

Article

Stable isotope profile (C, N, O, S) of Irish raw milk: Baseline data for authentication

O'Sullivan, Roisin, Monahan, Frank J., Bahar, Bojlul, Kirwan, Laura, Pierce, Karina, O'Shea, Audrey, McElroy, Shane, Malone, Fionnuala, Hanafin, Brian, Molloy, Sean, Evans, Alexander C.O. and Schmidt, Olaf

Available at <http://clock.uclan.ac.uk/34889/>

O'Sullivan, Roisin, Monahan, Frank J., Bahar, Bojlul ORCID: 0000-0002-7389-3650, Kirwan, Laura, Pierce, Karina, O'Shea, Audrey, McElroy, Shane, Malone, Fionnuala, Hanafin, Brian et al (2021) Stable isotope profile (C, N, O, S) of Irish raw milk: Baseline data for authentication. Food Control, 121 . p. 107643. ISSN 0956-7135

It is advisable to refer to the publisher's version if you intend to cite from the work.

<http://dx.doi.org/10.1016/j.foodcont.2020.107643>

For more information about UCLan's research in this area go to <http://www.uclan.ac.uk/researchgroups/> and search for <name of research Group>.

For information about Research generally at UCLan please go to <http://www.uclan.ac.uk/research/>

All outputs in CLoK are protected by Intellectual Property Rights law, including Copyright law. Copyright, IPR and Moral Rights for the works on this site are retained by the individual authors and/or other copyright owners. Terms and conditions for use of this material are defined in the <http://clock.uclan.ac.uk/policies/>

Journal Pre-proof

Stable isotope profile (C, N, O, S) of Irish raw milk: Baseline data for authentication.

Roisin O'Sullivan, Frank J. Monahan, Bojlul Bahar, Laura Kirwan, Karina Pierce, Audrey O'Shea, Shane McElroy, Fionnuala Malone, Brian Hanafin, Sean Molloy, Alexander C.O. Evans, Olaf Schmidt



PII: S0956-7135(20)30559-4

DOI: <https://doi.org/10.1016/j.foodcont.2020.107643>

Reference: JFCO 107643

To appear in: *Food Control*

Received Date: 2 June 2020

Revised Date: 15 September 2020

Accepted Date: 18 September 2020

Please cite this article as: O'Sullivan R., Monahan F.J., Bahar B., Kirwan L., Pierce K., O'Shea A., McElroy S., Malone F., Hanafin B., Molloy S., Evans A.C.O. & Schmidt O., Stable isotope profile (C, N, O, S) of Irish raw milk: Baseline data for authentication., *Food Control* (2020), doi: <https://doi.org/10.1016/j.foodcont.2020.107643>.

This is a PDF file of an article that has undergone enhancements after acceptance, such as the addition of a cover page and metadata, and formatting for readability, but it is not yet the definitive version of record. This version will undergo additional copyediting, typesetting and review before it is published in its final form, but we are providing this version to give early visibility of the article. Please note that, during the production process, errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

© 2020 Published by Elsevier Ltd.

Roisin O'Sullivan: Formal Analysis, Writing-Original Draft, Writing-Review & Editing, Visualization; **Frank J. Monahan:** Conceptualisation, Methodology, Data Curation, Writing-Original Draft, Writing-Review & Editing, Supervision, Project Administration, Funding Acquisition; **Bojlul Bahar:** Validation, Investigation, Data Curation, Visualization; **Laura Kirwan:** Software, Formal Analysis; **Karina Pierce:** Methodology, Writing-Review & Editing; **Audrey O'Shea:** Resources; **Shane McElroy:** Resources, Writing - Review & Editing; **Fionnuala Malone:** Resources, Writing - Review & Editing; **Brian Hanafin:** Resources; **Sean Molloy:** Resources; **Alexander C.O. Evans:** Conceptualisation, Resources, Supervision, Project Administration, Funding Acquisition; **Olaf Schmidt:** Conceptualisation, Methodology, Data Curation, Writing-Original Draft, Writing-Review & Editing, Supervision, Funding Acquisition

Journal Pre-proof

1 **Stable isotope profile (C, N, O, S) of Irish raw milk: baseline data**
2 **for authentication.**

3
4 Roisin O’Sullivan^{ab}, Frank J. Monahan^{ab*}, Bojlul Bahar^{ac}, Laura Kirwan^a,
5 Karina Pierce^{ab}, Audrey O’Shea^d, Shane McElroy^d, Fionnuala Malone^e, Brian
6 Hanafin^e, Sean Molloy^e, Alexander C.O. Evans^a, Olaf Schmidt^a

7
8 ^a School of Agriculture and Food Science, University College Dublin, Belfield,
9 Dublin 4, Ireland

10 ^b UCD Institute of Food and Health, University College Dublin, Belfield,
11 Dublin 4, Ireland

12 ^c International Institute of Nutritional Sciences and Food Safety Studies
13 School of Sport and Health Sciences, University of Central Lancashire, Preston,
14 Lancashire, PR1 2HE, United Kingdom

15 ^d Glanbia Ireland Plc, Glanbia House, Ring Road, Kilkenny, Co. Kilkenny,
16 Ireland

17 ^e Glanbia Ingredients Ireland, Ballyragget, Co. Kilkenny, Ireland

18
19 *Corresponding author: frank.monahan@ucd.ie

20

21 ABSTRACT

22 Grass-based milk production is a major contributor to Irish agricultural output. The
23 study characterized the Irish milk pool using stable isotope ratio analysis of carbon, nitrogen,
24 oxygen and sulphur. Authentic raw milk samples were collected from 50 farms on five
25 occasions over 13 months. Mean values of -27.11, 6.79, -3.27 and 6.16 ‰ were obtained for
26 $\delta^{13}\text{C}$, $\delta^{15}\text{N}$, $\delta^{18}\text{O}$ and $\delta^{34}\text{S}$, respectively. $\delta^{13}\text{C}$ values reflected a high level of grass input and
27 values increased with increasing cereal concentrate feed input ($P < 0.001$). $\delta^{18}\text{O}$ values were
28 most negative in spring. There was a significant interaction between feed and season for $\delta^{13}\text{C}$
29 and $\delta^{15}\text{N}$ values ($P < 0.05$), with the impact of concentrate feeding most evident in spring. $\delta^{34}\text{S}$
30 values were lowest at the highest level of concentrate input ($P < 0.05$). The isotopic values
31 reported here describe the Irish milk pool and may offer the potential to discriminate Irish
32 milk and dairy products from similar commodities from other countries.

33

34 HIGHLIGHTS

- 35 • Stable isotope ratio analysis (C, N, O, S) was used to characterize Irish milk
- 36 • Isotopic values, particularly $\delta^{13}\text{C}$, reflected a high level of grass feeding
- 37 • Concentrate impact was clearest in spring, affecting $\delta^{13}\text{C}$, $\delta^{15}\text{N}$ and $\delta^{34}\text{S}$ values
- 38 • Isotopic values, particularly $\delta^{18}\text{O}$, were influenced by season
- 39 • Farm location (latitude and longitude) influenced $\delta^{18}\text{O}$ and $\delta^{34}\text{S}$ values

40

41

42 **Keywords:** food authentication; origin; milk production system; Isotope Ratio Mass
43 Spectrometry; grass-fed dairy cattle

44

45 **1. Introduction**

46 Consumers have become more discerning about the background origin of the foods
47 they consume as ethical concerns increasingly influence their food purchases (Sudbury-Riley
48 & Kohlbacher, 2016). They often prefer to buy locally, or purchase foods that are native to a
49 certain country, as they are more socially aware of the impact their choices have on the
50 economy and the environment (Conner, Campbell-Arvai, & Hamm, 2008). In the case of
51 foods derived from ruminant animals, positive connotations of phrases such as “pasture-
52 raised” and “grass-fed” are often attractive to consumers who associate them with freshness,
53 perceived health benefits, improved animal welfare and a more natural product overall
54 (Shortall, 2019). Several studies have been conducted which support such claims. For
55 example, it has been shown that when cows have access to pasture, aspects of animal welfare
56 are improved (Hernandez-Mendo, von Keyserlingk, Veira, & Weary, 2007; Olmos et al.,
57 2009). It has also been shown that pasture-fed dairying can have a lower environmental
58 impact than a confinement system in terms of potential resource use and pollutants (Laca,
59 Gomez, & Diaz, 2020) and that milk produced by animals raised on pasture has higher levels
60 of desirable polyunsaturated fatty acids than milk produced from housed cows (Elgersma,
61 2015). Therefore, it is important for the industry to be able to guarantee that products
62 claiming these advantages or origins are authentic. Presently, the quality, safety and
63 provenance of Irish milk is subject to several electronic and paper-based traceability systems
64 initiated at farm level and followed through processing to the finished product. With respect
65 to provenance, the industry is increasingly interested in advanced independent scientific
66 methods to verify product authenticity and support unique product values.

67 Ireland, as a dairy production location, is growing in importance. The country’s
68 position on the edge of the Atlantic Ocean provides consistent, plentiful precipitation and the
69 transatlantic Gulf Stream ensures moderate temperatures. This temperate climate permits

70 dairy cows to graze outdoors for up to 300 days a year (O'Donovan, Lewis, & O'Kiely, 2011).
71 As a result, Ireland's dairy industry is centered on pasture-based milk production resulting in
72 high quality milk (O'Brien et al., 1999). However, animals cannot be pasture-fed all year
73 round and they receive non-grass feed inputs at various times of the year when grass growth
74 is at a minimum (French, Driscoll, Horan, & Shalloo, 2015). Therefore, it is important to be
75 able to characterize milk from a variety of feeding regimes throughout the year to understand
76 how these factors influence the final milk composition and to enable differentiation based on
77 level of grass feeding. This information is required to validate the grass-fed industry
78 standards that are emerging to support grass-fed claims on dairy products (American Grass-
79 fed Association, 2018; Bord Bia, 2020).

80 The application of stable isotope ratio analysis (SIRA) using isotopic ratio mass
81 spectrometry (IRMS) to verify the authenticity of honey (Dong, Xiao, Xian, & Wu, 2018),
82 wine (Wu et al., 2019), milk (Camin, Perini, Colombari, Bontempo, & Versini, 2008; Chung
83 et al., 2020; Chung et al., 2019) and other dairy products (Bontempo et al., 2019; Camin et
84 al., 2012) and of meat (Monahan et al., 2012; Monahan, Schmidt, & Moloney, 2018) is
85 documented. Several studies have examined different milk pools in terms of extent of
86 concentrate or grass-feeding across different production systems (Bontempo, Lombardi,
87 Paoletti, Ziller, & Camin, 2012; Camin et al., 2008). Although SIRA has been used
88 previously to identify specific regions within countries (Scampicchio et al., 2016) and to
89 differentiate spot samples from a few countries (Luo et al., 2016), no study has characterized
90 the isotopic profile from authentic samples representative of the entire milk pool of one
91 country.

92 The objectives of this study were, firstly, to characterize, isotopically, a large sample
93 of milk representative of the national milk pool in Ireland by generating isotopic profiles of
94 light elements (C, N, O and S) of authentic, seasonally and on-farm sampled Irish raw milk,

95 and, secondly, to analyse the effects of feeding regime (varying levels of cereal concentrate
96 input), seasonality and farm location (latitude, longitude) within that pool.

