response followed a very different course between DF-fed and plant-fat-fed pigs (Figure 4). Beyond a turning point at 12 258 months, the trajectory diverged to follow opposite directions between the dairy and non-dairy 259 diets. From this point on, the trajectory with DF diets tended to return to initial baseline 260 conditions (Figure 4), mirroring the response pattern of the DF intake biomarkers (Figure 2). 261 262 All 3 DF diets followed this same trajectory (Supplemental Figure S7). Note that DF-fed pigs followed a similar time-course on all diet-sensitive clinical, metabolomics and lipidomics 263 variables (Supplemental Figure S8). 264 When the variables were clustered into functional ontologies (see method [22], and 265 Supplemental Table S2), the metabolic trajectory observed in the DF-fed pigs (between T0– 266 T24 and T6–T12 months, Figure 5B) mainly reflected a rebalancing in amino acids including 267 268 tryptophan metabolism towards microbiota-related metabolism, vascular regulations and related metabolic disorders, and across a broad section of the captured lipidome (Figure 5). 269

Not all the measured variables were equally sensitive to the dietary challenge: 10 clinical variables, 21 metabolomics variables and 150 lipidomics variables were found to be highly sensitive to the 4 diets over the time-course of the experiment (Supplemental Table S7). With these most diet-sensitive variables, the difference in biological effect was 4 times lower between the 3 DF diets than between DF diets and the plant-fat diet (R2X[1] vs R2[X2], (Figure 4A)). For these variables, the time factor was responsible for 15% of the biological variability, the dietary factor was responsible for 19.5%, and the time × diet interaction was responsible for 10.3% (ASCA analysis, Figure 4). Specific biological response to dairy fats vs non-dairy fat over time in pigs We then investigated the differential effect of plant-fat vs DF at all timepoints, using the variables clustered according to functional ontologies (metabolites and clinical variables) or statistical clusters (lipids; see above). In comparison to plant-fat-fed pigs, 67 'blocks' were highly significant in DF-fed pigs at all timepoints (adjusted *P*-value < 0.001), and 28 blocks out of 67 differentiated the non-DF control diet vs all 3 DF diets (Supplemental Table S8). These 28 blocks corresponded to 12 unique clusters, irrespective of time. Among them, 6 lipid clusters (#1, 2, 6, 7, 8, 9) were affected at most (at least three) of the timepoints (Figure 6). In some lipid clusters, DF-fed pigs showed a decline vs control pigs in mainly monoenoic fatty acids such as TG (lipid cluster 1) and mainly n-6 fatty acid species in ChE and TG (lipid cluster 2; Figure 7). Conversely, n-6 fatty acids increased with DF intake in lipid cluster 8, which was dominated by TG species. Finally, DF consumption was also characterized by an increase in PI species and 30–35 carbon PC species (esterifying dairy fatty acids; lipid cluster 9) and in ω3 and dairy fatty acids in cholesteryl esters (lipid cluster 7). We also evidenced a differential regulation of metabolites involved in amino acid metabolism and metabolic disorders at later timepoints under DF diets (Figure 6).

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Specific biological response across the dairy fat diets in pigs 294 After comparing DF diets vs the plant-fat diet, we turned to focus on the effects differentiating 295 only the 3 DF from 6 months up to 24 months (ANOVA with adjusted P-value at 0.05). First, 296 297 we determined the main effects of each diet by determining the recurrence of the biological effects over time. Second, we identified the time-period that revealed most of the effects 298 299 (Figure 8). In fact, adding calcium to winter DF substantially changed its biological properties. Compared to winter DF alone (R3), winter DF with added calcium (R4) induced 300 more diverse effects (n=43 vs 26 functions, respectively) that manifested at a later time (T18 301 vs T6/T12) and were mostly related to mitochondrial function, oxidative stress control, and 302 various metabolic regulations vs hemostasis and energy metabolism (Figure 8). In 303 comparison, the summer DF diet (R2) elicited a different pattern of biological responses that 304 305 were mostly related to lipid metabolism (lipid cluster 7) but also related to amino acid 306 (including tryptophan) metabolism (Figure 8). The greatest number of the summer DF (R2) effects was observed mainly at earlier timepoints (T6). 307 308 We then performed data comparisons between the human and pig studies. However, contrary to the metabolic functions, lipidomics comparison based on lipid-cluster similarity could not 309 be performed as there were too many differences in lipid species between the two sample sets. 310 3.6 Overlap between Humans and Pigs 311 3.6.1 Non-dairy vs dairy fat 312 In the human trial, 19 biological functions were significantly modified between the DF diets 313 vs the plant-fat diet. Of these 19 functions, xenobiotics, microbiota metabolism, antioxidants, 314 metabolic disorders, oxidative stress and kidney functions showed the greatest recurrence in 315 the 2-year pig trial (Figure 9). Tryptophan and tyrosine metabolisms and inflammation were 316 common to both humans and pigs, but only lasted over the short term (6 months) in pigs 317 (Figure 9). Branched-chain amino acid metabolism and gene expression regulation also 318 occurred at an earlier time in pigs (6 months) and then reoccurred later (24 months). The 319

metabolites forming these biological functions corresponded to fairly diverse regions of primary metabolic pathways (using the web tool 'MetaboAnalyst'; see under Methods), including some amino acid metabolism pathways, nucleotide metabolism, and cofactor and xenobiotics metabolism (Supplemental Figure S9). These regulations common to both humans and pigs would thus represent the most constant hallmark of DF effect.

3.6.2 Across dairy fat-diets
Analysis focused on comparisons between DF diets only found that results from the clinical study showed only weak overlap with results from the pig study, on factors such as vascular health for R2 vs R3 and R4 diets, and catecholamines and branched-chain amino acid metabolisms for R3 vs R2 and R4 diets (Supplemental Figure S10).

