

Similarity Index Between Breast Milk and Infant Formula

Sameer Al-Abdi^{1*}, Jameel Al-Abdi² and Maryam Al-Aamri³

¹Department of Pediatrics, King Abdulaziz National Guard Hospital, Al-Ahsa, Saudi Arabia ²Department of Nutrition, Ministry of Education, Dammam, Saudi Arabia ³Department of Pediatrics, Maternity and Children Hospital, Al-Ahsa, Saudi Arabia

*Corresponding Author: Sameer Al-Abdi, Department of Pediatrics, King Abdulaziz Hospital, Al-Ahsa, Saudi Arabia.

Received: November 28, 2017; Published: December 14, 2017

Abstract

Ignoring the low similarity between the composition of breast milk (BM) and that of infant formulas (IF) is one of the factors contributing to the low rate of exclusive breastfeeding. We propose using the Bray-Curtis Similarity Index with minor modifications to quantify this low similarity. Similarity Index between BM and declared components of two popular international IFs was < 0.61 (61%). This similarity index will safeguard against overstated claims made by manufacturers of IFs such as their IF is "closest to breast milk" or "nutritionally closer to breast milk". It will enable objective comparison between available IFs which may help in choosing between them when needed.

Keywords: Breast Milk; Infant Formula; Bray-Curtis; Similarity Index

Abbreviations

BM: Breast Milk; IF: Infant Formulas; ASI: Average Similarity Index; ISI: Similarity Index; ESPGHAN: European Society for Pediatric Gastroenterology Hepatology and Nutrition

Introduction

Breast milk (BM) is ideal nutrition during an infant's first six months of life [1]. Even so, the rate of exclusive breastfeeding during an infant's first six months of life is only 38% worldwide [2]. Several factors contribute to this low rate including ignoring the low degree of similarity between the composition of BM and that of infant formulas (IFs) [2]. In 1995 and again in 2004, 45% of American pediatricians surveyed believed that "Breastfeeding and formula feeding are equally acceptable methods for feeding infants" [3]. Some parents believe IF is as good as or even better than BM [4]. Inappropriate promotion of IFs is responsible for this ignorance [1]. For instance, some manufactures of IFs display overstated label claims on their products such as "Closest to breast milk" [5,6]. Therefore, we believe that there is a need to quantify the similarity between BM and IFs. Here, we propose a chemical similarity index between BM and IFs.

Proposed similarity index

The proposed similarity index is based on the Bray-Curtis Similarity Index with minor modifications. The Bray-Curtis Similarity Index is widely used in ecology to quantify similarity between two sites based on the number of species [7,8]. The total number of individuals for each species in each site is denoted by (A1, A2,....An) and (B1, B2,....Bn). Then,

Bray-Curtis Similarity Index =
$$\frac{2\sum_{i=1}^{n} \text{minimun (Ai, Mi)}}{\sum_{i=1}^{n} \text{Ai} + \sum_{i=1}^{n} \text{Bi}}$$

The Bray-Curtis Similarity Index in its present form is not suitable to quantify the similarity between BM and IFs. The Bray-Curtis Similarity Index is used to compare between homogenous measurement units whereas measuring units of elements concentration in milk are heterogeneous. The Bray-Curtis Similarity Index is influenced by the absolute value of the data; as the value increases, its influence

increases. The absolute concentration values of some low-abundance elements are higher than the values of some abundant elements. For instance, in BM the lactose concentration is 7g/dL, and the glutamic acid concentration is 1175.0μ mol/L (Table 1). Therefore, the influence of glutamic acid will be more than that of lactose. Furthermore, each element of milk has its own benefit; therefore, they should have their weight in the similarity index.

Consequently, we modified the Bray-Curtis Similarity Index to be the following:

Average similarity index (ASI)

 $<\frac{1}{n}$ (individual1 similarity index+individual2 similarity index +…individual n similarity index)

The equal sign was replaced with a less than sign because of our limited knowledge about the composition and function of elements in BM and the limited declaration of elements contained within IFs. In addition to the difference in their abundances (concentrations), many elements in common between BM and IFs also differ in their chemical structure, which cannot be accounted for in ASI. The individual similarity index (ISI) of the composition of elements in BM and IFs was calculated separately, and their average was the ASI.

We used "d" to denote the smallest value of an element in one milk and "D" to denote the largest value of the same element in the other milk. The ISI can then be calculated as follows:

1. By exact values of d and D: ISI= $\frac{2 \times d}{(d+D)}$

Example: Protein is 0.9 g/dL in BM and 1.35 g/dL in an IF:

$$ISI = \frac{2 \times 0.9}{(0.9 + 1.35)} = 0.80(80\%)$$

Microsoft Excel software can be used when ISIs must be calculated by typing the following syntax into a cell: =(2*MIN(number1,number2))/SUM(number1,number2)

The Excel average function of ISIs can be used to calculate the ASI.

N.B. The equation for ISI cannot be applied when both numbers are zero. In this case, the ISI = 1.0 (i.e. complete similarity). In other words, when both numbers are equal then the ISI = 1.0.

2. By magnitude of change: translating the relationship between d and D into an algebraic equation (see 2.1 below) and then using it in the ISI equation listed above.

2.1 D is expressed as y times as much as d. Therefore, D=d×y. Replacing D with (d×y) in the above ISI equation yields $ISI = \frac{2}{(1+y)}$

Example: Protein in IF is 1.5 times as much as in BM:

$$\text{ISI} = \frac{2}{(1+1.5)} = 0.80(80\%)$$

2.2 d is expressed as y times as much as D: $ISI = \frac{2 \times y}{(1+y)}$

Example: Protein in BM is 0.67 times as much as in IF:

$$ISI = \frac{2 \times 0.67}{(1+0.67)} = 0.80(80\%)$$

2.3 D is expressed as y-fold higher than in d or d is increased by y: ISI= $\frac{2}{2+y}$

Example: Protein in BM is 0.5-fold higher than in IF or protein in BM is increased by 50% in IF:

$$ISI = \frac{2}{(2+0.5)} = 0.80(80\%)$$

2.4 D is expressed as reduced by y-fold: ISI= $\frac{(2-2 \times y)}{(2-y)}$

Example: Protein in IF is reduced by 33% in BM

$$ISI = \frac{(2 - 2 \times 0.33)}{(2 - 0.33)} = 0.80(80\%)$$

Like the Bray-Curtis Similarity Index [7-9], the ISI and ASI all range from zero (no similarity between the BM and IF) to one (100% or complete similarity).