97

98 **2. Materials and Methods**

99 **2.1. Selection of dairy farms**

100 A total of 50 farms were sampled in the mid-to-south east region of Ireland (Fig. S1).
101 Farms were assigned to four different levels of cereal concentrate usage (feed intensity),
102 based on questionnaires completed by each farmer and verified by concentrate purchasing
103 records from Glanbia Plc (Kilkenny, Ireland). According to the classification used, cows
104 were primarily grass-fed (receiving <500 kg concentrate per head annually) on 16 farms,
105 partially concentrate-fed (receiving 500-750 kg concentrate per head annually) on 8 farms,
106 moderately concentrate-fed (receiving 750-1000 kg concentrate per head annually) on 9
107 farms and highly concentrate-fed (receiving >1000 kg concentrate per head annually) on 17
108 farms. All farms supplied milk to Glanbia Plc and were chosen to be representative of the
109 overall Irish milk pool. The co-ordinates (latitude and longitude) were recorded for each farm
110 and authenticity was ensured by direct sampling from bulk tanks on the farms.

111 **2.2. Sampling and sample processing**

112 Milk samples (20-25 mL) were collected in May 2015, August 2015, November 2015,
113 February 2016 and May 2016 on individual farms from the bulk milk tank and transported
114 chilled to the Glanbia depot site together with the bulk milk. Samples were frozen (-20 °C) at
115 the Glanbia laboratory prior to dispatch on dry ice to University College Dublin. In
116 preparation for SIRA, samples (~20 mL) were thawed at room temperature (3 h) and
117 centrifuged at 3334 g for 10 min (Hettich Rotofix 32A, Andreas Hettich GmbH & Co.
118 Tuttlingen, Germany). The lower phase (skimmed milk) and the upper phase (milk fat) were
119 carefully separated and collected. A sample of the skimmed milk was taken and stored at -20

120 °C for subsequent O stable isotope analysis. Casein was isolated from the lower phase (15
121 mL sample) by acidification to pH 4.3 with 525 µL of 2M HCl, followed by centrifugation
122 (3334 g for 5 min). The casein was then washed with 30 mL deionized water, vortexed and
123 centrifuged (3334 g for 2 min). The water was discarded and the residue (casein) lyophilized
124 for 24 h before being used for C, N and S stable isotope analysis (Camin et al., 2008). Casein
125 is frequently used for SIRA of milk and dairy products because it is a milk constituent
126 common to many products, allowing inter-product isotopic comparisons.

127

128 **2.3. Stable isotope ratio analysis**

129 For dual C and N analysis, freeze dried casein samples (1.0 ± 0.1 mg) were loaded
130 into ultra-clean tin capsules (6 x 4 mm) and placed into a 96-multiwell plate. The isotopic
131 ratios $^{13}\text{C}/^{12}\text{C}$ (expressed as $\delta^{13}\text{C}$) and $^{15}\text{N}/^{14}\text{N}$ ($\delta^{15}\text{N}$) in the milk casein samples were
132 analysed by Elemental Analysis – Isotope Ratio Mass Spectrometry (EA-IRMS). Samples
133 and references were loaded into an auto-sampler on a Europa Scientific elemental analyzer,
134 then dropped in sequence into a furnace held at 1000 °C and combusted in the presence of
135 oxygen. The tin capsules flash combusted, raising the temperature in the region of the sample
136 to ~1700 °C. The combusted gases were swept in a helium stream over a combustion catalyst
137 (Cr_2O_3), copper oxide wires (to oxidize hydrocarbons), and silver wool to remove sulphur
138 and halides. The resultant gases, N_2 , NO_x , H_2O , O_2 , and CO_2 were swept through a reduction
139 stage of pure copper wires held at 600 °C. This removed any oxygen and converted NO_x
140 species to N_2 . A magnesium perchlorate chemical trap was used to remove water.

141 Nitrogen and carbon dioxide were separated using a packed column gas
142 chromatograph held at a constant temperature of 65 °C. The resultant nitrogen peak entered
143 the ion source of the Europa Scientific 20-20 IRMS first, where it was ionized and
144 accelerated. Nitrogen and carbon dioxide gas species of different masses were separated in a

145 magnetic field and simultaneously measured using a Faraday cup collector array (Ishida et
146 al., 2018) to measure the isotopomers of N_2 at m/z 28, 29, 30 and CO_2 at m/z 44, 45, 46. Both
147 references and samples were converted to N_2 and CO_2 and analysed using this method. The
148 analysis proceeded in a batch process whereby a reference was analysed followed by a
149 number of samples and then another reference.

150 The reference material used for $\delta^{13}C$ and $\delta^{15}N$ analysis was IA-R042 (NBS-1577B
151 bovine liver, $\delta^{13}C_{V-PDB} = -21.60$ ‰, $\delta^{15}N_{AIR} = 7.65$ ‰). Typical analytical precision (standard
152 deviation) of IA-R042 (bovine liver) run with the sample batches was 0.08 ‰ ($n = 8$) for
153 $\delta^{13}C_{V-PDB}$ and 0.04 ‰ ($n = 8$) for $\delta^{15}N_{AIR}$. Furthermore, IA-R042 as well as IA-R038 (L-
154 alanine, $\delta^{13}C_{V-PDB} = -24.99$ ‰, $\delta^{15}N_{AIR} = -0.65$ ‰) and a mixture of IA-R006 (cane sugar,
155 $\delta^{13}C_{V-PDB} = -11.64$ ‰) and IA-R046 (ammonium sulfate, $\delta^{15}N_{AIR} = 22.04$ ‰) were run as
156 quality control check samples during analysis. Typical analytical precision of IA-R038 (L-
157 alanine) run with the sample batches was 0.05 ‰ ($n = 4$) for $\delta^{13}C_{V-PDB}$ and 0.06 ‰ ($n = 4$)
158 for $\delta^{15}N_{AIR}$ and for IA-R006/IA-R046 (mixture of cane sugar and ammonium sulfate) run
159 with the sample batches was 0.09 ‰ ($n = 4$) for $\delta^{13}C_{V-PDB}$ and 0.03 ‰ ($n = 4$) for $\delta^{15}N_{AIR}$.
160 IA-R042 and IA-R038 were calibrated against and traceable to IAEA-CH-6 (sucrose, $\delta^{13}C_{V-}$
161 $PDB = -10.43$ ‰) and IAEA-N-1 (ammonium sulfate, $\delta^{15}N_{AIR} = 0.40$ ‰). IA-R006 was
162 calibrated against and traceable to IAEA-CH-6. IA-R046 was calibrated against and traceable
163 to IAEA-N-1. IAEA-CH-6 and IAEA-N-1 are inter-laboratory comparison standards
164 distributed by the International Atomic Energy Agency (IAEA).

165 For O analysis, two samples (1.8 mL) of skimmed milk were loaded into cryo-vials
166 which were stored at -20 °C, packed in dry ice and transported as frozen. Oxygen-18 analysis
167 was carried out in duplicate using the equilibration technique. A sample aliquot was pipetted
168 into an Exetainer tube, sealed and then filled with pure carbon dioxide. Tubes were left
169 overnight for complete equilibration of the water with the carbon dioxide. Reference waters,

170 including quality control check samples, were prepared in the same manner. The samples and
171 references were then analysed by continuous flow – isotope ratio mass spectrometry using a
172 Europa Scientific ANCA-GSL and Hydra 20-20 IRMS.

173 The samples were measured against three reference standards (IA-R054 with $\delta^{18}\text{O}_{\text{V-SMOW}}$
174 $\text{SMOW} = +0.56 \text{ ‰}$, IA-R052 with $\delta^{18}\text{O}_{\text{V-SMOW}} = -19.64 \text{ ‰}$ and IA-R053 with $\delta^{18}\text{O}_{\text{V-SMOW}} = -$
175 10.18 ‰). Typical analytical precision of IA-R053 run with the sample batches was 0.05 ‰
176 ($n = 16$) for $\delta^{18}\text{O}_{\text{V-SMOW}}$. All three standards are traceable to the primary reference standards
177 V-SMOW2 (Vienna-Standard Mean Ocean Water) and V-SLAP2 (Vienna-Standard Light
178 Antarctic Precipitation) distributed by the IAEA. The IA-R054 standard was used as the
179 reference to which the samples and other standards were measured. The IA-R052 standard
180 was used for calibration of $\delta^{18}\text{O}$ and the IA-R053 standard was used as a check of this
181 calibration.

182 For S analysis, freeze dried casein samples ($5.0 \pm 0.1 \text{ mg}$) were loaded into ultra-clean
183 ($8 \times 5 \text{ mm}$) capsules along with vanadium pentoxide (8.0 mg) and placed into a 96-multiwell
184 plate. Sulphur isotope analysis was also undertaken by EA-IRMS. Tin capsules containing
185 reference or sample material plus vanadium pentoxide catalyst were loaded into an automatic
186 sampler. From there they were dropped, in sequence, into a furnace held at 1080 °C and
187 combusted in the presence of oxygen. Tin capsules flash combusted, raising the temperature
188 in the region of the sample to $\sim 1700 \text{ °C}$. The combusted gases were then swept in a helium
189 stream over combustion catalysts (tungstic oxide/zirconium oxide) and through a reduction
190 stage of high purity copper wires to produce SO_2 , N_2 , CO_2 , and water. Water was removed
191 using a Nafion™ membrane. Sulphur dioxide was resolved from N_2 and CO_2 on a packed GC
192 column at a temperature of 32 °C . The resultant SO_2 peak entered the ion source of the IRMS
193 where it was ionized and accelerated. Gas species of different masses were separated in a
194 magnetic field and measured on a Faraday cup universal collector array. Analysis was based

195 on monitoring of m/z 48, 49 and 50 of SO^+ produced from SO_2 in the ion source (Giesemann,
196 Jager, Norman, Krouse, & Brand, 1994).

197 Both references and samples were converted to SO_2 and analysed using this method.
198 The analysis proceeded in a batch process by which a reference was analysed followed by a
199 number of samples and then another reference. The reference material used for sulphur
200 isotope analysis of pre-weighed casein samples was IA-R061 (barium sulfate, $\delta^{34}\text{S}_{\text{V-CDT}} =$
201 $+20.33$ ‰). Furthermore, IA-R061, IA-R025 (barium sulfate, $\delta^{34}\text{S}_{\text{V-CDT}} = +8.53$ ‰) and IA-
202 R026 (silver sulfide, $\delta^{34}\text{S}_{\text{V-CDT}} = +3.96$ ‰) were used for calibration and correction of the ^{18}O
203 contribution to the SO^+ ion beam. IA-R061, IA-R025 and IA-R026 are in-house standards
204 calibrated and traceable to NBS-127 (barium sulfate, $\delta^{34}\text{S}_{\text{CDT}} = +20.3$ ‰) and IAEA-S-1
205 (silver sulfide, $\delta^{34}\text{S}_{\text{V-CDT}} = -0.3$ ‰).