#### 4 Discussion

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This study was designed to reveal biomarkers and effects of DF intakes in both a long-term pig model and a short-term human clinical trial. We used animals from a downsized colony of pigs selected for natural spontaneous human-like cholesterol level and responsiveness to lipid food intake [15, 16, 18], and human volunteers with serum LDL cholesterol  $\geq$  1.3 g/L [14]. In pigs, most of the CVD risk factors were lower at the starting timepoint (T0) than later in their life (Supplemental Figure S3 and Supplemental Table S2), presumably reflecting a more general metabolic disruption occurring over time. However, in this report, our purpose was to go beyond cardiovascular pathology to reveal the range of metabolic regulations associated with various DF in a background context of mild metabolic disorder. In the pig study, approximately one third of the variables measured were found to be sensitive to the influence of diet (DF vs non-DF), resulting in a significant but limited effect (20% plus 10% in interaction with time, Figure 4). The effect was nonlinear, showing a large shift from initial status until a turning point at one year after which there was a second phase (T12 to T24 months) marked by a reverse trajectory (Figure 4). However, from this turning point, the DF diets led to an opposite pattern of response to that of the plant-fat diet, rebalancing the metabolic regulations towards the initial setting (Figure 4 and Supplemental Figure S8). With a lifespan of 15–20 years, the pigs in our study were challenged from post-weaning to young adulthood (from 5 or 6–30 months of age), and so the observed effect cannot be due to agerelated metabolic alterations. However, we cannot rule out other metabolic adjustments occurring from the post-weaning period to adulthood [25]. Nevertheless, in this life period (post-weaning to young adulthood), we expected to see a metabolic shift [25], as observed in the plant-fat-fed pigs (Figure 4C), and not a trajectory of return to the initial setting. Furthermore, the kinetics of the greatest dietary influence (over the first 6 months) was desynchronized with growth rate, which is normally maximal between 12 and 18 months (Table 2). This result shows that over a long-term (one year) period, the DF used (but not the

plant-fat control) were sufficiently biologically active to trigger efficient corrective regulations in our metabolically-disrupted pig model. The main corrective regulations involved metabolism-related alteration, tryptophan metabolism and microbiota metabolites, which are both key factors for sustaining health [26, 27], amino acid metabolism and vascular health-related metabolites, and regulations that shape several plasma lipid groups. These metabolic adjustments were also accompanied by corrections of some CVD risk markers (Supplemental Figure S3), suggesting that the influence of DF on biological status could be considered beneficial to health. We do not know whether selecting another life-period or using non-disrupted metabolic conditions would have reproduced a similar pattern. However, this finding nevertheless challenges whether it is appropriate to use short-term nutritional clinical trials to estimate long-term influences of diets on biological status, as also concluded in other rare very-long-term nutritional interventions [28, 29]. Insufficient length of DF exposure could provide explanations for certain inconclusive results found elsewhere with dairy fats [3]. Despite this time-dependency (Figure 4), we were nevertheless able to find a resilient signature of DF intake in the pig study. The signature came from total plasma fatty acids analysis (C14:0 and C20:5n-3) and from the plasma LC/MS/MS lipidomics analysis (3 TG species, 4 PI species, 1 PC specie and 1 ChE specie). We could not evaluate the performance of our signature on other proposed biomarkers of milk-fat intake such as C15:0 and trans-16:1n-7 [5, 30, 31], as these fatty acids were not measured in both pigs and humans. Note that there are concerns around using such fatty acids including heptadecanoate as biomarkers of DF intake, as they might not be only specific to DF [32]. However, one of the lipid species in the signature found here (TG15:0/16:0/18:2) included C15:0 and flagged lipid cluster 8 which mostly comprises dairy fatty acids (Figure 7). This signature of long-term DF exposure in pigs was validated in the short-term 2-month human clinical trial in which the lipid variables were

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assembled into a predictive score of DF intake generated by an equation using a PLS algorithm [22, 33-35]. The robustness and generalizability of our DF intake signature were confirmed by the interspecies validation, its high sensitivity (0.883) and specificity (0.81) (Figure 4), and the area under the ROC curve value (0.82) (Figure 1), irrespective of DF quality or duration of intake. To make our findings applicable in epidemiological practice, the variables expressed in relative intensities have to be quantified in absolute values and further tested in a vast trial. Nevertheless, our study goes beyond previous work highlighting biomarkers of DF intake based on food frequency questionnaires [5, 36] or short-term intervention studies, which can prove inaccurate.

A striking finding was that compared to plant-fat diet, the DF diets had a greater overall effect on the plasma lipidome than on the plasma metabolome (Figure 6), deeply changing lipidspecies and lipid-class contents over time (Figure 7). This would of course mirror dietary fatty acid composition, but the changes that occurred reached beyond this simple influence as they appeared to constantly affect two lipid clusters, i.e. decreasing omega-6 fatty acids and increasing omega-3 fatty acids in specific lipid classes (cholesterol esters, PC and TG). This could at least partly result from the lower intake of linoleic acid in DF diets (Table 1). DF also influenced sphingolipids. Equally striking was the fact that the DF also increased omega-6 fatty acids in another co-regulated complex lipid cluster (cluster 6). In addition, dairy-origin fatty acids accumulated in specific TG and were not more broadly scattered among the whole set of lipid classes. Our analysis showed that DF intake increased PI species. Similar findings were also reported in human post-prandial plasma after intake of full-fat dairy foods [37]. These observations are relevant to the selection of several PI species in our composite biomarker signature of DF intake. Our in-depth lipidomics approach therefore shows that DF diets deeply influenced the lipids at lipid-species scale. This study thus finds that focusing solely on circulating fatty acids and lipid classes could mislead efforts to conclude on the complex

influence of DF on lipid metabolism. The lipidome should be examined more comprehensively whenever possible, otherwise important information could be missed.