Possible implications of ASI

Help promoting exclusive breastfeeding

Calculating the ASI safeguards against overstated claims made by manufacturers of IFs such as "closest to breast milk" or "nutritionally closer to breast milk". Therefore, it will increase general awareness of the chemical differences between BM and IFs. We present here one example. Table 2 lists the composition of two IFs imported into Saudi Arabia. The ASI between BM and two of these IFs was less than 0.61 (61%) and less than 0.59 (59%). Therefore, these two IFs were roughly 60% similar to BM at the most. The upper limits of these ASIs will decrease if undetectable elements in BM (milk lipid globule membrane, bile salt-stimulated lipase, and 2'-fucosyllactose) or in IFs (β -Lactoglobulin and α S2-Casein) are included.

The limitation of this is that BM composition, is still not well defined: the concentrations of most elements vary between and during feedings and between nursing mothers [10,11]. We propose three suggestions that may overcome this limitation. The first suggestion is to choose one of the suggested elements concentration in the literature such as the one provided in the table 1. The second suggestion is to establish a national or international online database listing the concentrations of elements in BM [12]. The third suggestion is to use point-of-care BM analyzers that can quantitatively measure fat, protein, carbohydrate, total solids, and energy [13]. If the ASI turns to be as useful as we think, then national and international professional health bodies may wish to endorse it.

Enable Objective Comparison Between Various IFS

Comparison between various IFs can be accomplished using two approaches. The first approach involves calculating the ASI between IFs and BM as we have demonstrated above (Table 2). The second approach involves calculating the ASI between IFs and international IF standards including the Codex Alimentarius Commission [14], the European Society for Pediatric Gastroenterology Hepatology and Nutrition (ESPGHAN) [15], Commission Directive 2006/141/EC [16], the European Food Safety Authority [17], and the United States Code of Federal Regulations 21CFR107.100 [18].

A recent study cross-referenced the composition of five cow's milk powdered IFs (S26 Gold, Bebelac, NAN, Similac, and Liptomil) imported into the Saudi market with the ESPGHAN standards [19]. Two of these IFs are those we compared with BM in table 1. The study's authors judged that all the five IFs were safe and nutritionally appropriate [19]. They also judged that Bebelac and Liptomil were the most suitable because they contain more elements than the other three IFs [19]. The basis of this conclusion might be flawed. Not every added nutrient can be considered advantageous. Bebelac contains glucose, which is also present in a small amount in BM (0.048 g/dL). However, ESPGHAN advises against adding glucose to IFs because glucose may react with protein and form Maillard products during the manufacture of IF [15]. Two elements (fluoride and eicosapentaenoic acid) are present in Liptomil but not in S26 Gold. Three elements (carotenoids, lutein, and α -lactalbumin) are present in S26 Gold but not in Liptomil. Therefore, it is unclear why the authors preferred Liptomil over S26 Gold, which contains more unique elements than Liptomil. Bebelac declares a concentration of saturated (including trans), monounsaturated, and polyunsaturated fatty acids. Breaking down components of macronutrient does not mean that Bebelac contains these fatty acids and other four IFs do not contain them. It is just a matter of more declaration. Indeed, all five IFs declare the concentration of polyunsaturated fatty acids (linoleic, α -linolenic, arachidonic, and docosahexaenoic). Trans saturated fatty acids may be disadvantageous rather than advantageous, particularly if they are present in quantity that exceeds the allowed amount ($\leq 3\%$ of fat) and their source is declared to be commercially hydrogenated oils rather than cows' milk [15,20,21]. Moreover, adding new elements may disturb the concentration of other elements. It has been shown that adding prebiotics to IF increases the concentration of mannitol and glucose and decreases the concentration of phosphate and alanine [22].

Here, we demonstrated a more objective comparison between these five IFs. We calculated the ISI between each claimed element in labels of the five IFs and minimum required elemental concentration endorsed by ESPGHAN. We selected the minimum ESPGHAN values based on the concept that minimum values should be targeted as the maximum values driven mostly by commercial interests that may cause metabolic stress or place a burden on the biological functions of infants [17,23]. The ESPGHAN guidelines do not specify the minimum required values of some elements such as fluoride or they specify some quantities to be zero, like docosahexaenoic acid, taurine, and nucleotides. In such cases, we used the lowest concentration of these elements in the IF that contained them in calculating the ISI. The rationale behind this was as follows: zero values yield an ISI equals zero, which will not differentiate between IFs. The ESPGHAN guidelines against adding glucose to IF as explained above. Therefore, the ISI of such elements was scored as zero if the IF contained it and one if the IF did not contain it. If some manufacturers declared the concentration of elements that are present in BM and are considered by ESPGHAN to be either compulsory or non-compulsory like fluoride and nucleotides then we considered it to be absent in the IFs that did not declare it. We excluded from our calculation elements that are were not present in BM and that ESPGHAN endorses as being non-compulsory such as polysaccharides (starches) or it does not endorse it at all (e.g., maltose).

After calculating the ISIs, we calculated the five ASIs. We conducted all of the calculations using Microsoft Excel software. The ASIs of the five IFs in descending order were 0.69, 0.65, 0.64, 0.62, and 0.60 (Table 3). The IF scored the highest ASI (0.69) was neither Bebelac nor Liptomil which is in disagreement with the above cited Saudi study [19]. Another disagreement between our calculation and the Saudi study is the low level of similarity (69 - 60%) between these IFs and the minimum element concentration endorsed by ESPGHAN. These low ASIs challenge the safety of the five studied IFs they may cause metallic stress in infants. Therefore, the ASI may be a useful variable that should be considered in future research looking at the outcomes of various IFs.

The two examples noted above have demonstrated than the ASI enables an objective comparison between various IFs. The ASI makes it possible to compare between all available IFs unbiasedly and robustly. For instance, there are about 18 IFs that are imported into Saudi markets [19]. Therefore, it will be hard, if not impossible, to compare unbiasedly and robustly between all 18 without a tool like the ASI. We accordingly advise that future similar study use the ASI.

Moreover, an objective comparison between all available IFs in a local market may have clinical implications. Prescribing IFs when they are desperately needed is bewildering and daunting, particularly when a manufacturer claims that its IF is nutritionally closer to BM than other IFs [24,25]. However, head-to-head clinical comparisons between most IFs are lacking [17,26]. Therefore, an objective comparison between all available IFs in a local market can help in this regard; it can be assumed that a larger ASI implies a better IF. However, it should be kept in mind that a better IF is the one that more closely emulates the composition of BM as well as the physiologic functions and health outcomes of exclusive breastfeeding [17].

Enable direct comparison between different studies

Chemical and metabolomic studies use different analytic methods and accordingly express their finding using different measurement units. This heterogeneity precludes direct comparisons between studies. Therefore, calculating ASI enables a direct comparison between such studies.