206 For quality control purposes test samples of IA-R061, IAEA-SO-5 (barium sulfate,
207 $\delta^{34}\text{S}_{\text{V-CDT}} = +0.50$ ‰) and NBS-1577B (bovine liver, $\delta^{34}\text{S}_{\text{V-CDT}} = +7.50$ ‰) were measured as
208 quality control checks during batch analysis of samples. NBS-127, IAEA-SO-5 and IAEA-S-
209 1 are inter-laboratory comparison standards distributed by the International Atomic Energy
210 Agency (IAEA) with internationally accepted $\delta^{34}\text{S}$ values. NBS-1577B is an inter-laboratory
211 comparison standard with a generally agreed $\delta^{34}\text{S}$ value. Typical analytical precision of NBS-
212 1577B (bovine liver) run with the sample batches was 0.19 ‰ ($n = 8$). All SIRA was
213 conducted at Iso-Analytical [Marshfield Bank, Crewe, United Kingdom].

214 **2.4. Statistical analysis**

215 A multivariate repeated measures regression model was fitted to the isotope data
216 (Table 1), including sampling time, feed intensity, feed intensity x sampling time and location
217 (latitude and longitude) as fixed effects, and sampling time as a random effect (SAS v 9.4).
218 Latitude and longitude were included as continuous variables and significant model slopes
219 give predicted changes in isotopic values with increasing latitude and longitude. As there

220 were no significant interactions of location with other factors, the effects of latitude and
221 longitude are consistent across sampling time and feed intensity. Principal component
222 analysis (PCA) was carried out using the mean $\delta^{13}\text{C}$, $\delta^{15}\text{N}$, $\delta^{18}\text{O}$ and $\delta^{34}\text{S}$ values for each farm
223 (n=50) in order to visualize possible patterns in the data related to the production system (R
224 Core Team, 2020).

225

226 **3. Results**

227 **3.1 Isotopic profile of an authentic Irish milk pool**

228 Based on the analysis of samples collected over the thirteen month period between
229 May 2015 and May 2016, the Irish milk pool sampled in this study had mean (\pm standard
230 deviation) values of $-27.11 (\pm 1.79)$, $6.79 (\pm 0.85)$, $-3.27 (\pm 1.03)$ and $6.16 (\pm 1.32)$ ‰ for
231 $\delta^{13}\text{C}$, $\delta^{15}\text{N}$, $\delta^{18}\text{O}$ and $\delta^{34}\text{S}$, respectively.

232

233 **3.2 $\delta^{13}\text{C}$ values**

234 $\delta^{13}\text{C}$ values ranged from -20.33 to -30.49 ‰ across all feeding regimes (Fig. 1) but
235 there was a significant effect of feed intensity (Table 1). $\delta^{13}\text{C}$ values decreased in the order:
236 highly concentrate-fed > moderately concentrate-fed > partially concentrate-fed > primarily
237 grass-fed at each sampling time. Thus, $\delta^{13}\text{C}$ values were less negative for milk samples
238 collected from highly concentrate-fed animals (range, -20.67 to -28.65 ‰; mean, -25.83 ‰)
239 (Fig. 1D) compared to those collected from primarily grass-fed animals (range, -25.11 to $-$
240 30.49 ‰; mean, -28.09 ‰) (Fig.1A). The range in $\delta^{13}\text{C}$ values was -25.27 to -29.59 ‰
241 (mean, -27.9 ‰) and -20.33 to -28.80 ‰ (mean, -27.05 ‰) for milk from animals that were
242 partially (Fig. 1B) and moderately (Fig. 1C) concentrate-fed, respectively.

243 There was a significant effect of sampling time on $\delta^{13}\text{C}$ values (Table 1). $\delta^{13}\text{C}$ values
244 were least negative across all feed intensities in February 2016, i.e. in winter (range, -20.33 to
245 -28.74 ‰; mean, -25.78 ‰), whereas the most negative $\delta^{13}\text{C}$ values ranged from -22.59 to -
246 30.49‰ (mean, -27.84 ‰) and -24.67 to -29.14 ‰ (mean, -27.79 ‰) in May 2015 and May
247 2016, respectively (Fig. S2A). The range of $\delta^{13}\text{C}$ values was narrowest for milk samples
248 collected from primarily grass-fed cows (range, -27.37 to -28.71 ‰) (Fig. 1A) across all
249 collection dates and widest for samples collected from highly concentrate-fed cows (range, -
250 23.84 to -26.91 ‰) (Fig. 1D).

251 There was a significant feed intensity x sampling time interaction whereby differences
252 due to feed intensity were greater in November 2015 and February 2016 than at other
253 sampling times (Fig. S2A).

254

255 **3.3 $\delta^{15}\text{N}$ values**

256 $\delta^{15}\text{N}$ values ranged from 4.7 to 8.93 ‰ across all feeding regimes (Fig. 2). $\delta^{15}\text{N}$
257 values were more positive for samples collected from primarily grass-fed cows (range, 4.88
258 to 8.7 ‰; mean, 7.13 ‰) (Fig. 2A) compared to those collected from highly concentrate-fed
259 cows (range, 4.75 to 8.54 ‰; mean 6.64 ‰) (Fig. 2D) and samples from partially (range,
260 5.51 to 8.93 ‰; mean, 6.9 ‰) (Fig. 2B) and moderately (range, 4.7 to 8.28 ‰; mean, 6.4 ‰)
261 (Fig. 2C) concentrate-fed cows.

262 Across all feed intensities, $\delta^{15}\text{N}$ values were lowest in samples collected in May 2016
263 (range, 4.7 to 8.03 ‰; mean, 6.6 ‰) (Fig. 2). Also, $\delta^{15}\text{N}$ values were more variable across all
264 feed intensities in February 2016 (range, 4.75 to 8.7 ‰; mean, 6.8 ‰) compared to values in
265 August 2015 (range, 5 to 8.37 ‰; mean, 6.87 ‰) and November 2015 (range, 5.02 to 8.51
266 ‰; mean, 6.83 ‰) (Fig. 2).

267 There was a significant feed intensity x sampling time interaction for $\delta^{15}\text{N}$ values
268 (Table 1). Thus, there was a clear separation in $\delta^{15}\text{N}$ values between the more highly
269 concentrate-fed groups and the other feed intensities in February 2016 (winter) but not at the
270 other sampling times. (Fig. S2B).

271

272 3.4 $\delta^{18}\text{O}$ values

273 $\delta^{18}\text{O}$ values across all feeding regimes ranged from -0.85 to -5.34 ‰ (Fig. 3). There
274 was a significant effect of sampling time on $\delta^{18}\text{O}$ values whereby values were most negative
275 across all feed intensities in February 2016, i.e. in winter (range, -5.34 to -3.22 ‰; mean, -
276 4.40 ‰) and least negative in May 2016 (range, -3.09 to -0.85 ‰; mean, -1.91‰) followed
277 by May 2015 (range, -4.98 to -1.9‰; mean, -3.25 ‰) (Fig. S2C).

278

279 3.5 $\delta^{34}\text{S}$ values

280 $\delta^{34}\text{S}$ values ranged from 3.12 to 9.58 ‰ across all feeding regimes (Fig. 4). There was
281 a significant effect of feed intensity on $\delta^{34}\text{S}$ values (Table 1) with milk samples from animals
282 with the highest level of concentrate input having the lowest $\delta^{34}\text{S}$ values (range 3.12 to 7.62
283 ‰; mean, 5.47 ‰) (Fig. 4D) compared to the moderately (range 3.43 to 8.94 ‰; mean, 6.53
284 ‰) (Fig. 4C), partially (range, 3.7 to 8.23 ‰; mean, 6.28 ‰) (Fig. 4B) concentrate-fed
285 groups and the primarily grass-fed group (range, 3.86 to 9.58 ‰; mean, 6.62 ‰) (Fig. 4A).

286 There was a significant effect of sampling time on $\delta^{34}\text{S}$ values with lowest values
287 recorded in August 2015, i.e. in late summer (range, 3.12 to 8.09 ‰; mean, 5.82‰)
288 compared to the other sampling times (Fig. S2D).

289

290 3.6 Principal Component Analysis

291 Principal component analysis (PCA) based on the mean $\delta^{13}\text{C}$, $\delta^{15}\text{N}$, $\delta^{18}\text{O}$ and $\delta^{34}\text{S}$
292 values for each farm (n=50) is shown in Fig. 5. Primarily grass-fed (<500 kg concentrate per
293 head annually) and highly concentrate-fed samples (>1000 kg concentrate per head annually)
294 were clearly separated mainly by PC1 which explained 60.2% of the data variation.

295

296 **3.7 Influence of farm location (latitude and longitude)**

297 Latitude and longitude had statistically detectable effects on the $\delta^{34}\text{S}$ and $\delta^{18}\text{O}$ values
298 of the milk samples ($P < 0.05$) (Table 1). When calculated using the data collected over the full
299 year, there was a decrease in $\delta^{18}\text{O}$ values (\pm standard error) of 0.55 ± 0.07 ‰ per degree
300 increase in latitude and an increase in $\delta^{18}\text{O}$ values of 0.17 ± 0.07 ‰ per degree increase in
301 longitude. There was a decrease in $\delta^{34}\text{S}$ values of 0.82 ± 0.24 ‰ per degree increase in
302 latitude and a decrease in $\delta^{34}\text{S}$ values of 0.49 ± 0.23 ‰ per degree increase in longitude.

303

304 **4. Discussion**

305 **4.1 $\delta^{13}\text{C}$ values**

306 The mean $\delta^{13}\text{C}$ values for Irish milk from the four feed intensity ranges were more
307 negative than those reported in studies undertaken in some other countries (Table 2), most
308 likely reflecting the highly grass-based nature of Irish milk production. The values were in
309 agreement with those temperate regions of the world where grass-based (C3 grasses) milk
310 production is possible for some, or all, of the year (e.g. New Zealand). The less negative
311 mean $\delta^{13}\text{C}$ values for countries such as the USA, China, Malaysia, Germany and France may
312 be attributed to the unavailability of fresh pasture, or a lack of pasture at certain times of the
313 year, which would result in the requirement for high levels of cereal concentrate input to
314 support milk production.

315 The results are in good agreement with data for Irish beef reported by (Osorio,
316 Moloney, Schmidt, & Monahan, 2011) where $\delta^{13}\text{C}$ values for beef samples from grass-fed
317 animals had significantly lower $\delta^{13}\text{C}$ values than concentrate-fed animals, with the
318 differences being attributed to the more negative $\delta^{13}\text{C}$ values of pasture compared to the
319 cereal concentrates consumed by the animals. In the current study, the less negative values
320 for casein in the highly and moderately concentrate-fed groups compared to the other groups
321 may also reflect some level of maize input, particularly in winter. The clear separation
322 between the primarily grass-fed and highly concentrate fed is mainly due to difference in
323 $\delta^{13}\text{C}$ values (see Table 2 and Figure 5).