Cross-analysis of the metabolic functions with differential patterns of change between the plant-

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fat and DF diets in the pig study and the human clinical study identified 9 functions overlapping in both trials. These 9 functions form the foundation of effects of DF vs plant-fat diet, which targeted important regulations for health, such as antioxidant function or oxidative stress, kidney function, and metabolic regulations including branched-chain amino acid metabolism. This connects with epidemiological studies showing benefits of DF diets, such as protecting against the most prevalent chronic non-communicable diseases (obesity, type-2 diabetes, CVD, osteoporosis, some cancers) and even mortality, with very few adverse effects reported [4]. Note the impact of the milk fats on circulating microbiota metabolites, which shows that DF affect microbiota activity/composition, as already reported [38], as shown here where DF intake was found to rebalance microbiota metabolism over time (Figure 4). This new potential of milk fat to help maintain health and prevent disease warrants further exploration. Mapping the individual metabolites of the above 9 metabolic functions into biochemical pathways made it possible to identify the molecular regulations associated with DF intake (Supplemental Figure S10). These regulations common to both human and pig studies corresponded to a numerous but narrow set of regions of primary metabolism, including some aspects of amino acid metabolism, nucleotide metabolism, and cofactor and xenobiotic metabolism

The difference in biological response was four times higher between dairy vs non-DF diets than across the three DF diets (Figure 4A). The differences across the DF diets concerned metabolites more than lipid regulations (Figure 8). Winter DF (R3) and summer DF (R2) appeared to change a similar number of biological functions, mostly in the early time-period (~30 biological functions affected at around 6 months). However, the summer DF induced more recurrent specific effects, ranging from various lipid metabolisms to amino acid metabolisms

including cysteine and homocysteine metabolism. The seasonal changes in milk fat fatty acid composition are therefore great enough to influence the biological status of individuals beyond plasma fatty acid composition and besides the classical markers of CVD risk already reported [11, 12, 39]. Adding calcium to the 'R3' winter DF (to afford R4) greatly changed its properties, increasing both its biological impact and recurrency (43 vs 26 biological functions changed), but still differentiated it from summer-season DF. This differentiation between R2 and R4 included various important functions for metabolic regulation and defense against stress, with a shift in activity period to a later timepoint (6 months with R2 and 18 months with R4). Here we used young pigs with no apparent comorbidities. It would now be instructive to investigate whether the observed differences in molecular 'omics'-based phenotypes translate into health improvement later in life. Nevertheless, our long-term pig study demonstrated that DFs are not all alike and can exert differential biological effects. This analysis of DF effects in pigs was repeated on data from the 2-month clinical study. However, the results did not match well with the pig study, likely due to the length of dietary exposure that may have been too short and possibly also to the influence of other components of human diet not found in the pig diets, and/or to interspecies differences. However, our analysis of the number of biological functions affected nevertheless showed that winter DF had the strongest—but limited—specific biological effects, whereas the winter DF with added calcium conversely had the lowest metabolic impact.

#### 5 Conclusion

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Interspecies validation of the combination of biomarkers found here provides a robust and universal biomarker signature for assessing DF intake in various clinical settings. Research is now warranted to evaluate whether this signature can also estimate amounts of intake and be readily extended to epidemiological practice.

In pigs, the effect of the DF diets accounted for ~20% of biological variation and another 10% in interaction with the time factor. The effect is U-shaped, specifically bringing metabolism including some markers of risk for CVD—back towards the initial biological status after a turning point at one year. On the long-term, milk fats can thus trigger specific compensatory effectors in these metabolically-disrupted pigs in order to bring homeostasis back to the younger healthier status, which means that DF could be considered beneficial in this condition. Whether this would also happen in humans in the context of a far more diversified food intake has yet to be confirmed, but has been suggested elsewhere [40]. Our findings nevertheless challenge the relevance of using short-term nutritional clinical studies to conclude on the effects of long-term nutritional exposure to DF. Despite the time-related drift in biological response shown in pigs, we also found recurrent DF-specific biological effects (BCAA metabolism, antioxidant/oxidative stress control, kidney function, metabolic regulations) that overlapped with the short-term clinical human trial. These metabolic functions corresponded to molecular regulations associated with a narrow area of primary metabolism, including some amino acid metabolic pathways as well as nucleotide, xenobiotic and cofactor metabolic pathways that may point to benefits of consuming DF. Note too that DF has a potential impact on microbiota metabolic activity, which warrants further research. The deep phenotyping employed here in the pig study was able to differentiate the biological influence of each DF diet over different time-windows (early for R2, intermediate for R3, later for R4) and to various extents, especially when calcium was added (R4 vs R3). Whether these differences at metabolic systems level translate into health improvements later in life warrants further investigation, but it is already clear that quality of the DF matters.

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**Table 1.** Composition (in %) of the main fatty acids in the dietary fats.

Fatty acids	R1	R2	R3 and R4
Total saturated fatty acids	64	64	74
C14:0	0.9	10	10
C16:0	40	27	37
Total monounsaturated fatty acids	29	30	22
C18:11t (trans-vaccenic acid)	0.0	4.5	1.5
Total polyunsaturated fatty acids	20	4.0	2.0
C18:2n-6	19	1.4	1.4
C18:3n-3	0.3	0.9	0.3
C18:9 <i>c</i> ,11 <i>t</i> (rumenic acid)	0.0	0.8	0.5
w6/w3 ratio	63.3	1.6	4.7

R1: plant fat, R2: summer dairy fat, R3: winter dairy fat, R4: winter dairy fat with added calcium

**Table 2**. Anthropometric data on the 173 volunteers who completed the nutritional challenge (mean±SD).

Variable	R1: plant fat	R2: summer dairy fat	R3: winter dairy fat	R4: winter dairy fat + calcium	Adjusted <i>P</i> -value between groups
Males	16 (39%)	17 (37%)	16 (36%)	14 (34%)	0.972*
Females	25 (61%)	29 (63%)	29 (64%)	27 (66%)	
Age	51.3±10.7	47.8±12.0	50.0±12.1	50.8±11.7	0.430
BMI 8 weeks	24.5±3.2	25.0±2.6	24.5±2.9	24.9±2.6	0.705
Smoker-yes	4	2	6	5	0.486*
Smoker-no	37	44	39	36	
SBP-baseline (mm Hg)	127±16	125±14	124±13	128±14	0.58
SBP-8 weeks (mm Hg)	124±12	126±15	126±15	127±13	0.51
DBP-baseline (mm Hg)	76±11	77±10	79±9	78±7	0.38
DBP–8 weeks (mm Hg)	75±9	76±9	76±9	75±8	0.93
WC-baseline (in cm)	82±11	84±10	84±10	82±8	0.46
WC-8 weeks (in cm)	82±11	84±10	83±10	82±8	0.98

<sup>\*</sup>Chi² test

DBP: diastolic blood pressure; SBP: systolic blood pressure; WC: waist circumference

**Table 3**. Zoometric data on the 32 pigs used in the study, including 4 females and 4 castrated males in each diet group (mean±SD).