Conclusions

Ignoring the low similarity between BM and IFs is one of the factors contributing to low exclusive breastfeeding rate. We suggested using the Bray-Curtis Similarity Index with minor modifications to quantify this low similarity. We outlined implications and limitations of this index. We demonstrated two methods for comparing between various IFs objectively. This work is the first step in this regard and hopefully will inspire fruitful discussion.

Acknowledgments

We dedicate this work to the great Saudi pediatric nephrologist Dr. Sadek Al-Omran (April 19, 1965-September 3, 2017) who recently died of metastatic rectal adenocarcinoma.

Elements	Concentration	References
Energy (Kcal/dL)	66.0	22, 27-41
Ash (g/dL)	0.2	
Fiber	zero	
Total protein (g/dL)	0.9	
Whey (g/dL)	0.7	
α -lactalbumin (g/dL)	0.16	
Lactoferrin (g/dL)	0.17	
Lysozyme (mg/L)	400	
IgA (mg/dL)	119.6	
IgM (mg/dL)	2.9	
IgG (mg/dL)	2.9	
β-Lactoglobulin	Not detected (ND)	
Casein (g/dL)	0.2	
α_{s1} -Casein (% of total casein)	trace	
α_{s2} -Casein (% of total casein)	ND	
β-Casein (% of total casein)	85%	
к-Casein (% of total casein)	15%	
Casein micelle size (nm)	30-75	
Whey: casein ratio	80:20	
Total fat (98% as triacylglycerol) (g/dL)	3.4	
Phospholipid (mg/dL)	27.0	
Cholesterol (mg/dL)	17.0	
Desmosterol (mg/dL)	1.8	
Plant sterols (mg/dL)	0.11	
Sphingomyelin (µmol/L)	110.0	
Gangliosides (mg/L)	20.0	
Total sphingosine (µg/ml per portion)	8.0	
Free sphingosine (ng/ml per portion)	23.0	
Total sphinganine (μg/ml per portion)	0.5	
Free sphinganine (ng/ml per portion)	8.0	
Neutral glycosylceramides (mg/L)	25	
Total carbohydrates (g/dL)	8.1	
Lactose (g/dL)	7.0	
Oligosaccharides (g/dL)	1.4	
Sialic acid (g/dL)	7.0	
Glucose (mg/dL)	48.7	
Fructose (mg/dL)	5.2	
Galactose (mg/dL)	7.7	
Myo-inositol (mg/dL)	46.1	
Mannitol (mg/dL)	7.5	
Isomaltulose	ND	
Maltodextrin		

Total Amino Acids	mg/dL	g/100g protein	
Histidine	29.1	2.3	15, 42
Isoleucine	64.7	5.3	
Leucine	118.8	9.4	
Lysine	82.2	6.3	
Methionine	17.8	1.4	
Phenylalanine	46.0	4.5	
Threonine	54.9	4.3	
Tryptophan	24.3	1.8	
Valine	67.0	4.9	
Cystine	23.5	2.1	
Tyrosine	52.8	4.2	
Arginine (mg/dL)	44.5		
Alanine	48.1		
Aspartic acid	107.2		
Glycine	28.9		
Proline	100.3		
Serine	52.7		
Glutamic acid	201.3		
Non-protein nitrogen (NPN)			
NPN (% of total protein)	25.0		27, 43, 44
Urea (mg/L)	217.0		
Uric acid (mg/L)	10.0		
Ammonia (mg/L)	10.6		
N-acetylneuraminic acid (mg/L)	38.0		
Glucosamine nitrogen (mg/L)	88.0		
Creatine (mg/L)	7.2		
Creatinine (mg/L)	11.0		
Hippuric acid (mg/L)	0.014		
Orotic acid (mg/L)	ND		
Free Amino acid (μmol/L)			

g	7	
	·	

Histidine	21.5	42, 45
Isoleucine	14.2	
Leucine	54.9	
Lysine	58.1	
Methionine	10.1	
Phenylalanine	15.9	
Threonine	79.1	
Taurine	287.1 50 (mg/L)	
Valine	57.4	
Cystine	32.2	
Tyrosine	22.3	
Arginine	30.2	
Alanine	199.9	
Aspartic acid	55.3	
Glycine	84.0	
Proline	49.1	
Serine	99.8	
Glutamic acid	1175.0	
Glutamine	134.6	
Carnitine (mmol/L)	0.1 (1.6 mg/dL)	27
Oligosaccharides (N-Glycome)		
N-glycan number (species-specific number)	38.0 (18.0)	46
Shared N-glycan pool number	20.0	
N-glycolylneuraminic acid number	ND	
Sialylated Complex/Hybrid N-glycans (% of N-glycans)	57%	
Neutral Complex/Hybrid N-glycans (% of N-glycans)	37%	
High Mannose N-glycans (% of N-glycans)	6%	
Fucosylated (% of fucosylated N-glycans)	75%	
Non-Fucosylated (% of fucosylated N-glycans)	25%	
Total nucleotides (mg/dL)	1994.0	28
Cytidine monophosphate	461.0	
Uridine monophosphate	179.0	
Adenosine monophosphate	175.0	
Guanosine monophosphate	138.0	
Inosine monophosphate	228.0	
Cytidine diphosphate	474.0	
		_
Cytidine diphosphate	474.0	_

Total saturated fatty acids (FA)	g/100g FA	mg/dL	45.33	1632	27,47-49
Butyric acid (C 4:0)			0.19	7.0	
Caproic acid (C6:0)			0.15	5.0	
Caprylic acid (C8:0)			0.46	17.0	-
Capric acid (C10:0)	Capric acid (C10:0)			37.0	
Lauric acid (C12:0)	auric acid (C12:0)			158.0	
ridecanoic acid (C13:0)			ND	2.0	
Myristic acid (C14:0)	yristic acid (C14:0)		6.31	227.0	
Pentadecanoic acid (C:15)	entadecanoic acid (C:15)		0.64	23.0	
Palmitic acid (C16:0, ≈70% at sn-2 po	sition)		22.17	799.0	
Margaric acid (C17:0)			0.81	29.0	
Stearic acid (C18:0)			8.17	290.0	
Arachidic acid (C20:0)			0.44	16.0	
Heneicosylic acid (C21:0)			0.13	5.0	
Behenic acid (C22:0)			0.12	4.0	
Tricosanoic (C23:0)			0.13		
Lignoceric acid (C24:0)			0.25	9.0	1
Total monounsaturated FA			39.45	1420.0	27, 48, 49
Myristoleic acid (C14:1n5)			0.48	18.0	
Pentadecenoic acid (15:1)			0.11	4.0	
Palmitoleic acid (C16:1n7)			3.65	131.0	
Margaroleic acid (C17:1)			0.37	13.0	
Oleic acid (C18:1n9)			33.9	1223.0	
Eicosenoic acid (C20:1n9)			0.67	24.0	
Erucic acid (C22:1n9)			0.08	3.0	
Nervoic acid (C24:1n9)			0.12	4.0	
Total polyunsaturated FA (PUFA)			15.27	549.0	27, 48-50
Total n6 series PUFA			13.59	489.0	
Linoleic (C18:2n6)			12.0	433.0	
γ-Linolenic acid (C18:3n6)			0.25	9.0	
Eicosadienoic acid (C20:2n6)			0.27	10.0	
Dihomo-γ-linolenic acid (C20:3n6)			0.32	12.0	
Arachidonic acid (C20:4n6)			0.29	17.0	
Docosadienoic acid (C22:2n6)			0.11	4.0	
Adrenic acid (C22:4n6)			0.09	3.0]
Docosapentaenoic acid (C22:5n6)			0.09	3.0	
Total n3 series PUFA			1.68	60.0	27, 32, 48-51
α-Linolenic acid (C18:3n3)			0.67	37.0	
Eicosatetraenoic acid (C20:4n3)			0.18	3.0	
Eicosapentaenoic acid (C20:5n3)			0.12	4.0	1
Docosapentaenoic acid (C22:5n3)			0.19	7.0	
Docosahexaenoic acid (C22:6n3)			0.25	9.0	1
Vitamins			1	1	1