324 Of importance for comparisons with international samples is the fact that animals
325 consuming C3 plant materials, e.g. temperate grasses, grass silage or barley, which have low
326 $\delta^{13}\text{C}$ values (between -35 and -21 ‰), have lower tissue $\delta^{13}\text{C}$ values than those consuming
327 C4 plants, e.g. maize ($\delta^{13}\text{C}$ between -14 and -10 ‰) (Bahar et al., 2005; Heaton, Kelly,
328 Hoogewerff, & Woolfe, 2008; Schmidt et al., 2005). One special case is organic milk
329 production which may be highly grass-based across different countries, leading to similarity
330 in $\delta^{13}\text{C}$ values in milk from temperate regions particularly. However, the analysis of multiple
331 elements, some of which are influenced by geographic factors (notably $\delta^{18}\text{O}$ and $\delta^{34}\text{S}$) is
332 likely to permit discrimination of Irish samples among international organic grass-fed milk
333 (Chung et al., 2018).

334 The findings relating to seasonal differences in $\delta^{13}\text{C}$ values are also in agreement with
335 (Kornexl, Werner, Rossmann, & Schmidt, 1997) who reported more positive $\delta^{13}\text{C}$ values in
336 Bavarian milk casein samples taken during winter months. Similarly, in Irish beef, (Bahar et
337 al., 2008) found in a seasonal survey that $\delta^{13}\text{C}$ values became more positive between
338 December and early summer, most likely reflecting a higher level on concentrate feeding,

339 possibly including maize, over the winter/spring period when the grass supply is limited
340 (French et al., 2015).

341 **4.2 $\delta^{15}\text{N}$ values**

342 Mean $\delta^{15}\text{N}$ values were more positive compared to values reported in other countries
343 (e.g. Germany, Italy, the US, Brazil, and China) (Table 2). This may be related to high
344 synthetic nitrogen fertilizer application in Ireland and high levels of precipitation on fresh
345 pasture leading to higher $\delta^{15}\text{N}$ values (Cook, 2001). The data agrees with previous studies in
346 which meat from countries in north-western Europe, such as Ireland and the UK, had
347 relatively more positive $\delta^{15}\text{N}$ values than other countries (Camin et al., 2007; Osorio et al.,
348 2011). The more pronounced differences in mean $\delta^{15}\text{N}$ values between feeding intensities in
349 springtime (February 2016) probably reflects a higher level on cereal concentrate input across
350 all feeding regimes at this time of the year when grass is limiting.

351 **4.3 $\delta^{18}\text{O}$ values**

352 $\delta^{18}\text{O}$ values of Irish skimmed milk reported here were considerably more positive
353 when compared to other countries (Australia, New Zealand, France, Germany, the US and
354 China) analysed in previous studies (Table 2). Precipitation $\delta^{18}\text{O}$ values are known to
355 decrease with increasing latitude, elevation and continentality (Bowen, 2010). In accordance
356 with this, Ireland, as a small island country would be expected to have more positive $\delta^{18}\text{O}$
357 values than land-locked countries and, in our current study, $\delta^{18}\text{O}$ values for skimmed milk
358 increased with increasing longitude. The findings in our study also agree with (Bowen &
359 Revenaugh, 2003) where a decrease in $\delta^{18}\text{O}$ values was experienced as latitude (distance
360 from the equator) increased. Although latitude and longitude had a significant influence on
361 $\delta^{18}\text{O}$ values of skimmed milk, (van der Veer, Voerkelius, Lorentz, Heiss, & Hoogewerff,
362 2009) suggested that surface temperature, which will vary with time of sampling, is a better
363 explanatory factor for global $\delta^{18}\text{O}$ isotopic variation. The $\delta^{18}\text{O}$ values we report are in

364 agreement with results collected by (Kornexl et al., 1997) where milk water was observed to
365 be enriched in $\delta^{18}\text{O}$ during the summer. In terms of seasonal effects, the low $\delta^{18}\text{O}$ values of
366 skimmed milk in February and to a lesser extent, November, most likely reflects the seasonal
367 effect of temperature on rainfall with higher $\delta^{18}\text{O}$ values in the summer months when surface
368 temperature is warmest compared to winter when surface temperature is coldest (van der
369 Veer et al., 2009).

370 $\delta^{18}\text{O}$ values of milk samples differ from precipitation values since fractionation and
371 enrichment occurs during milk production (Abeni et al., 2015). Oxygen in an animal's diet
372 has many inputs (e.g. atmospheric oxygen, drinking water, plant water) and outputs (e.g. CO_2
373 production, sweat water, urine water), all of which have an overall influence on the $\delta^{18}\text{O}$
374 values of milk produced (Chen, Schnyder, & Auerswald, 2017). Therefore, geographical and
375 fractionation factors must be considered and, in this context, the $\delta^{18}\text{O}$ values for Irish
376 skimmed milk reported probably reflect some enrichment relative to water ingested by the
377 animals; in an earlier study we reported values of -5.0 to -6.7 ‰ for Irish water (Harrison et
378 al., 2011).

379 **4.4 $\delta^{34}\text{S}$ values**

380 Few other studies have examined the $\delta^{34}\text{S}$ values of milk casein (Table 2), however,
381 the $\delta^{34}\text{S}$ values of Irish milk casein in this study were lower than those of samples collected
382 from coastal regions of Australia and New Zealand (Crittenden et al., 2007). Coastal regions
383 are known to have more positive $\delta^{34}\text{S}$ values as ocean water and sea spray will enrich soil
384 with sulphur which in turn increases the $\delta^{34}\text{S}$ values of locally grown feedstuffs and,
385 ultimately, animal derived foods (Rossmann, 2001). Therefore, Ireland, as an island country
386 would be expected to have higher $\delta^{34}\text{S}$ values than land-locked countries. Although no study
387 of milk samples comparing coastal and land-locked countries is available, defatted lamb
388 protein samples taken from coastal and land-locked countries were examined by (Camin et

389 al., 2007) with Irish samples having an average $\delta^{34}\text{S}$ value of 9.2 ‰, which was among the
390 highest values reported. This value is in agreement with the high $\delta^{34}\text{S}$ values observed in the
391 current study.

392 The values reported here are also similar to those reported for sheep's wool in parts
393 of the midlands and east of Ireland; furthermore, our finding of decreasing $\delta^{34}\text{S}$ values with
394 increasing latitude is in agreement with the data on sheep's wool, reflecting the influence of
395 sea spray and prevailing winds from the south and west (Zazzo, Monahan, Moloney, Green,
396 & Schmidt, 2011). This study provides evidence of a promising $\delta^{34}\text{S}$ isotopic signature for
397 Irish milk samples and future work should compare these values with other international
398 signatures.

399

400 **5. CONCLUSIONS**

401 The highly grass-fed nature of the Irish milk pool compared to milk from some other
402 countries is evident, particularly from analysis of C and N stable isotope ratios. The study
403 shows that the level of concentrate feeding is most clearly reflected in milk in the winter
404 when animals are temporarily housed indoors. Ireland's island geography and the prevailing
405 climatic factors, combined with the highly grass-fed nature of its milk production, may have
406 the potential to generate a signature for the Irish milk pool. This may offer an opportunity to
407 scientifically validate the provenance, origin and claims, such as grass-fed, of milk and dairy
408 products.

409

410 **DECLARATION OF COMPETING INTEREST**

411 The authors declare that they have no known competing financial interests or personal
412 relationships that could have appeared to influence the work reported in this paper.

413

414 **ACKNOWLEDGEMENTS**

415 The authors acknowledge funding from Glanbia Ingredients Ireland (GII) to support
416 the research.

417

418 **REFERENCES**

- 419 Abeni, F., Petrera, F., Capelletti, M., Dal Pra, A., Bontempo, L., Tonon, A., & Camin, F. (2015).
420 Hydrogen and Oxygen Stable Isotope Fractionation in Body Fluid Compartments of Dairy
421 Cattle According to Season, Farm, Breed, and Reproductive Stage. *Plos One*, *10*(5), 18.
422 doi:10.1371/journal.pone.0127391
- 423 American Grass-fed Association (2018). Grass-fed dairy standard. Retrieved from
424 [https://www.americangrassfed.org/wp-content/uploads/2018/11/aga-grassfed-dairy-](https://www.americangrassfed.org/wp-content/uploads/2018/11/aga-grassfed-dairy-standards.pdf)
425 [standards.pdf](https://www.americangrassfed.org/wp-content/uploads/2018/11/aga-grassfed-dairy-standards.pdf)
- 426 Bahar, B., Monahan, F. J., Moloney, A. P., O'Kiely, P., Scrimgeour, C. M., & Schmidt, O. (2005).
427 Alteration of the carbon and nitrogen stable isotope composition of beef by substitution of
428 grass silage with maize silage. *Rapid Communications in Mass Spectrometry*, *19*(14), 1937-
429 1942. doi:10.1002/rcm.2007
- 430 Bahar, B., Schmidt, O., Moloney, A. P., Scrimgeour, C. M., Begley, I. S., & Monahan, F. J. (2008).
431 Seasonal variation in the C, N and S stable isotope composition of retail organic and
432 conventional Irish beef. *Food Chemistry*, *106*(3), 1299-1305.
433 doi:10.1016/j.foodchem.2007.07.053
- 434 Behkami, S., Gholami, R., Gholami, M., & Roohparvar, R. (2020). Precipitation isotopic information: A
435 tool for building the data base to verify milk geographical origin traceability. *Food Control*,
436 *107*. doi:10.1016/j.foodcont.2019.106780
- 437 Bontempo, L., Barbero, A., Bertoldi, D., Camin, F., Larcher, R., Perini, M., Sepulcri, A., Zicarelli, L., &
438 Piasentier, E. (2019). Isotopic and elemental profiles of Mediterranean buffalo milk and
439 cheese and authentication of Mozzarella di Bufala Campana PDO: An initial exploratory
440 study. *Food Chemistry*, *285*, 316-323. doi:10.1016/j.foodchem.2019.01.160
- 441 Bontempo, L., Lombardi, G., Paoletti, R., Ziller, L., & Camin, F. (2012). H, C, N and O stable isotope
442 characteristics of alpine forage, milk and cheese. *International Dairy Journal*, *23*(2), 99-104.
443 doi:10.1016/j.idairyj.2011.10.005
- 444 Bord Bia (2020). Grass-fed dairy standard. Retrieved from [https://www.bordbia.ie/farmers-](https://www.bordbia.ie/farmers-growers/get-involved/become-quality-assured/sustainable-dairy-assurance-scheme-sdas/)
445 [growers/get-involved/become-quality-assured/sustainable-dairy-assurance-scheme-sdas/](https://www.bordbia.ie/farmers-growers/get-involved/become-quality-assured/sustainable-dairy-assurance-scheme-sdas/)
- 446 Bostic, J. N., Hagopian, W. M., & Jahren, A. H. (2018). Carbon and nitrogen stable isotopes in US milk:
447 Insight into production process. *Rapid Communications in Mass Spectrometry*, *32*(7), 561-
448 566. doi:10.1002/rcm.8069
- 449 Bowen, G. J. (2010). Isoscapes: Spatial Pattern in Isotopic Biogeochemistry. *Annual Review of Earth*
450 *and Planetary Sciences*, *Vol 38*, *38*, 161-187. doi:10.1146/annurev-earth-040809-152429
- 451 Bowen, G. J., & Revenaugh, J. (2003). Interpolating the isotopic composition of modern meteoric
452 precipitation. *Water Resources Research*, *39*(10). doi:10.1029/2003wr002086
- 453 Camin, F., Bontempo, L., Heinrich, K., Horacek, M., Kelly, S. D., Schlicht, C., Thomas, F., Monahan, F.
454 J., Hoogewerff, J., & Rossmann, A. (2007). Multi-element (H,C,N,S) stable isotope