Variable	R1 plant fat	R2 summer	R3 winter	R4 winter	adjusted
, ariable	Ter prant rat	dairy fat	dairy fat	dairy fat +	<i>P</i> -value
		duily lut	duily lut	calcium	between
					groups
Age at start	5.6±0.6	5.8±0.6	6.6±0.5	4.5±0.7	0.59
(months)	3.020.0	3.020.0	0.020.5	1.5±0.7	0.37
T0_body weight	22.4±2.0	22.0±3.6	22.3±2.6	18.0±4.0	0.59
(kg)	22.7±2.0	22.0±3.0	22.3.2.0	10.024.0	0.57
T6_body weight	34.8±5.3	43.6±7.5	40.2±5.2	40.7±7.8	0.91
(kg)	34.023.3	13.0±1.3	10.2±3.2	10.727.0	0.51
T12_body	65.2±4.7	72.1±11.4	73.8±8.9	74.0±11.7	0.59
weight (kg)	03.214.7	/2.1±11.∓	75.0±0.7	/4.0±11./	0.57
T18_body	95.7±3.3	112.7±11.4	106.4±10.4	nd	nd
•	93.7±3.3	112./±11.4	100.4±10.4	IIu	11G
weight (kg)	121.2±7.2	121.5±20.8	112.8±14.1	124.3±13.1	0.99
T24_body	121.2±1.2	121.3±20.8	112.8±14.1	124.3±13.1	0.99
weight (kg)	160 6 114 0	102.0+20.2	167.7.01.1	171 4 16 4	0.01
T24_systolic	168.6±14.8	183.8±20.3	167.7±21.1	171.4±16.4	0.91
blood pressure					
(mm Hg)	100 6 11 0	101 7 10 1	120 6 12 6	1010 271	0.04
T24_diastolic	109.6±11.0	121.5±12.1	128.6±13.6	104.9±37.1	0.91
blood pressure					
(mm Hg)					
T24_bladder	223.8±27.6	258.8±43.43	343.1±66.2	390.6±117.9	0.91
weight (g)					
T24_liver	1446.3±232.5	1147.5±123.3	1172.5±154.9	1293.8±152.6	0.91
weight (g)					
T24_right	123.1±6.3	116.9±8.6	133.9±7.2	122.5±13.2	0.99
kidney weight					
(g)					
T24_left kidney	122.5±9.0	115.0±8.2	120.6±7.2	125.0±12.6	0.99
weight (g)					
T24_lung	570.0±12.9	572.5±85.8	767.5±103.7	695.0±64.8	0.91
weight (g)					
T24_bone	1589±71	1686±86	1575±47	1710±66	0.91
mineral density					
(g/cm²)					
T24_CMO (g)	2665±304	2694±224	2482±189	3052±299	0.91
T24 body area	1651±110	1643±92	1568±84	1842±101	0.88
$(cm^2)$					
T24_% fat	38.8±2.0	34.7±2.9	41.3±1.9	33.0±3.0	0.59
T24_fat mass	45270±2122	40964±7386	49084±4670	40808±6721	0.91
(g)			3001210,0		
T24_lean mass	73215±6726	72911±9983	68877±5271	69769±10868	0.99
(g)	,321320120	, 2)112)	3007723271	37707210000	0.77
(5)					1

#### Figure legends

**Figure 1**. Receiver operating characteristic (ROC) curve using the 12 selected biomarkers of dairy fat intake combined with a PLS-DA algorithm to predict dairy fat-fed *vs* non-dairy fat-fed pigs. The model was trained with the T6 pigs (panel A) to estimate dairy/non-dairy intake at T0, T12, T18 and T24 (panel B). Predictions were almost 100% correct for dairy-fed *vs* non-dairy-fed pigs at each timepoint.

**Figure 2.** Panel **A**, Statistical proximity in the multivariate response of the 12 indicators of dairy fat intakes in pigs across dietary groups. Upper panel: loading plot of a PLS-DA analysis with Y as diet factor showing the *c* vector summarizing the overall score for the dairy-fat biomarkers in each dietary group. Lower panel: HCA using the *c* vector and showing the statistical proximity of the dairy-fat biomarker responses in each dietary group. Panel **B**, time—course trajectory of dairy-fat intake using the dairy-fat intake biomarkers, as assessed in the loading plot of a PLS-DA analysis (with Y as time factor) and using the *c* vector (upper panel) or an HCA (lower panel). Panel **C**, time—course trajectory of plant-fat intake using the selected biomarkers, as assessed in the loading plot of a PLS-DA analysis (with Y as time factor) and using the **c** vector (upper panel) or an HCA (lower panel).

**Figure 3**. Prediction rate of dairy-fat intake in the clinical study using the biomarkers of dairy-fat intake by pigs and combined into a score using an equation calculated with the NIPALS algorithm. ND: not determined.

**Figure 4**. Panel **A**, Statistical proximity in the multivariate response of the diet-sensitive variables (10 clinical variables, 21 metabolomics variables and 150 lipidomics variables; Supplemental Table S7, see results) in pigs across dietary groups (R1, plant fat; R2, summer dairy fat, R3, winter dairy fat, R4, winter dairy fat with added calcium). Upper panel: loading plot of a PLS-DA analysis with Y as diet factor showing the *c* vector summarizing the overall

score for the diet-sensitive variables in each dietary group. Lower panel: HCA using the c vectors and showing the statistical proximity of responses in the diet-sensitive variables in each dietary group. Panel  $\mathbf{B}$ , time–course trajectory of biological responses in dairy-fat-fed pigs using all the measured variables (clinical, metabolomics, lipidomics), assessed in the loading plot of a PLS-DA analysis (with Y as time factor) and using the c score (a proxy for the group barycenter; upper panel) or an HCA (lower panel). Panel  $\mathbf{C}$ , time–course trajectory of biological responses in plant-fat-fed pigs using all the measured variables, as assessed in the loading plot of a PLS-DA analysis (with Y as time factor) and using the c score (upper panel) or an HCA (lower panel). Panel  $\mathbf{D}$ , calculation of the influence of either time or diet factors on the selected dairy fat-sensitive variables and time  $\times$  variable interactions, using ANOVA simultaneous component analysis (ASCA).