Vitamin A (µg/dL)			75		27, 28
Vitamin D (μg/dL)			0.04		
Vitamin E (mg/dL)	0.25		_		
Vitamin K (μg/dL)			1.5		
Vitamin C (mg/dL)			5.0		
Vitamin B1 (µg/dL)			14.0		_
Vitamin B2 (µg/dL)			40		_
	/itamin B3 (μg/dL)				_
Vitamin B6 (µg/dL)	160 15		_		
Vitamin B5 (µg/dL)			246		
Vitamin B12 (µg/dL)			0.1		—
Folic acid (µg/dL)			0.14		—
Biotin (μg/dL)			0.6		
Carotenoids (µg/dL)			218		
Choline (µmol/L)			286 (3.0 mg/dL)		52
Minerals and trace elements					1
Sodium (mg/dL)			15.0		28, 41
Potassium (mg/dL)			60.0		
Chloride (mg/dL)			43.0		-
Calcium (mg/L)			30.0		
Magnesium (mg/dL)			3.0		
Phosphorus (mg/dL)			13.0		7
Iron (mg/dL)			0.03		
Zinc (mg/dL)			0.15		
Copper (mg/dL)			0.03		
Sulfur (mg/dL)			14.0		
Manganese (µg/dL)			1.2		
Iodine (μg/dL)			7.0		
Fluoride (µg/dL)			1.6		
Selenium (µg/dL)			1.6		
Cobalt (µg/dL)			0.01		
Chromium (µg/dL)			0.03		
Molybdenum (µg/dL)			0.30		
Potential renal solute load	mosm/L	mosm/100kcal	93.0	14.0	53
Osmolarity (mosmol/kg of water)			286.0		27, 28
Osmolality (mosmol/kg of water)			290.0		
рН			6.8		
Cells (number/L)			10 ⁸		28, 56
Macrophages			60%		
Neutrophils			40%		
Lymphocytes			10%		

Hormones (ng/mL)					
Thyroxine (T4)			40.1		28, 55
Triiodothyronine (T3)			0.1		
Cortisol			32.0	32.0	
Progesterone			40.0		
Pregnanediol			150.0		
Estrogens			840.0		
Melatonin (pg/mL)			7.3		56
Leptin			4.97		57
Enzymes					
Bile Salt-Stimulated Lipase	units/mL	µg/mL	32.3	200	58-60
α-Amylase (units/mL)			3.5		61, 62
Sulfhydryl Oxidase (nmol/(min.mL))			901.0		63
Glutathione peroxidase (units/L)		77.1		27	
Alkaline Phosphatase (units/mL)		147.0		64, 65	
Platelet-Activating Factor Acetylhydrolase (nmol/(min.mL))		3.4		27, 66	
Adenosine triphosphatase (mg P/mL/min)		5.38	5.38		
Inorganic Pyrophosphatase (mg P/	mL/min)		0.14	0.14	
Cholinesterase (µmol ester/mL/mi	n)		1.49		
Protease (µmol tyrosine/1000mL/	min)		0.76		
Catalase (μ mol H ₂ O ₂ /mL/min)			2.8		
Peroxidase (units)			0.05		
Lactate dehydrogenase (units)			140.0		70
Malate dehydrogenase (units)		70.0	70.0		
Xanthine oxidase (mU/mg)			20.0		69
Glucose-6-phosphate dehydrogena	se (units/mL)		1.4		70
Biotinidase (pmol/min/mg)			7.5		71
Ribonuclease (units/mL)			50		72
N-Acetylglucosaminyl transferase (nmol/hr/mg prot	ein)	0.48		73

N-Acetylglucosaminyl transferase (nmol/hr/mg protein)	0.48	/3
Folate-Binding Protein (nmol/L)	250.0	74
Vitamin B12-Binding Protein (nmol/L)	25.0	75
Thyroxine-Binding Protein (μg/dL)	27.3	76
Corticosteroid-Binding Protein (L/g protein)	1.3	77
Lactoperoxidase (mg/mL)	13	54
Nutrition antioxidant (µg/L)		
α-carotene	7.7	78
β-carotene	49.1	
β-cryptoxanthin	21.7	
Lycopene	66.1	
Lutein+zeaxanthin	40.1	
Retinol	401.6	
α-tocopherol	5880.8	
γ-tocopherol	1207.1	
Total antioxidant capacity (μM)	642.94	79