- 455 characteristics of lamb meat from different European regions. *Analytical and Bioanalytical*
456 *Chemistry*, 389(1), 309-320. doi:10.1007/s00216-007-1302-3
- 457 Camin, F., Perini, M., Colombari, G., Bontempo, L., & Versini, G. (2008). Influence of dietary
458 composition on the carbon, nitrogen, oxygen and hydrogen stable isotope ratios of milk.
459 *Rapid Communications in Mass Spectrometry*, 22(11), 1690-1696. doi:10.1002/rcm.3506
- 460 Camin, F., Wehrens, R., Bertoldi, D., Bontempo, L., Ziller, L., Perini, M., Nicolini, G., Nocetti, M., &
461 Larcher, R. (2012). H, C, N and S stable isotopes and mineral profiles to objectively guarantee
462 the authenticity of grated hard cheeses. *Analytica Chimica Acta*, 711, 54-59.
463 doi:10.1016/j.aca.2011.10.047
- 464 Chen, G., Schnyder, H., & Auerswald, K. (2017). Model explanation of the seasonal variation of $\delta^{18}\text{O}$
465 in cow (*Bos taurus*) hair under temperate conditions. *Scientific Reports*, 7(1), 1-15.
466 doi:10.1038/s41598-017-00361-y
- 467 Chesson, L. A., Valenzuela, L. O., O'Grady, S. P., Cerling, T. E., & Ehleringer, J. R. (2010). Hydrogen and
468 Oxygen Stable Isotope Ratios of Milk in the United States. *Journal of Agricultural and Food*
469 *Chemistry*, 58(4), 2358-2363. doi:10.1021/jf904151c
- 470 Chung, I.-M., Kim, J.-K., Yarnes, C. T., An, Y.-J., Kwon, C., Kim, S.-Y., Yang, Y.-J., Chi, H.-Y., & Kim, S.-H.
471 (2019). Fatty Acid- and Amino Acid-Specific Isotope Analysis for Accurate Authentication and
472 Traceability in Organic Milk. *Journal of Agricultural and Food Chemistry*, 67(2), 711-722.
473 doi:10.1021/acs.jafc.8b05063
- 474 Chung, I. M., Kim, J. K., Lee, K. J., Son, N. Y., An, M. J., Lee, J. H., An, Y.J., Kim, S. H. (2018).
475 Discrimination of organic milk by stable isotope ratio, vitamin E, and fatty acid profiling
476 combined with multivariate analysis: A case study of monthly and seasonal variation in
477 Korea for 2016-2017. *Food Chemistry*, 261, 112-123. doi:10.1016/j.foodchem.2018.04.017
- 478 Chung, I. M., Kim, J. K., Yang, Y. J., An, Y. J., Kim, S. Y., Kwon, C., & Kim, S. H. (2020). A case study for
479 geographical indication of organic milk in Korea using stable isotope ratios-based
480 chemometric analysis. *Food Control*, 107. doi:10.1016/j.foodcont.2019.106755
- 481 Conner, D. S., Campbell-Arvai, V., & Hamm, M. W. (2008). Value in the values: pasture-raised
482 livestock products offer opportunities for reconnecting producers and consumers.
483 *Renewable Agriculture and Food Systems*, 23(1), 62-69. doi:10.1017/S1742170507002086
- 484 Cook, G. D. (2001). Effects of frequent fires and grazing on stable nitrogen isotope ratios of
485 vegetation in northern Australia. *Austral Ecology*, 26(6), 630-636. doi:10.1046/j.1442-
486 9993.2001.01150.x
- 487 Crittenden, R. G., Andrew, A. S., LeFournour, M., Young, M. D., Middleton, H., & Stockmann, R.
488 (2007). Determining the geographic origin of milk in Australasia using multi-element stable
489 isotope ratio analysis. *International Dairy Journal*, 17(5), 421-428.
490 doi:10.1016/j.idairyj.2006.05.012
- 491 Dong, H., Xiao, K. J., Xian, Y. P., & Wu, Y. L. (2018). Authenticity determination of honeys with non-
492 extractable proteins by means of elemental analyzer (EA) and liquid chromatography (LC)
493 coupled to isotope ratio mass spectroscopy (IRMS). *Food Chemistry*, 240, 717-724.
494 doi:10.1016/j.foodchem.2017.08.008
- 495 Ehtesham, E., Baisden, W. T., Keller, E. D., Hayman, A. R., Van Hale, R., & Frew, R. D. (2013).
496 Correlation between precipitation and geographical location of the $\delta^2\text{H}$ values of the fatty
497 acids in milk and bulk milk powder. *Geochimica et Cosmochimica Acta*, 111, 105-116.
498 doi:10.1016/j.gca.2012.10.026
- 499 Elgersma, A. (2015). Grazing increases the unsaturated fatty acid concentration of milk from grass-
500 fed cows: A review of the contributing factors, challenges and future perspectives. *European*
501 *Journal of Lipid Science and Technology*, 117(9), 1345-1369. doi:10.1002/ejlt.201400469
- 502 French, P., Driscoll, K. O., Horan, B., & Shalloo, L. (2015). The economic, environmental and welfare
503 implications of alternative systems of accommodating dairy cows during the winter months.
504 *Animal Production Science*, 55(7), 838-842. doi:10.1071/an14895

- 505 Garbaras, A., Skipityte, R., Meliaschenia, A., Senchenko, T., Smoliak, T., Ivanko, M., Sapolaite, J.,
506 Ezerinskas, Z., Remeikis, V. (2018). REGION DEPENDENT C-13,N-15,O-18 ISOTOPE RATIOS IN
507 THE COW MILK. *Lithuanian Journal of Physics*, 58(3), 277-282
- 508 Garbaras, A., Skipityte, R., Sapolaite, J., Ezerinskas, Z., & Remeikis, V. (2019). Seasonal Variation in
509 Stable Isotope Ratios of Cow Milk in Vilnius Region, Lithuania. *Animals*, 9(3).
510 doi:10.3390/ani9030069
- 511 Giesemann, A., Jager, H. J., Norman, A. L., Krouse, H. P., & Brand, W. A. (1994). ONLINE SULFUR-
512 ISOTOPE DETERMINATION USING AN ELEMENTAL ANALYZER COUPLED TO A MASS-
513 SPECTROMETER. *Analytical Chemistry*, 66(18), 2816-2819. doi:10.1021/ac00090a005
- 514 Harrison, S. M., Schmidt, O., Moloney, A. P., Kelly, S. D., Rossmann, A., Schellenberg, A., Camin, F.,
515 Perini, M., Hoogewerff, J., Monahan, F. J. (2011). Tissue turnover in ovine muscles and lipids
516 as recorded by multiple (H, C, O, S) stable isotope ratios. *Food Chemistry*, 124(1), 291-297.
517 doi:10.1016/j.foodchem.2010.06.035
- 518 Heaton, K., Kelly, S. D., Hoogewerff, J., & Woolfe, M. (2008). Verifying the geographical origin of
519 beef: The application of multi-element isotope and trace element analysis. *Food Chemistry*,
520 107(1), 506-515. doi:10.1016/j.foodchem.2007.08.010
- 521 Hernandez-Mendo, O., von Keyserlingk, M. A. G., Veira, D. M., & Weary, D. M. (2007). Effects of
522 Pasture on Lameness in Dairy Cows. *Journal of Dairy Science*, 90(3), 1209-1214.
523 doi:10.3168/jds.S0022-0302(07)71608-9
- 524 Ishida, A., Kitajima, K., Williford, K. H., Tuite, M. L., Kakegawa, T., & Valley, J. W. (2018). Simultaneous
525 In Situ Analysis of Carbon and Nitrogen Isotope Ratios in Organic Matter by Secondary Ion
526 Mass Spectrometry. *Geostandards and Geoanalytical Research*, 42(2), 189-203.
527 doi:10.1111/ggr.12209
- 528 Knobbe, N., Vogl, J., Pritzkow, W., Panne, U., Fry, H., Lochotzke, H. M., & Preiss-Weigert, A. (2006). C
529 and N stable isotope variation in urine and milk of cattle depending on the diet. *Analytical
530 and Bioanalytical Chemistry*, 386(1), 104-108. doi:10.1007/s00216-006-0644-6
- 531 Kornexl, B. E., Werner, T., Rossmann, A., & Schmidt, H. L. (1997). Measurement of stable isotope
532 abundances in milk and milk ingredients - A possible tool for origin assignment and quality
533 control. *Zeitschrift Fur Lebensmittel-Untersuchung Und-Forschung a-Food Research and
534 Technology*, 205(1), 19-24. doi:10.1007/s002170050117
- 535 Laca, A., Gomez, N., & Diaz, M. (2020). Overview on GHG emissions of raw milk production and a
536 comparison of milk and cheese carbon footprints of two different systems from northern
537 Spain. *Environmental Science and Pollution Research*, 17. doi:10.1007/s11356-019-06857-6
- 538 Luo, D. H., Dong, H., Luo, H. Y., Xian, Y. P., Guo, X. D., & Wu, Y. L. (2016). Multi-Element (C, N, H, O)
539 Stable Isotope Ratio Analysis for Determining the Geographical Origin of Pure Milk from
540 Different Regions. *Food Analytical Methods*, 9(2), 437-442. doi:10.1007/s12161-015-0204-9
- 541 Martinelli, L. A., Nardoto, G. B., Perez, M. A. Z., Arruda, G., Fracassi, F. C., Oliveira, J. G. G., Ottani, I.
542 S., Lima, S. H., Mazzi, E. A., Gomes, T. F., Soltangheisi, A., Abdulla, A. L., Mariano, E., Costa, F.
543 J. V., Duarte-Neto, P. J., Moreira, M. Z., Camargo, P. B. (2020). Carbon and Nitrogen Isotope
544 Ratios of Food and Beverage in Brazil. *Molecules*, 25(6). doi:10.3390/molecules25061457
- 545 Monahan, F. J., Moloney, A. P., Osorio, M. T., Röhrle, F. T., Schmidt, O., & Brennan, L. (2012).
546 Authentication of grass-fed beef using bovine muscle, hair or urine. *Trends in Food Science &
547 Technology*, 28(2), 69-76. doi:10.1016/j.tifs.2012.05.005
- 548 Monahan, F. J., Schmidt, O., & Moloney, A. P. (2018). Meat provenance: Authentication of
549 geographical origin and dietary background of meat. *Meat Science*, 144, 2-14.
550 doi:https://doi.org/10.1016/j.meatsci.2018.05.008
- 551 O'Brien, B., Dillon, P., Murphy, J. J., Mehra, R. K., Guinee, T. P., Connolly, J. F., Kelly, A., Joyce, P.
552 (1999). Effects of stocking density and concentrate supplementation of grazing dairy cows
553 on milk production, composition and processing characteristics. *Journal of Dairy Research*,
554 66(2), 165-176. doi:10.1017/S0022029999003544