**Figure 5.** Variables modeled as clusters (lipids) or functional groups (metabolites) differing in pig plasma between T6–T12 months and T0–T24 months. **Panel A**, normal probability plot showing the shift in normal distribution of the PLS-DA VIP values indicating very significant variables. **Panel B**, Student's *t*-test with *P* values of each variable and expressed in –log10. **Panel C**, HCA (Ward method) and variable-intensity heatmap showing T0 and T24 or T6 and T12 pigs and lipid clusters or metabolic functions. Dark grey: positive values, light gray: negative values, in relative intensity.

**Figure 6**. Venn plot showing the metabolic systems-based biological response to dairy fats compared to the non-dairy-fat diet over time in the pig study. The variables were combined into metabolic functions or lipid clusters (see Methods section) and compared between dairy-fat-fed and non-dairy fat-fed pigs over time.

**Figure 7**. Lipid composition of selected lipid clusters in the plasma of pigs fed the various diets. Percentages of lipid classes are displayed in circles, and the component lipid species are shown as a heatmap where red colors indicate a relative increase and blue colors indicate a

relative decrease. The list of lipid species for each timepoint (T6, T12, T18, T24) is given in the same order as they appear in the heatmaps.

**Figure 8**. Specific biological response to each dairy fat in pigs over time using the metabolic systems approach (see Methods section). For each biological function, character size relates to its recurrence over time. For the time dimension, character size corresponds to the number of biological functions influenced at each timepoint. R2, summer dairy-fat diet; R3, winter dairy-fat diet; R4, the R3 diet with added calcium.

**Figure 9**. Venn plot of common biological responses at metabolic systems scale in both pigs and humans. The most common shared functions are given.



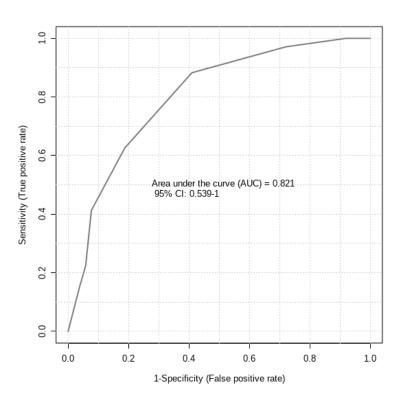
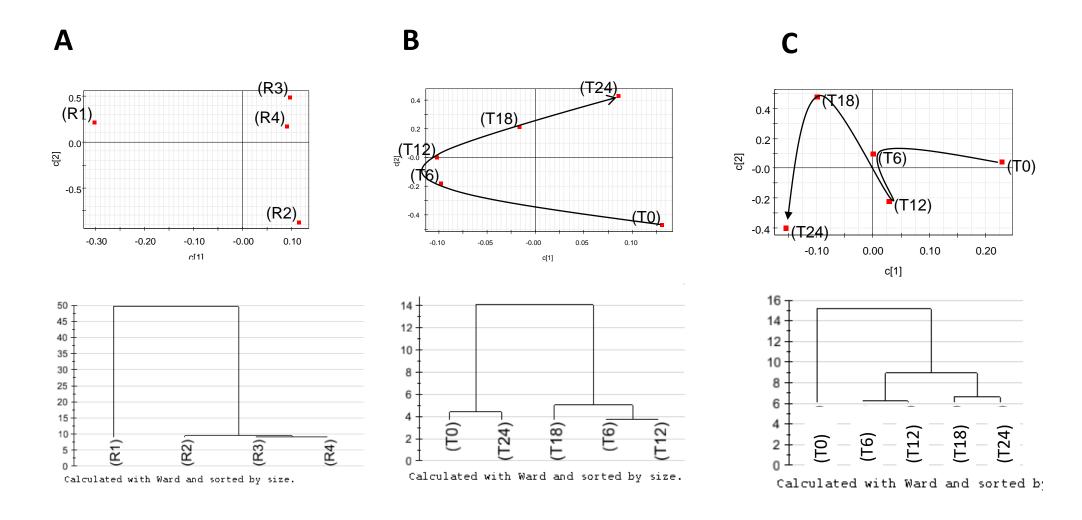


FIGURE 1

B

Time	ТО	T12	T18	T24
Dairy intake pigs	0	100%	100%	92%
Non dairy intake pigs	79%	100%	100%	100%