Total antioxidant capacity (mM Trolox)			0.43		56
Superoxide dismutase (ng/mL)		229.0		_	
Glutathione peroxidase 3			1800.0		_
Cytokines					
Interleukin (IL)-1β (U/mL)			1130.0		28,80
IL-4 (pg/mL)					
IL-5 (pg/mL)			5.6 6.2		_
IL-6	U/mL	pg/mL	151.0	5.6	_
IL-7 (U/mL)	- /	10/	100.0		_
IL-8 (U/mL)			3684.0		_
IL-10	U/mL	pg/mL	3400.0	19.0	_
Tumor necrosis factor- α (U/mL)		F8/	620.0		_
Granulocyte-colony-stimulating factor (C	SF). (U/mL)		351.0		_
Macrophage-CSF (U/mL)), (-,)		17120.0		_
Epidermal growth factor (U/mL)			200000.0		_
Transforming growth factor (TGF)- α (U/2)	mL)		7200.0		_
TGF- β_1 (pg/mL)			125.0		-
$TGF-\beta_2$	U/mL	pg/mL	130.0	125.0	-
Interferon- γ (pg/mL)		P6/ III	67.0	123.0	
Biological functional enrichment of pr	otein (enrichme	ent score)	07.0		
Immunity	otem (em tennit		14.32		81
Transport			2.94		
Enzyme			8.99		_
Milk Lipid Globule Membrane (MLGM)	<u> </u>		0.79		
Percent of globules with crescents			7-44		27,82
Total lipids (mg/mg protein)			1.46		- 27,02
Phospholipids (mg/mg protein)			0.35		_
Neutral lipids (mg/mg protein)			1.1		_
Glycosphingolipids (µg/mg protein)			32.0		_
Hexoses (pg/mg protein)			45.0		-
Hexosamines (µg/mg protein)			44.0		
Sialic acids (µg/mg protein)			18.0		_
Sialic acids (µg/mg protein) Glycosaminoglycans (pg/mg protein)			ND		_
RNA (μg/mg protein)			15.0		_
Triglycerides (% of total lipid)			58.0		-
Diacylglycerols (% of total lipid)			8.0		-
Monoacylglycerols (% of total lipid)			0.6		-
Sterols (% of total lipid)			0.7		-
Sterol esters (% of total lipid)			0.7 Trace		-
Unesterified fatty acids (% of total lipid)			7.3		-
Hydrocarbons (% of total lipid)		7.3 Trace		-	
Phospholipids (% of total lipid)		23.0		-	
Sphingomyelin (% of total phospholipid)			26.0		-
Phosphatidyl choline (% of total phospholipid)		30.0		-	
Phosphatidyl ethanolamine (% of total phosphatidyl ethanolamine (% of			37.0		-
Phosphatidyl inositol (% of total phosph			5.0		-
					-
Phosphatidyl serine (% of total phosphol	ւրայ		1.0 2.0		-
Lysophosphatidyl choline Proteins number (species-specific number					-
riotenis number (species-specific number			312 (146)		

MLGM Protein (log ₁₀ average intensity based absolute quantifica	ation)	_
Lactotransferrin	6.87	81
Serum albumin	6.02	
Folate receptor α	5.16	_
Monocyte differentiation antigen CD14	5.37	_
α-lactalbumin	7.16	_
Toll-like receptor 2	4.30	-
Keratin, type II cytoskeletal 79	4.47	-
Plasma membrane calcium-transporting ATPase 2	3.38	_
14-3-3 protein zeta/delta	4.29	-
Fatty acid synthase	4.02	-
Related RAS viral (R-ras) oncogene homolog	3.67	_
β-casein	7.23	_
Osteopontin	5.06	_
Ras-related protein Rab-10		_
	4.55	_
Elongation factor 1-α1		_
GTP-binding protein SAR1a	4.35	_
Lanosterol synthase	4.27	-
Syntaxin-3	4.64	-
Ras-related protein Rab-5C	3.58	-
CD9 antigen	5.79	_
Xanthine dehydrogenase/oxidase	6.11	_
Annexin A2	4.20	_
Erythrocyte band 7 integral membrane protein	5.28	_
Actin, cytoplasmic 2	4.71	_
CD59 molecule, complement regulatory protein	6.12	_
Fibroblast growth factor-binding protein 1	4.60	_
Cell death activator CIDE-A	4.57	_
GTP-binding protein SAR1b	3.41	_
Heat shock protein HSP 90-α	2.95	_
Ras-related protein Rab-1A	4.68	_
EH domain-containing protein 4	3.53	_
Butyrophilin subfamily 1 member A1	6.80	_
Perilipin-2	6.24	_
Guanine nucleotide-binding protein G(I)/G(S)/G(T) subunit β -1	3.79	_
Synaptic vesicle membrane protein VAT-1 homolog	3.98	_
14-3-3 protein β/α	3.03	_
Polyubiquitin-C	3.56	_
Ras-related protein Rab-18	5.29	_
Mucin-1	3.79	_
Ras-related C3 botulinum toxin substrate 1	3.85	
Ras-related protein Rab-2A	3.93	
Polymeric immunoglobulin receptor	5.17	_
Nucleobindin-1	2.58	
Synaptobrevin homolog YKT6	3.68	
Fatty acid-binding protein, heart	5.09	
α-S1-casein	6.69	
ATP-binding cassette, sub-family G, member 2	4.92	
Acyl-CoA synthetase long-chain family member 1	3.64	
Heat shock cognate 71 kDa protein	3.19	
Dehydrogenase/reductase (SDR family) member 1	3.77	
Platelet glycoprotein 4	4.78	
Guanine nucleotide-binding protein G(I)/G(S)/G(T) subunit β-2	3.40	
IGL@ protein	4.39	
Lactadherin	4.46	

102	
102	

Milk serum protein (log10 average intensity based abso	olute quantification)	
Albumin	7.30	81
Fatty acid synthase	4.38	
Xanthine dehydrogenase	5.36	
α-1-antichymotrypsin	5.44	
Lactoferrin	7.17	
α-trypsin chain 1	6.74	
Monocyte differentiation antigen CD14	5.52	
Clusterin	5.74	
β-casein	7.80	
L-lactate dehydrogenase B chain	4.25	
α-1-antitrypsin	5.38	
Polymeric immunoglobulin receptor	6.47	
Vitamin D-binding protein	5.20	
Lipoprotein lipase	4.05	
Osteopontin	6.35	
Heat shock 70 kDa protein 8	3.89	
α-lactalbumin	7.79	
α-2-plasmin inhibitor	3.89	
β-2-microglobulin	5.47	
Butyrophilin subfamily 1 member A1	5.60	
Nucleobindin 2	4.44	
Perilipin-2	4.49	
α-S1-casein	7.33	
Apolipoprotein E	3.81	
Antithrombin-III	3.86	
Ras-related protein Rab-18	3.70	
Lactadherin	4.88	
Epididymal secretory protein E1	4.49	
Complement C3	4.56	
Zinc-α-2-glycoprotein	4.88	
α-2-HS-glycoprotein	4.32	
IGL@ protein	6.19	
Complement factor B	2.66	
α-1-acid glycoprotein 1	4.94	
Fibroblast growth factor-binding protein 1	3.69	
Leucine-rich α-2-glycoprotein	4.25	
Nucleobindin 1	4.05	
Isocitrate dehydrogenase 1	3.00	

 Table 1: Concertation of various elements in mature breast milk.