- 555 O'Donovan, M., Lewis, E., & O'Kiely, P. (2011). Requirements of future grass-based ruminant
556 production systems in Ireland. *Irish Journal of Agricultural and Food Research*, 50(1), 1-21.
- 557 Olmos, G., Boyle, L., Hanlon, A., Patton, J., Murphy, J. J., & Mee, J. F. (2009). Hoof disorders,
558 locomotion ability and lying times of cubicle-housed compared to pasture-based dairy cows.
559 *Livestock Science*, 125(2), 199-207. doi:10.1016/j.livsci.2009.04.009
- 560 Osorio, M. T., Moloney, A. P., Schmidt, O., & Monahan, F. J. (2011). Beef Authentication and
561 Retrospective Dietary Verification Using Stable Isotope Ratio Analysis of Bovine Muscle and
562 Tail Hair. *Journal of Agricultural and Food Chemistry*, 59(7), 3295-3305.
563 doi:10.1021/jf1040959
- 564 Potocnik, D., Necemer, M., Perisic, I., Jagodic, M., Mazej, D., Camin, F., Eftimov, T., Strojnik, L.,
565 Ogrinc, N. (2020). Geographical verification of Slovenian milk using stable isotope ratio,
566 multi-element and multivariate modelling approaches. *Food Chemistry*, 326.
567 doi:10.1016/j.foodchem.2020.126958
- 568 R Core Team. (2020). R: A language and environment for statistical computing. Vienna: R Foundation
569 for Statistical Computing. <https://doi.org/http://www.r-project.org/>
- 570 Rossmann, A. (2001). Determination of stable isotope ratios in food analysis. *Food Reviews*
571 *International*, 17(3), 347-381. doi:10.1081/fri-100104704
- 572 Scampicchio, M., Eisenstecken, D., De Benedictis, L., Capici, C., Ballabio, D., Mimmo, T., Robatscher,
573 P., Kerschbaumer, L., Oberhuber, M., Kaser, A., Huck, C.W., Cesco, S. (2016). Multi-method
574 Approach to Trace the Geographical Origin of Alpine Milk: a Case Study of Tyrol Region. *Food*
575 *Analytical Methods*, 9(5), 1262-1273. doi:10.1007/s12161-015-0308-2
- 576 Scampicchio, M., Mimmo, T., Capici, C., Huck, C., Innocente, N., Drusch, S., & Cesco, S. (2012).
577 Identification of Milk Origin and Process-Induced Changes in Milk by Stable Isotope Ratio
578 Mass Spectrometry. *Journal of Agricultural and Food Chemistry*, 60(45), 11268-11273.
579 doi:10.1021/jf302846j
- 580 Schmidt, O., Quilter, J. M., Bahar, B., Moloney, A. P., Scrimgeour, C. M., Begley, I. S., & Monahan, F. J.
581 (2005). Inferring the origin and dietary history of beef from C, N and S stable isotope ratio
582 analysis. *Food Chemistry*, 91(3), 545-549. doi:10.1016/j.foodchem.2004.08.036
- 583 Shortall, O. (2019). Cows eat grass, don't they? Contrasting sociotechnical imaginaries of the role of
584 grazing in the UK and Irish dairy sectors. *Journal of Rural Studies*, 72, 45-57.
585 doi:10.1016/j.jrurstud.2019.10.004
- 586 Sudbury-Riley, L., & Kohlbacher, F. (2016). Ethically minded consumer behavior: Scale review,
587 development, and validation. *Journal of Business Research*, 69(8), 2697-2710.
588 doi:<https://doi.org/10.1016/j.jbusres.2015.11.005>
- 589 van der Veer, G., Voerkelius, S., Lorentz, G., Heiss, G., & Hoogewerff, J. A. (2009). Spatial
590 interpolation of the deuterium and oxygen-18 composition of global precipitation using
591 temperature as ancillary variable. *Journal of Geochemical Exploration*, 101(2), 175-184.
592 doi:10.1016/j.gexplo.2008.06.008
- 593 Wu, H., Tian, L., Chen, B., Jin, B. H., Tian, B., Xie, L. Q., Rogers, K.M., Lin, G. H. (2019). Verification of
594 imported red wine origin into China using multi isotope and elemental analyses. *Food*
595 *Chemistry*, 301. doi:10.1016/j.foodchem.2019.125137
- 596 Zazzo, A., Monahan, F. J., Moloney, A. P., Green, S., & Schmidt, O. (2011). Sulphur isotopes in animal
597 hair track distance to sea. *Rapid Communications in Mass Spectrometry*, 25(17), 2371-2378.
598 doi:10.1002/rcm.5131

600

601

Journal Pre-proof

602 TABLES CAPTIONS

603 **Table 1** Summary outputs of multivariate repeated measures regression models for the C, N,
604 O and S stable isotope composition of raw milk from Irish dairy farms. Values in bold are
605 significant.

606 **Table 2** Stable isotope composition (‰, mean or range) of milk or its constituents from
607 different countries.

608

609 FIGURE CAPTIONS

610 **Fig. 1** Carbon isotope ratios ($\delta^{13}\text{C}$, ‰) in raw milk from 50 Irish farms with levels of cereal
611 concentrate input ranging from <500 kg/head/year to >1000 kg/head/year: (A), <500
612 kg/head/year; (B) 500-750 kg/head/year; (C) 750-1000 kg/head/year; (D) >1000
613 kg/head/year. Milk sampling took place at intervals of 3 months between May 2015 and May
614 2016 inclusive, with 5 sampling points in total: May 2015, August 2015, November 2015,
615 February 2016 and May 2016.

616

617 **Fig. 2** Nitrogen isotope ratios ($\delta^{15}\text{N}$, ‰) in raw milk from 50 Irish farms with levels of cereal
618 concentrate input ranging from <500 kg/head/year to >1000 kg/head/year: (A), <500
619 kg/head/year; (B) 500-750 kg/head/year; (C) 750-1000 kg/head/year; (D) >1000
620 kg/head/year. Milk sampling took place at intervals of 3 months between May 2015 and May
621 2016 inclusive, with 5 sampling points in total: May 2015, August 2015, November 2015,
622 February 2016 and May 2016.

623

624 **Fig. 3** Oxygen isotope ratios ($\delta^{18}\text{O}$, ‰) in raw milk from 50 Irish farms with levels of cereal
625 concentrate input ranging from <500 kg/head/year to >1000 kg/head/year: (A), <500

626 kg/head/year; (B) 500-750 kg/head/year; (C) 750-1000 kg/head/year; (D) >1000
627 kg/head/year. Milk sampling took place at intervals of 3 months between May 2015 and May
628 2016 inclusive, with 5 sampling points in total: May 2015, August 2015, November 2015,
629 February 2016 and May 2016.

630

631 **Fig. 4** Sulphur isotope ratios ($\delta^{34}\text{S}$, ‰) in raw milk from 50 Irish farms with levels of cereal
632 concentrate input ranging from <500 kg/head/year to >1000 kg/head/year: (A), <500
633 kg/head/year; (B) 500-750 kg/head/year; (C) 750-1000 kg/head/year; (D) >1000
634 kg/head/year. Milk sampling took place at intervals of 3 months between May 2015 and May
635 2016 inclusive, with 5 sampling points in total: May 2015, August 2015, November 2015,
636 February 2016 and May 2016.

637

638 **Fig. 5** Plot of the first and second principal component using the mean values of all four
639 stable isotope ratios collected over 13 months.

Table 2

Journal Pre-proof

Country	Sample	$\delta^{13}\text{C}$ (‰)	$\delta^{15}\text{N}$ (‰)	$\delta^{18}\text{O}$ (‰)	$\delta^{34}\text{S}$ (‰)	Time of sampling	Feed type	Reference
Ireland	Casein	-20.33 to -30.49	4.7 to 8.93	-	3.12 to 9.58	Over full year	Varying levels of concentrate input	Current study
	Milk Water	-	-	-0.85 to -5.34	-	Over full year	Varying levels of concentrate input	Current study
Italy	Casein	-24 to -17.2	3 to 5.9	-	-	-	Alfalfa and maize silages	Scampicchio et al. (2012)
	Casein	-20.6 to -17.5	4.5 to 5.8	10.5 to 15.9	-	Spring	Varying levels of maize	Camin, Perini, Colombari, Bontempo, & Versini (2008)
Germany	Whole milk	-26.3 to -22	3.7 to 4.1	-	-	Sept - May	44-100% C4 plants	Knobbe et al. (2006)
	Casein	-26.5 to -29.4	3.5 to 5	-	-	-	Grass, grain, corn	Kornexl, Werner, Rossmann, & Schmidt (1997)
Germany and France	Milk Protein	-21.85 ± 0.56	5.2 ± 0.16	-	-	-	Assumed C-4 pastures	Luo et al. (2016)
	Milk Protein	-	-	-10.46 ± 0.38	-	-	Assumed C-4 pastures	
Vilnius Region, Lithuania	Bulk Milk Powder	-31.2 to -27.6	2.9 to 6	-	-	2014 to 2016	Grass and hay	Garbaras, Skipityte, Sapolaite, Ezerinskis, & Remeikis (2019)

	Milk Water	-	-	-9.8 to -2.2	-	2014 to 2016	Grass and hay	
Belarus	Whole milk	-30.2 to -20	3.63 to 5.66	-	-	Summer and 2 Winter samples	Varying levels of C-4 plants	Garbaras et al. (2018)
	Milk water	-	-	-8.67 to -3.87	-	Summer and 2 Winter samples	Varying levels of C-4 plants	
Slovenia	Casein	-28.2 to -17.8	2.5 to 9.6	9 to 14.6	0.5 to 7.7	Summer and Winter 2012 - 2014	-	Potocnik et al. (2020)
	Raw milk	-	-	-8 to 0.3	-	Summer and Winter 2012 - 2014	-	
China	Milk Protein	-15.99 ± 0.50	4.55 ± 0.11	-	-	-	Assumed C-4 pastures	Luo et al. (2016)
	Milk Water	-	-	-13.06 ± 0.60	-	-	Assumed C-4 pastures	
Australia and New Zealand	Casein	-25.94 to -10.22	5.2 to 7.26	-	7.7 to 14.83	Mid-late Autumn	Varying levels (18-92%) of C ₄ grasses	Crittenden et al. (2007)
	Milk Protein	-28.46 ± 0.70	5.8 ± 0.16	-	-	-	Assumed C-4 pastures	Luo et al. (2016)
	Milk Water	-	-	-11.1 ± 0.36	-	-	Assumed C-4 pastures	
New Zealand	Bulk Milk Powder	-30.14 ± 0.58	5.93 ± 0.53	-	-	Representing Spring milk	Predominantly pasture	Ehtesham et al. (2013)

Malaysia	Whole milk	-19.81 to -9.09	2.17 to 6.61	-	-	-	Assumed C-4 pastures	Behkami, Gholami, Gholami, & Roohparvar (2020)
United States of America	Milk Protein	-21.16 ± 0.11	4.65 ± 0.07	-	-	-	Assumed C-4 pastures	Luo et al. (2016)
	Milk water	-	-	-22.4 ± 2.3	-	-	Assumed C-4 pastures	
	Whole Milk	-19.19 ± 1.1	5.09 ± 0.41	-	-	-	-	Bostic, Hagopian, & Jahren (2018)
	Milk Water	-	-	-13 to -3.6	-	-	-	Chesson, Valenzuela, O'Grady, Cerling, & Ehleringer (2010)
Brazil	Whole milk	-15.9	5.4	-	-	2015-2019	-	Martinelli et al. (2020)
	Milk Powder	-16.5	5.7	-	-	2015-2019	-	

Table 1 Summary outputs of multivariate repeated measures regression models for the C, N, O and S stable isotope composition of raw milk. Values in bold are significant.

