

## Análise Físico química do leite e colostro conforme horas pós parto

Saalfeld et all 2013

MS Materia Seca; °D = Graus Dornic; (SD)= Desvio padrão

Pós parto	pH	Lactose(%)	cinzas(%)	Proteína(%)	gordura (%)	MS (%)	°D
				Média (SD)			
0 h	6.4 (0.24)	2.6 (0.44)	1.7 (0.92)	16.6 (3.57)	6.0 (0.90)	26.0 (4.48)	30 (9.25)
12h	6.2 (0.33)	2.7 (0.53)	1.6 (0.67)	16.1 (3.83)	5.6 (0.28)	19.6 (5.7)	28 (12.25)
24h	6.2 (0.13)	3.2 (0.60)	1.2 (0.028)	10.4 (3.73)	6.4 (0.63)	14.7 (0.91)	35 (5.5)
36h	6.4 (0.20)	3.1 (0.51)	1.4 (0.23)	9.5 (3.15)	5.9 (0.50)	15.3 (0.81)	25.(4.40)
48h	6.3 (0.08)	3.2 (0.42)	1.2 (0.08)	7.0 (1.44)	6.0 (0.52)	15.5 (1.40)	46 (3.53)
60h	6.3 (0.09)	3.4 (0.31)	1.2 (0.10)	6.9 (1.07)	5.9 (0.36)	14.1 (0.05)	25 (4.76)
Leite	6.6 (0.08)	4.5 (0.21)	0.6 (0.09)	3.1 (0.18)	3.7 (0.61)	12.6 (0.98)	18 (0.06)

## Análise Físico Química de Colostro e Silagem Colostro conforme dias de fermentação

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Fermentação Dias	Proteína (%)	Lactose(%)	pH	MS (%)	Cinzas (%)	Ac. láctico	gordura (%)
				Media SD			
0	14.4 (5.1)	2.3 (0.5)	6.5 (0.1)	22.4 (4.9)	2.2 (1.1)	4.9 (1.1)	6.1 (0.7)
7	12.8 (4.5)	1.5 (0.6)	4.3 (0.3)	20.2 (4.7)	2.0 (0.9)	16.1(3.6)	5.9 (0.7)
14	13.1 (4.8)	1.1 (0.7)	4.2 (0.3)	17.3 (3.7)	2.4 (0.9)	19.5 (6.6)	5.6 (0.7)
21	14.6 (4.6)	0.8 (0.7)	4.1 (0.3)	18.5 (5.0)	1.4 (0.4)	19.5 (5.7)	5.9 (1.0)
30	13.4 (3.9)	0.76 (0.6)	4.0 (0.2)	16.5 (3.4)	1.6 (0.5)	21.1 (5.9)	5.8 (1.0)
60	14.2 (3.8)	ND (ND)	4.0 (0.2)	17.5 (4.9)	1.7 (0.6)	28.7 (4.8)	5.5 (1.0)

SD: Desvio padrão ; ND: níveis não detectados ; MS: Matéria Seca