Elements	BMª	IF-A	IF-B	ISI between BM and IF-A	ISI between BM and IF-B
Energy (Kcal/dL)	66.00	66.0	65.0	1.0	(2×65)/(65+66)=0.99
Total protein (g/dL)	0.90	1.30	1.40	0.82	0.78
Whey (g/dL)	0.70	0.80	0.70	0.93	1.00
Casein (g/dL)	0.20	0.50	0.20	0.57	1.00
Total fat (g/dL)	3.40	3.60	3.50	0.97	0.99
Linoleic acid C18:2 (n-6), (mg/dL)	433.00	520.00	600.00	0.91	0.84
α-linolenic acid C18:3 (n-3), (mg/dL)	37.00	42.00	100.00	0.94	0.54
Arachidonic acid C20:4 (n-6), (mg/dL)	17.00	12.00	6.90	0.83	0.58
Docosahexaenoic acid C22:6 (n-3), (mg/dL)	9.00	12.00	6.90	0.86	0.87
Total carbohydrates (g/dL)	8.10	7.30	6.80	0.95	0.91
Lactose (g/dL)	7.00	7.00	6.80	1.00	0.99
Oligosaccharides (g/dL)	1.40	0.30	0.52	0.35	0.54
Nuclotidees (mg/dL)	1181.00	2.60	3.20	0.00	0.01
Taurine (mg/dL)	5.00	4.70	3.80	0.97	0.86
L-carnitine (mg/dL)	1.60	1.00	1.30	0.77	0.90
Lutein ((µg/dL)	40.10	1.00	0.00	0.05	0.00
Vitamin A (µg/dL)	75.00	66.00	63.90	0.94	0.92
Caroten (µg/dL)	218.00	21.00	0.00	0.18	0.00
Vitamin D3 (µg/dL)	0.04	1.20	1.10	0.06	0.07
Vitamin E (mg/dL)	0.25	0.73	1.00	0.51	0.40
Vitamin K (µg/dL)	1.50	6.70	4.50	0.37	0.50
Vitamin B1 (µg/dL)	14.00	100.00	58.00	0.25	0.39
Vitamin B2 (µg/dL)	40.00	110.00	102.00	0.53	0.56
Vitamin B3 (µg/dL)	160.00	500.00	500.00	0.48	0.48
Vitamin B6 (µg/dL)	15.00	55.00	58.00	0.43	0.41
Vitamin B5 (µg/dL)	246.00	350.00	400.00	0.83	0.76
Folic acid (µg/dL)	0.14	11.00	10.00	0.03	0.03
Vitamin B12 (µg/dL)	0.10	0.18	0.20	0.71	0.67
Biotin (μg/dL)	0.60	2.00	1.90	0.46	0.48
Vitamin C (mg/dL)	5.00	9.00	13.00	0.71	0.56
Choline (mg/dL)	218.00	16.00	3.70	0.14	0.03
Myo-inositol (mg/dL)	46.10	4.50	5.10	0.18	0.20
Iron (mg/dL)	0.03	0.80	0.70	0.07	0.08
Calcium (mg/L)	30.00	42.00	45.00	0.83	0.80
Phosphorus (mg/dL)	13.00	24.00	28.00	0.70	0.63
Magnesium (mg/dL)	3.00	4.50	5.10	0.80	0.74
Sodium (mg/dL)	15.00	16.00	19.00	0.97	0.88

Chloride (mg/dL)	43.00	43.00	38.00	1.00	0.94
Potassium (mg/dL)	60.00	65.00	67.00	0.96	0.94
Manganese (µg/dL)	1.20	5.00	7.70	0.39	0.27
Iodine (µg/dL)	7.00	10.00	9.00	0.82	0.88
Selenium (µg/dL)	1.60	1.40	0.90	0.93	0.72
Copper (mg/dL)	0.03	0.05	0.05	0.75	0.80
Zinc (mg/dL)	0.15	0.60	0.60	0.40	0.40
Fluoride (µg/dL)	1.60	0.00	6.40	0.00	0.40
Average similarity index (ASI)				0.61(61%)	0.59 (59%)

Table 2: Individual (ISI) and average (ASI) similarity index between breast milk (BM) and two cow's milkbased powder infant formulas (IF) for infants 0-6 months.

^a References of BM elements concentration are available in table 1.

Element s	IF1 ^a	IF2	IF3ª	IF4ª	IF5ª	ESPGHAN minimum required concentration	ISI1	ISI2	ISI3	ISI4	ISI5
Energy (kcal/dL)	66.00	65.00	65.00	64.20	67.00	60.00	0.95	0.96	0.96	0.97	0.94
Protein (g/100kcal)	1.95	2.20	2.04	2.18	1.85	1.80	0.96	0.90	0.94	0.90	0.99
α -lactalbumin (g/100kcal)	0.04	0.00	0.00	0.00	0.00	0.04	0.94	0.00	0.00	0.00	0.00
Total fat (g/100kcal)	5.46	5.30	5.20	5.44	5.34	4.40	0.89	0.91	0.92	0.89	0.90
Linoleic (g/100kcal)	0.79	0.92	0.69	0.08	0.82	0.30	0.55	0.49	0.61	0.41	0.53
α-Linolenic (mg/100kcal)	63.55	150.00	127.16	3.24	90.56	50.00	0.88	0.50	0.56	0.12	0.71
arachidonic acid (mg/100kcal)	18.52	10	9.89	3.24	11.75	As DHA	1.00	1.00	1.00	1.00	1.00
Docosahexaenoic acid (DHA), (mg/100kcal)	18.52	10	9.89	3.24	11.75	3.24 ^b	0.30	0.49	0.49	1.00	0.43
Eicosapentaenoic acid (mg/100kcal)	0.00	0.01	0.00	0.00	0.00	AS DHA	0.00	1.00	0.00	0.00	0.00
Carbohydrate (g/100kcal)	10.92	11.000	11.37	10.39	11.14	9.00	0.90	0.90	0.88	0.93	0.89
Galactose (g/100kcal)	0.00	0.00	0.02	0.00	0.00	0.02 ^b	0.00	0.00	1.00	0.00	0.00
Glucose (g/100kcal)	0.00	0.00	0.36	0.00	0.00	0.00	1.00	1.00	0.00	1.00	1.00
Dietary fiber (g/100kcal)	0.45	0.80	1.22	0.37	0.00	0.37 ^b	0.90	0.63	0.46	1.00	0.00
Nucleotide (mg/100kcal)	3.90	5.00	5.05	0.00	3.01	3.01 ^b	0.87	0.75	0.75	0.00	1.00
Taurine (mg/100kcal)	7.02	5.90	8.21	6.96	7.61	5.90 ^b	0.91	1.00	0.84	0.92	0.87
L-carnitine (mg/100 kcal)	1.52	2.00	2.32	1.28	1.73	1.20	0.88	0.75	0.68	0.97	0.82
Lutein (µg/100kcal)	17.15	0.00	0.00	0.00	0.00	17.15 ^b	1.00	0.00	0.00	0.00	0.00
Vitamin A (µg RE/100kcal)	99.81	98.10	84.00	76.80	101.54	60.00	0.75	0.76	0.83	0.88	0.74
Carotenoids (µg/100kcal)	31.77	0.00	0.00	0.00	0.00	31.77 ^b	1.00	0.00	0.00	0.00	0.00
Beta-carotene (µg/100kcal)	0.00	0.00	0.00	10.64	0.00	10.64 ^b	0.00	0.00	0.00	1.00	0.00