Type III Tests of Fixed Effects for
Carbon

Effect	Num DF	Den DF	F Value	Pr > F
Feed intensity	3	44	19.56	<.0001
Sampling Time	4	183	19.88	<.0001
(Feed intensity)x(Sampling Time)	12	183	2.94	0.0009
Latitude	1	44	0.01	0.9237
Longitude	1	44	0.01	0.9256

Type III Tests of Fixed Effects for
Nitrogen

Effect	Num DF	Den DF	F Value	Pr > F
Feed intensity	3	44	3.5	0.0231
Sampling Time	4	44	2.75	0.0399
(Feed intensity)x(Sampling Time)	12	44	3.07	0.0033
Latitude	1	44	0.03	0.8624
Longitude	1	44	0.06	0.8149

Type III Tests of Fixed Effects for
Oxygen

Effect	Num DF	Den DF	F Value	Pr > F
Feed intensity	3	44	2.32	0.088
Sampling Time	4	44	249.92	<.0001
(Feed intensity)x(Sampling Time)	12	44	1.69	0.1011
Latitude	1	44	54.16	<.0001
Longitude	1	44	5.56	0.0229

Type III Tests of Fixed Effects for
Sulphur

Effect	Num DF	Den DF	F Value	Pr > F
Feed intensity	3	44	4.2	0.0107
Sampling Time	4	44	7.45	0.0001
(Feed intensity)x(Sampling Time)	12	44	0.92	0.5344
Latitude	1	44	11.58	0.0014
Longitude	1	44	4.44	0.0407