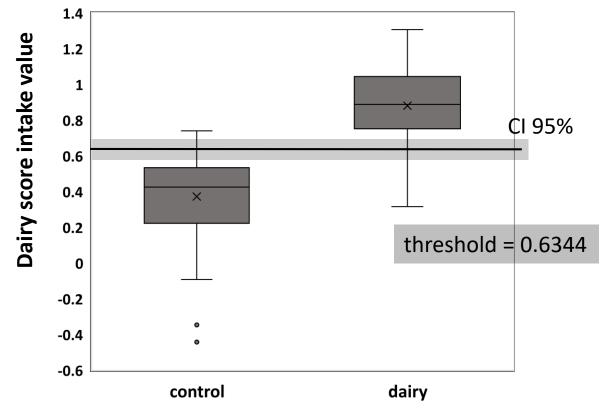
Figure 2



### dairy intake score =

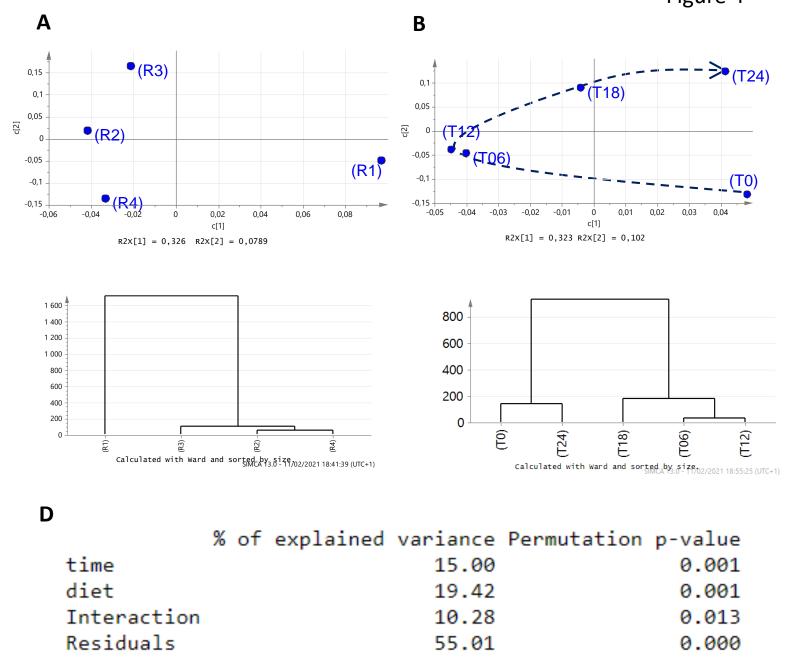
-0.00101505\*(C14:0) -0.0007791\*(C20:5n-3) -0.1561508\*(ChE(22:5)) +0.5204846\*(PC(31:1)) +0.02480472\*
(PC(33:1)) +0.27208\*(PI(16:0/16:1)) -0.5702826\*(PI(16:0/18:1)) -0.7779556\*(PI(18:0/18:1))
+11.724626\*(PI(18:0p/20:4)) +0.01611526\*(TG(15:0/16:0/18:2)) -0.05135144\*(TG(18:1/18:1/20:3))
+0.0499953\*(TG(18:2/20:4/20:4)) +0.9796806

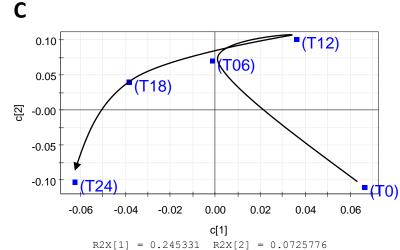
### dairy intake prediction

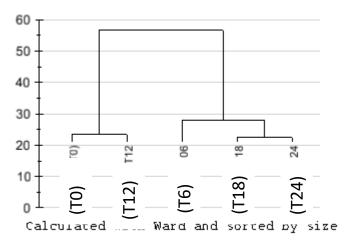


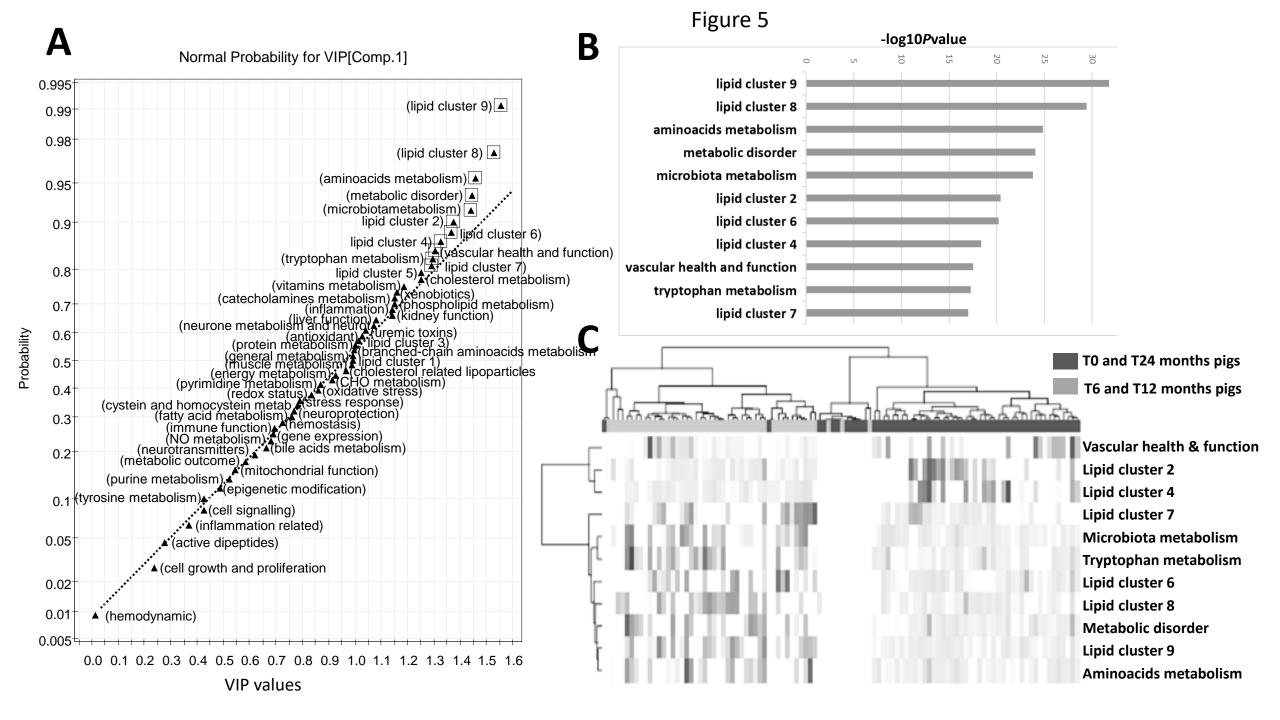
CI 95%	control	dairy	ND
control	34	2	3
dairy	8	105	8
CI 99%	control	dairy	ND
control	34	2	3
dairy	8	102	11