D3 (µg/100kcal)	1.81	1.70	1.83	1.86	1.39	1.00	0.71	0.74	0.71	0.70	0.84
E (mg α -TE/100kcal)	1.11	1.60	1.68	2.56	1.54	0.50	0.62	0.48	0.46	0.33	0.49
K (μg/100kcal)	10.14	6.90	6.74	8.53	8.29	4.00	0.57	0.73	0.75	0.64	0.65
B1 (μg/100kcal)	151.07	89.00	78.32	116.28	111.75	60.00	0.57	0.81	0.87	0.68	0.70
B2 (μg/100kcal)	166.28	158.00	185.47	232.56	231.21	80.00	0.65	0.67	0.60	0.51	0.51
Niacin (µg/100kcal)	755.56	800.00	652.63	1104.65	876.69	300.00	0.57	0.55	0.63	0.43	0.51
B6 (μg/100kcal)	83.04	89.00	57.68	58.14	69.36	35.00	0.59	0.56	0.76	0.75	0.67
B12 (μg/100kcal)	0.27	0.30	0.29	0.29	0.25	0.10	0.54	0.50	0.51	0.51	0.57
Pantothenic (µg/100kcal)	528.85	600.00	518.74	620.16	944.12	400.00	0.86	0.80	0.87	0.78	0.60
Folic acid (µg/100kcal)	16.18	16.00	19.58	14.73	14.26	10.00	0.76	0.77	0.68	0.81	0.82
Vitamin C (mg/100kcal)	13.65	20.00	14.11	10.47	14.26	10.00	0.85	0.67	0.83	0.98	0.82
Biotin (µg/100kcal)	3.12	3.00	2.11	3.88	2.50	1.50	0.65	0.67	0.83	0.56	0.75
Choline (mg/100kcal)	24.17	12.00	18.74	15.50	18.11	7.00	0.45	0.74	0.54	0.62	0.56
Myo-inositol (mg/100kcal)	6.82	7.90	5.89	5.81	15.41	4.00	0.74	0.81	0.81	0.82	0.41
Iron (mg/100kcal)	1.17	1.10	0.82	1.12	1.00	0.30	0.41	0.43	0.54	0.42	0.46
Calcium (mg/100kcal)	63.55	69.00	85.05	77.91	63.58	50.00	0.88	0.84	0.74	0.78	0.88
Phosphorus (mg/100kcal)	36.26	43.00	47.37	42.25	35.26	30.00	0.91	0.82	0.78	0.83	0.92
Magnesium (mg/100kcal)	6.82	7.90	7.79	9.34	8.48	5.00	0.85	0.78	0.78	0.70	0.74
Sodium (mg/100kcal)	24.17	30.00	26.32	27.71	25.05	20.00	0.91	0.80	0.86	0.84	0.89
Chloride (mg/100kcal)	65.50	59.00	71.58	61.43	70.33	50.00	0.87	0.92	0.82	0.90	0.83
Potassium (mg/100kcal)	98.25	102.00	111.37	122.87	62.62	60.00	0.76	0.74	0.70	0.66	0.98
Manganese (µg/100kcal)	7.60	12.00	11.79	20.54	19.27	1.00	0.23	0.15	0.16	0.09	0.10
Iodine (µg/100kcal)	15.20	14.00	18.74	20.54	19.27	10.00	0.79	0.83	0.70	0.65	0.68
Selenium (µg/100kcal)	2.14	1.40	2.53	1.65	2.50	1.00	0.64	0.83	0.57	0.76	0.57
Copper (µg/100kcal)	75.05	69.00	61.47	78.88	77.07	35.00	0.64	0.67	0.73	0.61	0.62
Zinc (mg/100kcal)	0.92	0.90	0.78	0.78	1.04	0.50	0.71	0.71	0.78	0.78	0.65
Fluoride (µg/100kcal)	0.00	9.80	4.21	0.00	0.00	4.21 ^b	0.00	0.60	1.00	0.00	0.00
Average similarity index (ASI)							0.69	0.65	0.64	0.62	0.60

Table 3: Individual (ISI) and average (ASI) similarity index between the minimum required concentration endorsed by the European Society for Pediatric Gastroenterology, Hepatology, and Nutrition (ESPGHAN) and five cow's milk-based powder infant formulas (IF) for infants 0-6 months.

^a Package label concentrations are not per 100 kcal, thus, we converted concertation to per 100kcal as following: (100×concentration per 100g)/(kcal of energy per 100g)

^b The ESPGHAN either specifies the minimum required amount as zero or it does not specify or address the minimum required amount, thus, lowest declared concentration among compared IFs was used.

Bibliography

- 1. World Health Organization. "The International Code of Marketing of Breast-milk Substitutes: Frequently Asked Questions" (2017).
- WHO/UNICEF. "Global nutrition targets 2025: breastfeeding policy brief (WHO/NMH/NHD/14.7)". Geneva: World Health Organization (2014).

Citation: Sameer Al-Abdi., et al. "Similarity Index Between Breast Milk and Infant Formula". EC Paediatrics 6.4 (2017): 91-111.