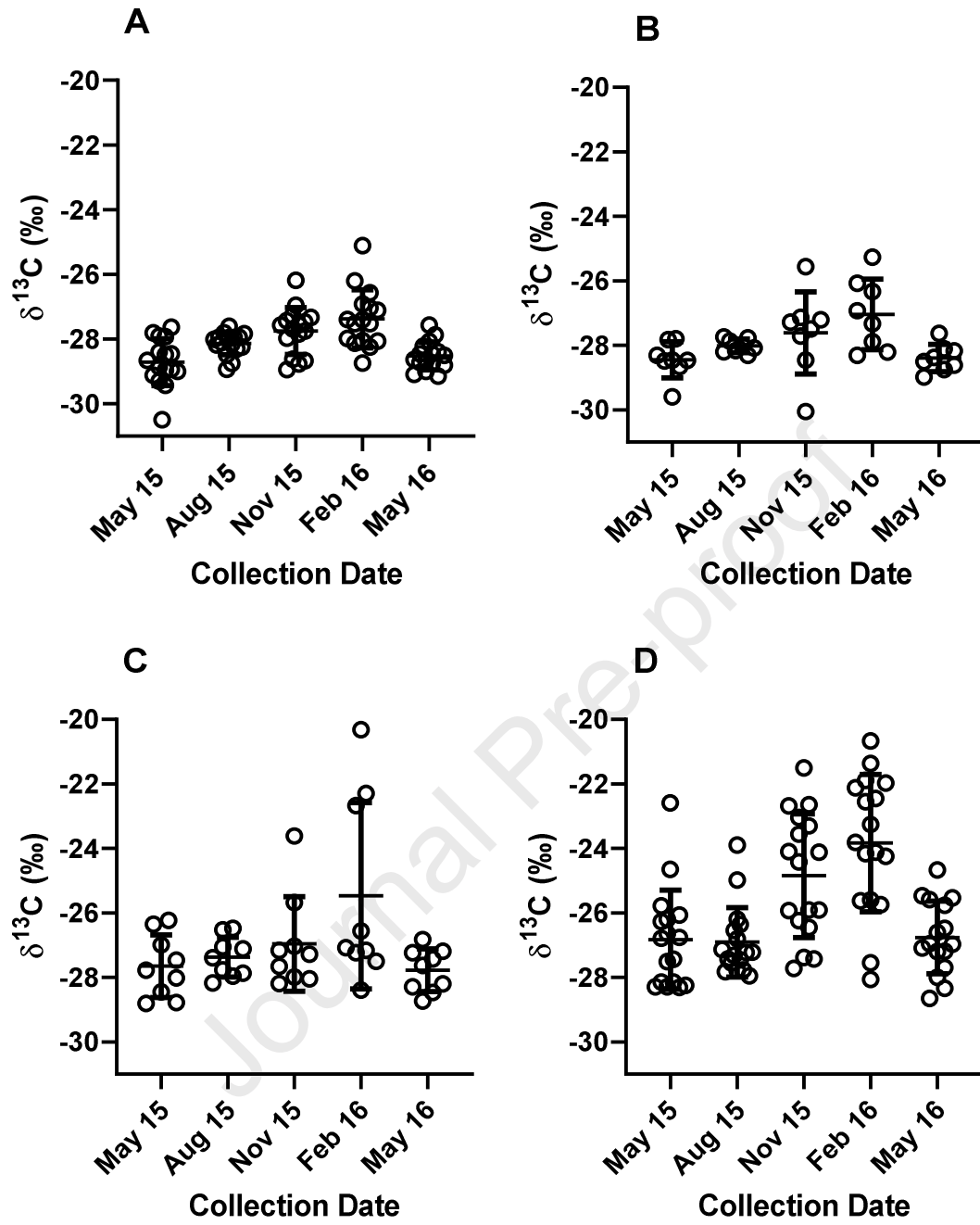


Fig. 1

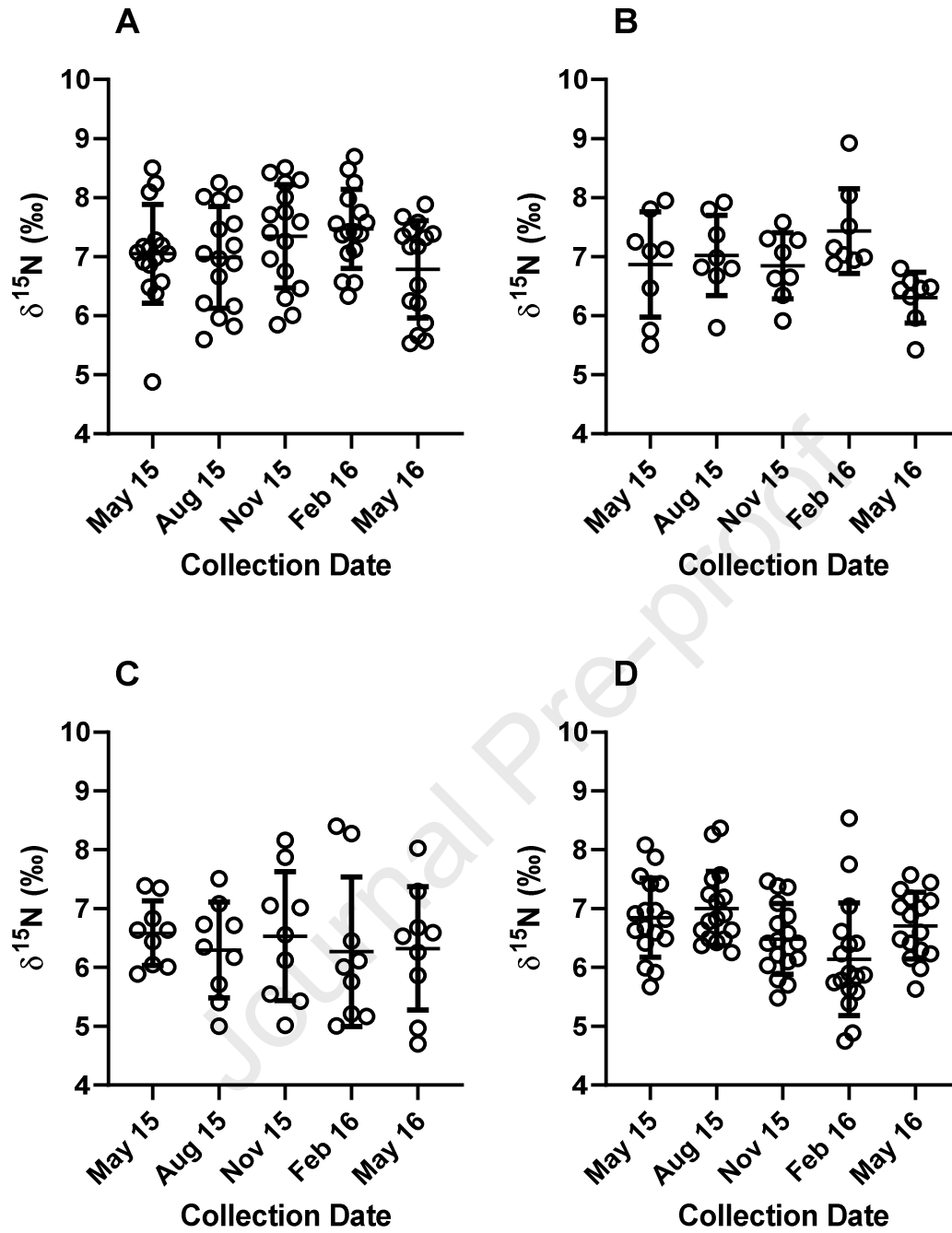


Fig. 2

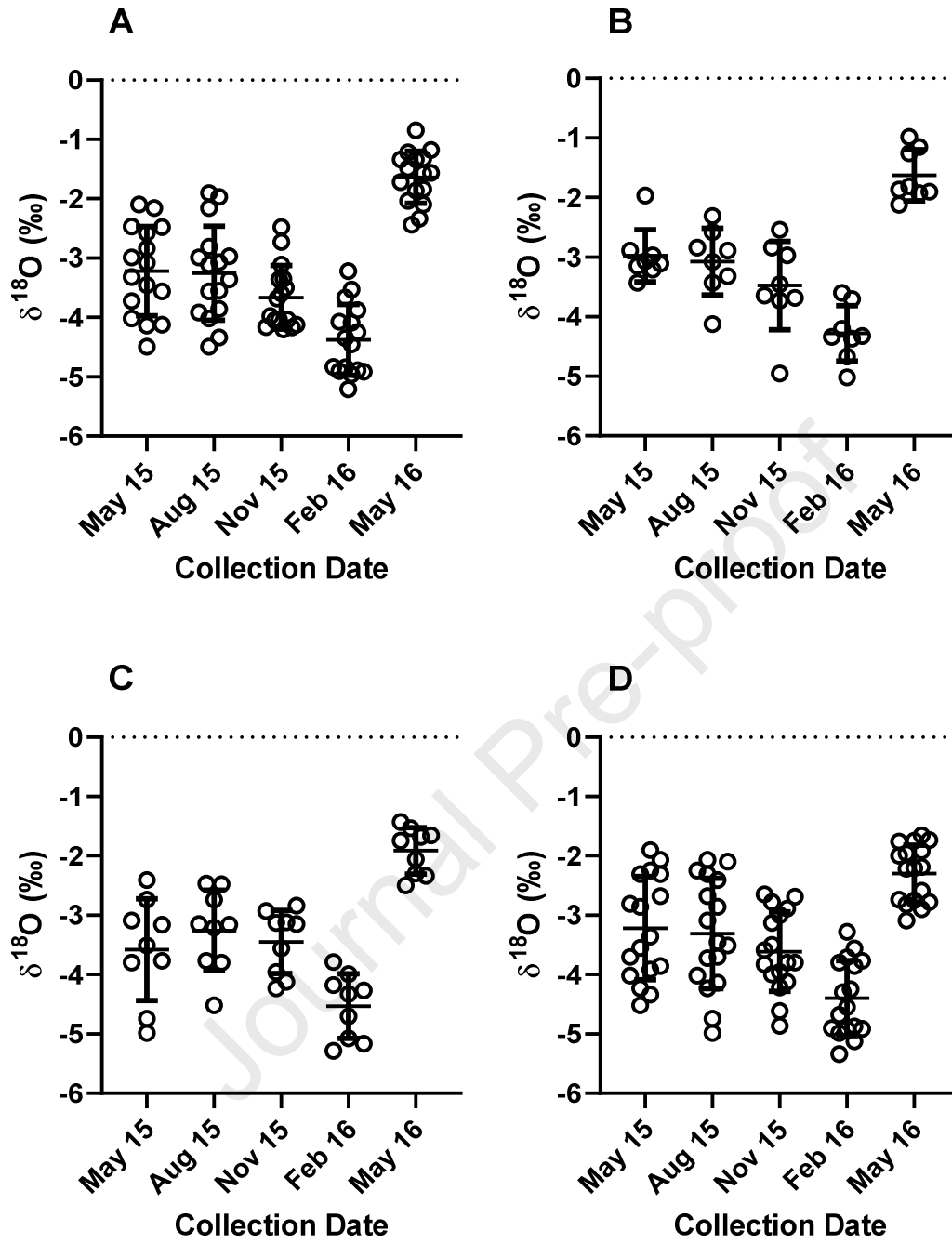


Fig. 3

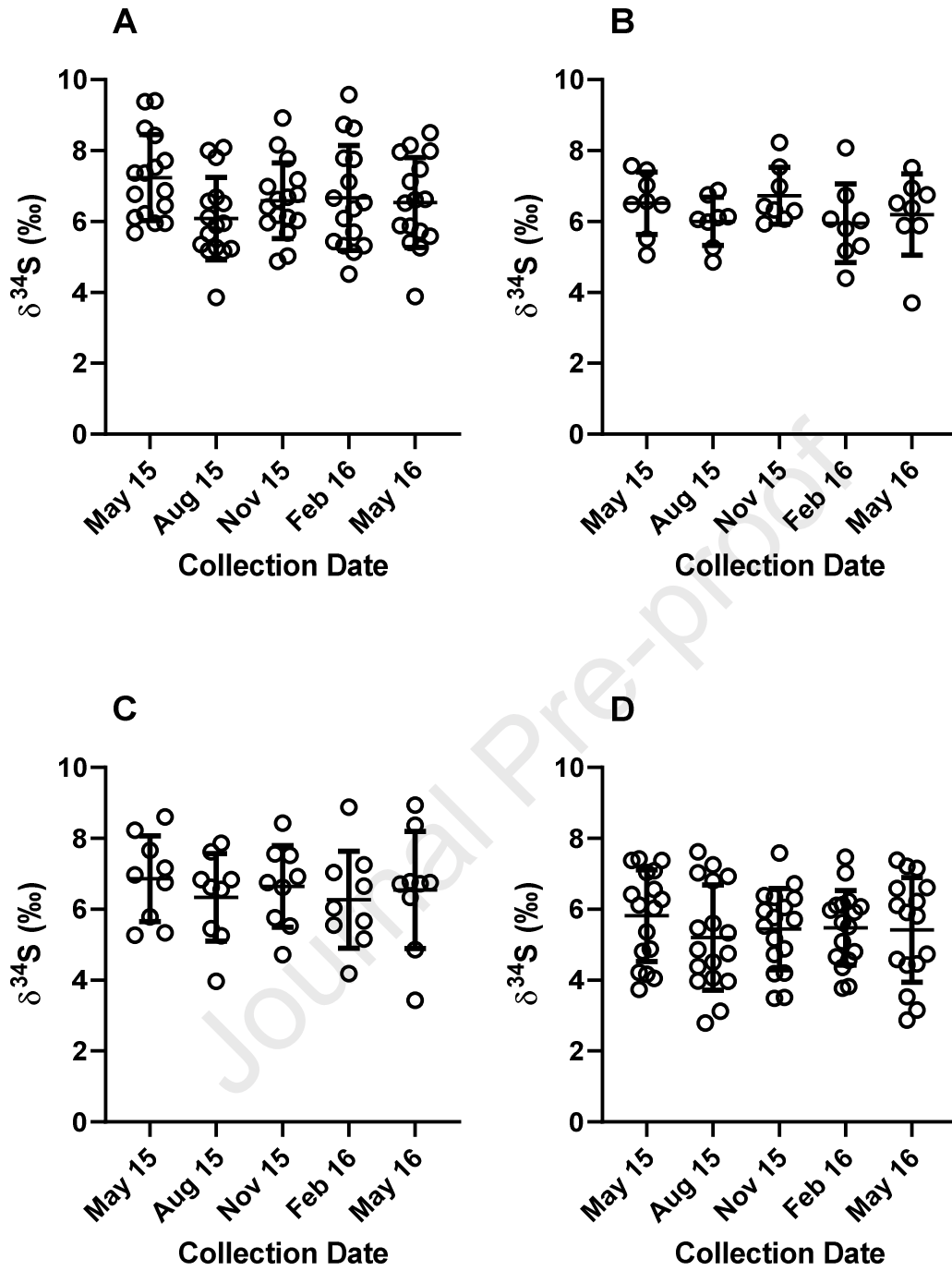
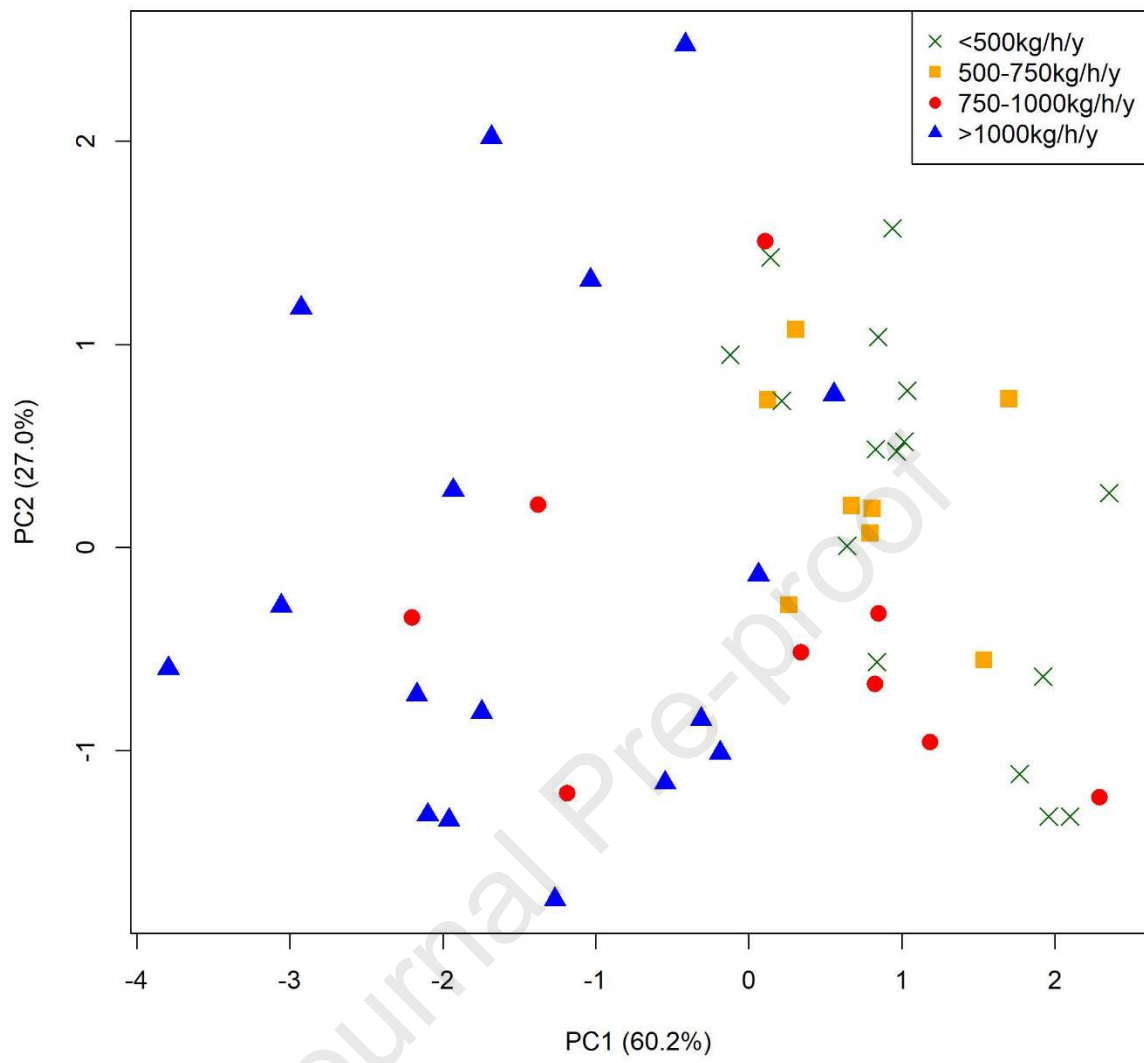


Fig. 4

**Fig. 5**

HIGHLIGHTS

- Stable isotope ratio analysis (C, N, O, S) was used to characterize Irish milk
- Isotopic values, particularly $\delta^{13}\text{C}$, reflected a high level of grass input
- Concentrate impact was clearest in spring, affecting $\delta^{13}\text{C}$, $\delta^{15}\text{N}$ and $\delta^{34}\text{S}$ values
- Isotopic values, particularly $\delta^{18}\text{O}$, were influenced by season
- Farm location (latitude and longitude) influenced $\delta^{18}\text{O}$ and $\delta^{34}\text{S}$ values

DECLARATION OF COMPETING INTEREST

The authors declare that they have no known competing financial interests or personal relationships that could have appeared to influence the work reported in this paper.

Journal Pre-proof