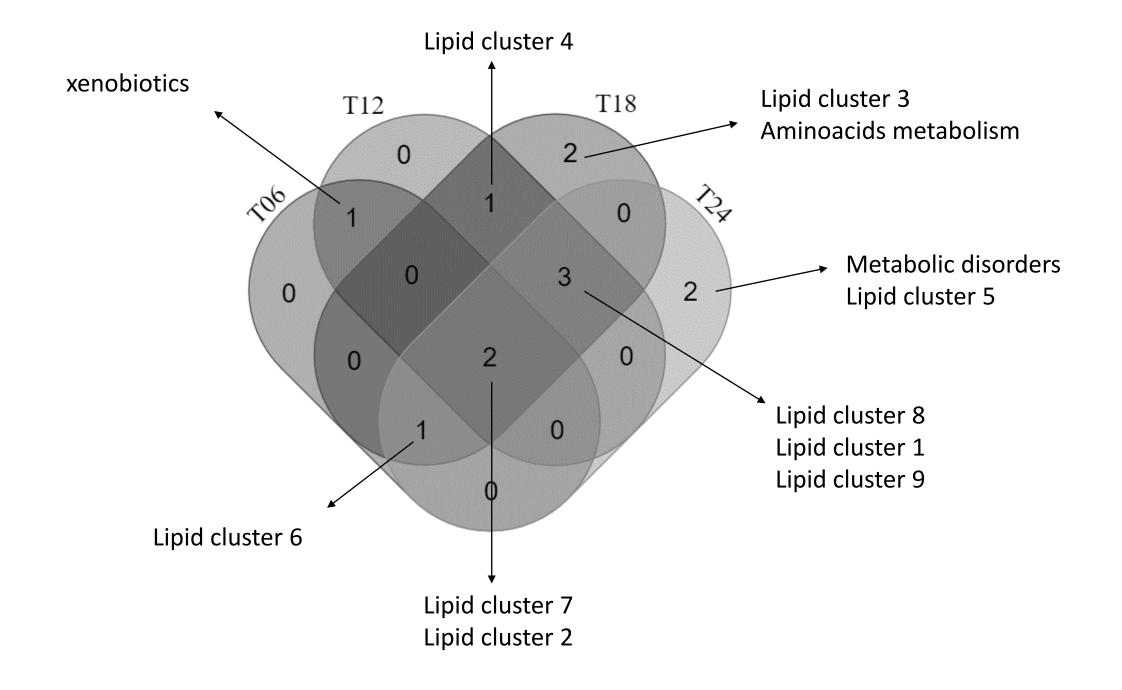
Figure 4











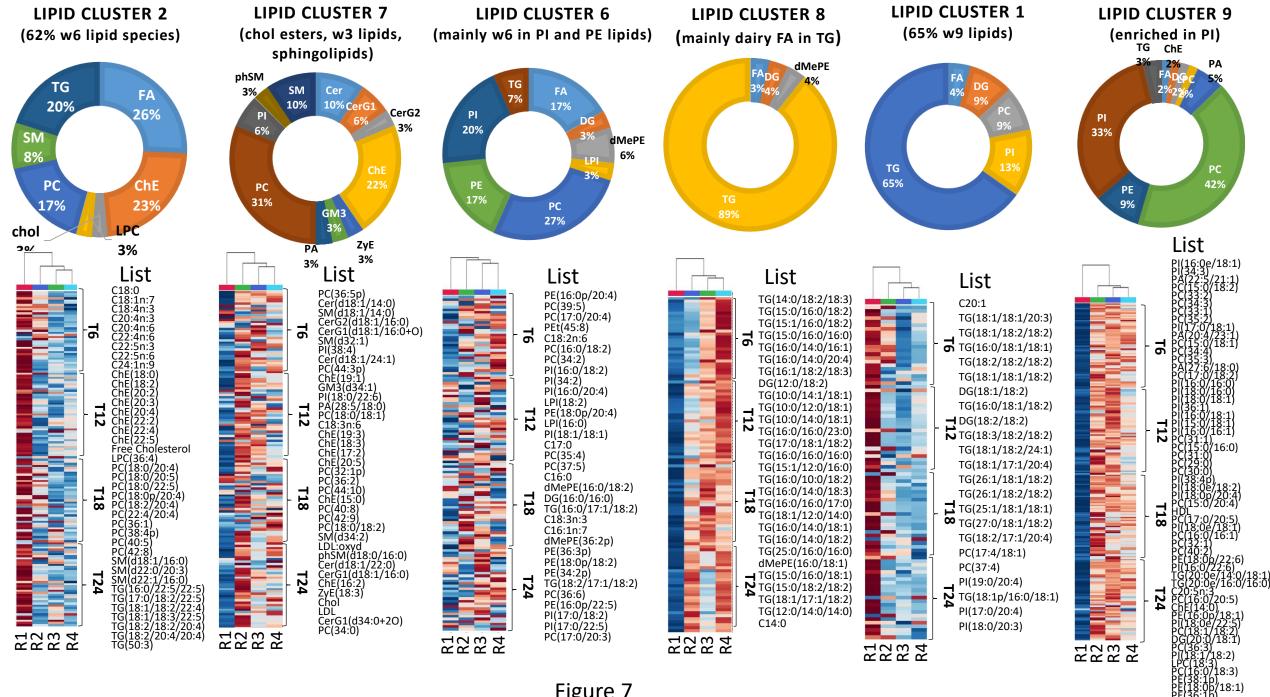
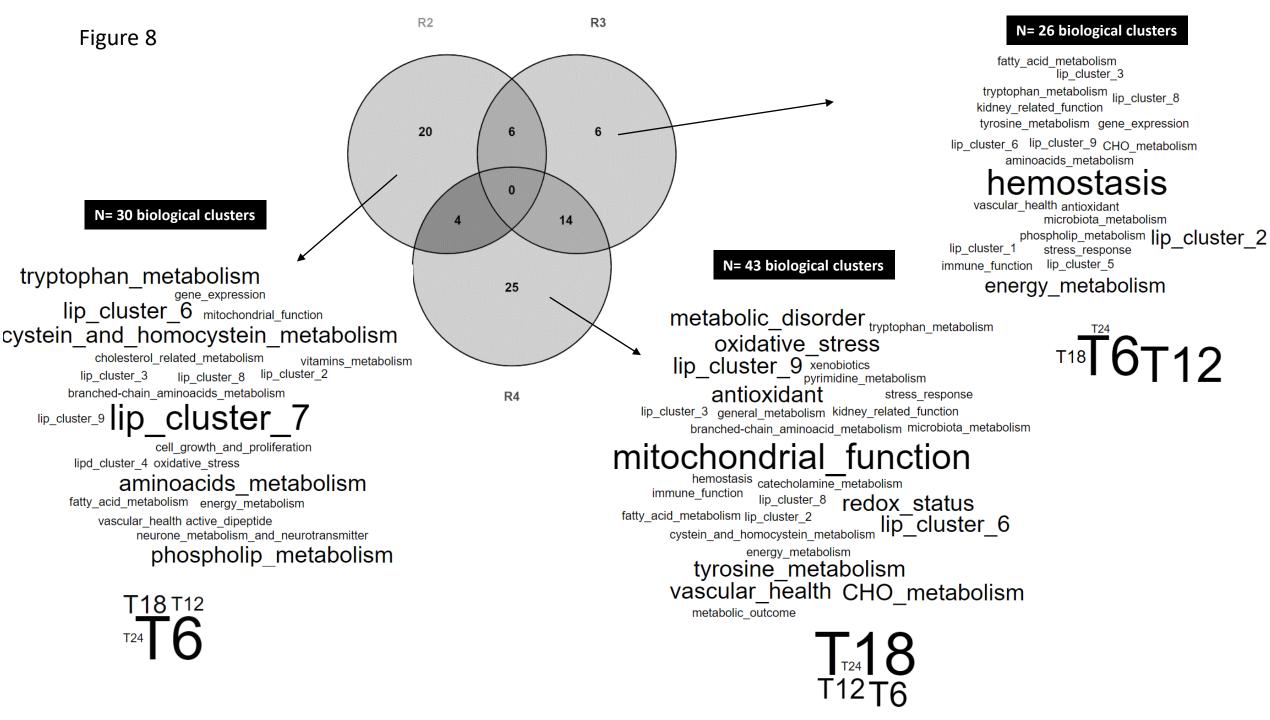
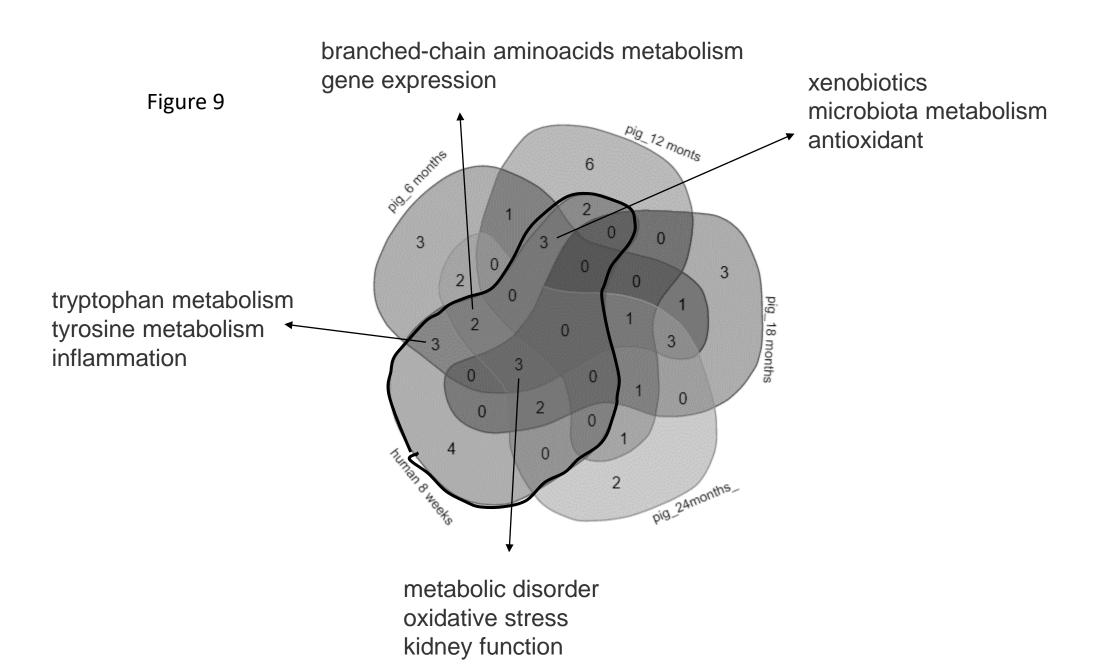
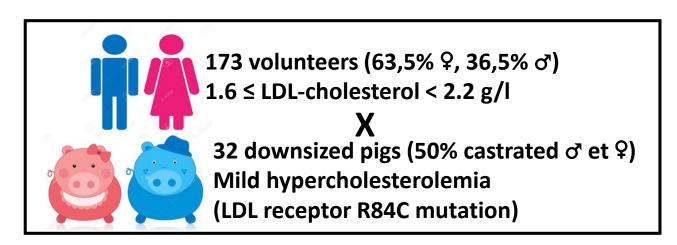
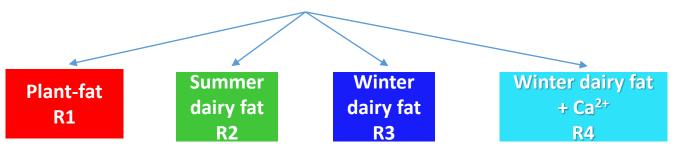


Figure 7



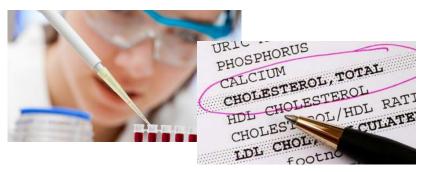






T0 T2months T6months T12months T18months T24months





Conventional clinical status



« omics » (metabolomics and lipidomics)