- 3. Feldman-Winter LB., *et al.* "Pediatricians and the promotion and support of breastfeeding". *Archives of Pediatrics and Adolescent Medicine* 162.12 (2008): 1142-1149.
- 4. Kent G. "Global infant formula: monitoring and regulating the impacts to protect human health". *International Breastfeeding Journal* 10 (2015): 6.
- 5. Belamarich PF., *et al.* "A Critical Review of the Marketing Claims of Infant Formula Products in the United States". *Clinical Pediatrics* 55.5 (2016): 437-442.
- 6. Hughes HK., et al. "Marketing Claims for Infant Formula: The Need for Evidence". JAMA Pediatrics 171.2 (2017): 105-106.
- Magurran AE. "Diversity in space (and time). Measuring Biological Diversity". Malden, MA, USA: Blackwell Science Ltd (2004): 162-184.
- Legendre P and Legendre L. "Ecological resemblance. Numerical Ecology". Third English Edition. Amsterdam, The Netherlands: Elsevier Science (2012): 265-335.
- Chao A., et al. "Abundance-based similarity indices and their estimation when there are unseen species in samples". Biometrics 62.2 (2006): 361-371.
- van Goudoever JB and Boehm G. "Introduction: Bringing Science to Early Life Nutrition". American Journal of Clinical Nutrition 98.2 (2013): 519S-520S.
- 11. Neville MC., *et al.* "Lactation and Neonatal Nutrition: Defining and Refining the Critical Questions". *Journal of Mammary Gland Biology and Neoplasia* 17.2 (2012): 167-188.
- 12. Yin SA and Yang ZY. "An on-line database for human milk composition in China". *Asia Pacific Journal of Clinical Nutrition* 25.4 (2016): 818-825.
- 13. Fusch G., et al. ""Bed Side" Human Milk Analysis in the Neonatal Intensive Care Unit". Clinics in Perinatology 44.1 (2017): 209-267.
- Codex Alimentarius Commission. "Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants". CODEX STAN 72–108 (2007).
- 15. Koletzko B., *et al.* "Global standard for the composition of infant formula: recommendations of an ESPGHAN coordinated international expert group". *Journal of Pediatric Gastroenterology and Nutrition* 41.5 (2005): 584-599.
- The commission of the European communities. Commission directive 2006/141/EC of 22 December 2006 on infant formulae and follow-on formulae and amending Directive 1999/21/EC. Official Journal of the European Union L401 49: 1-33.
- 17. Efsa Panel on Dietetic Products N, Allergies. "Scientific Opinion on the essential composition of infant and follow-on formulae". *EFSA Journal* 12.7 (2014): 3760.
- 18. U.S. Food and Drug Administration. "Code of Federal Regulations 21CFR107" (2017).
- 19. Almazrooy AH., *et al.* "Comparison of the Nutritional Values of Infant Formulas Available in Saudi Arabia". *Global Pediatric Health* 5.4 (2017).

- Siu AT., et al. "Zero tolerance to trans fatty acids in infant formula? Fears, fiction, and facts". Hong Kong Medical Journal 20.1 (2014): 79-81.
- 21. Uses CCoNaFfSD. "Review of The Standard for Follow-Up Formula (CODEX STAN 156-1987)" (2016).
- 22. Scano P., et al. "Metabolite profiles of formula milk compared to breast milk". Food Research International 87 (2016): 76-82.
- 23. Koletzko B and Shamir R. "Standards for infant formula milk: Commercial interests may be the strongest driver of what goes into formula milk". *BMJ* : *British Medical Journal* 332.7542 (2006): 621-622.
- 24. O'Connor NR. "Infant formula". American Family Physician 79.7 (2009): 565-570.
- 25. Owens CJW., et al. "The basics of prescribing infant formulas". South African Family Practice 54.1 (2012): 25-30.
- 26. Institute of Medicine and the Food and Nutrition Board. Infant Formula: Evaluating the Safety of New Ingredients. Washington, DC: The National Academies Press (2004).
- 27. Jensen RG., et al. "Handbook of Milk Composition". San Diego: Academic Press (1995).
- Lawrence RA and Lawrence RM. "Breastfeeding: A Guide for The Medical Profession. 8th edition. Philadelphia, PA, USA: Elsevier, Inc (2016).
- 29. Hester SN., *et al.* "Is the macronutrient intake of formula-fed infants greater than breast-fed infants in early infancy"? *Journal of Nutrition and Metabolism* 10 (2012): 27.
- 30. Guo M. "Human Milk Biochemistry and Infant Formula Manufacturing Technology". United Kingdom: Woodhead Publishing Limited is an imprint of Elsevier (2014).
- Gidrewicz DA and Fenton TR. "A systematic review and meta-analysis of the nutrient content of preterm and term breast milk". BMC Pediatrics 14.216 (2014): 1471-2431.
- 32. Koletzko B. "Human Milk Lipids". Annals of Nutrition and Metabolism 69.2 (2016): 27-40.
- Fox PF and Kelly AL. "Indigenous enzymes in milk: Overview and historical aspects-Part 2". International Dairy Journal 16.6 (2006): 517-532.
- Urashima T., et al. "Recent advances in studies on milk oligosaccharides of cows and other domestic farm animals". Bioscience, Biotechnology, and Biochemistry 77.3 (2013): 455-466.
- Claumarchirant L., et al. "Evaluation of Sialic Acid in Infant Feeding: Contents and Bioavailability". Journal of Agricultural and Food Chemistry 64.44 (2016): 8333-8342.
- Kamelska AM., et al. "A simplified enzymatic method for total cholesterol determination in milk". International Dairy Journal 50 (2015): 50-57.
- 37. Ramalho HMM., et al. "Total Cholesterol and Desmosterol Contents in Raw, UHT, Infant Formula Powder and Human Milks Deter-

mined by a New Fast Micro-HPLC Method". Food Analytical Methods 4.3 (2011): 424-430.

- 38. Claumarchirant L., *et al.* "Sterol Composition in Infant Formulas and Estimated Intake". *Journal of Agricultural and Food Chemistry* 63.32 (2015): 7245-7251.
- 39. Sauer CW., *et al.* "Wide Variability in Caloric Density of Expressed Human Milk Can Lead to Major Underestimation or Overestimation of Nutrient Content". *Journal of Human Lactation* 33.2 (2017): 341-350.
- 40. Ribar S., et al. "Sphingoid bases in infant formulas". Food chemistry 103.1 (2007): 173-180.
- 41. Guo M. "Human Milk and Infant Formula. Functional Foods: Principles and Technology". Great Abington, Cambridge, England: Woodhead Publishing (2009): 299-337.
- 42. Zhang Z., *et al.* "Amino Acid Profiles in Term and Preterm Human Milk through Lactation: A Systematic Review". *Nutrients* 5.12 (2013): 4800-4821.
- 43. Smilowitz JT, *et al.* "The human milk metabolome reveals diverse oligosaccharide profiles". *Journal of Nutrition* 143.11 (2013): 1709-1718.
- 44. Wishart DS., et al. "HMDB 3.0-The Human Metabolome Database in 2013". Nucleic Acids Research 41(2013): D801-D807.
- 45. Erbersdobler HF., *et al.* "Determinations of taurine in milk and infant formula diets". *European Journal of Pediatric Surgery* 142.2 (1984): 133-134.
- 46. Nwosu CC., et al. "Comparison of the Human and Bovine Milk N-Glycome via High-Performance Microfluidic Chip Liquid Chromatography and Tandem Mass Spectrometry". Journal of Proteome Research 11.5 (2012): 2912-2924.
- 47. Béri B., *et al.* "Analysis of the fatty acid pattern of milk from current and rare cattle breeds". *Acta Universitatis Sapientiae, Alimentaria* 4 (2011): 28-43.
- 48. He Y-B., *et al.* "Comparing the composition and trend of fatty acid in human milk with bovine milk and infant formula in northeast region of China". *CyTA Journal of Food* 14.4 (2016): 632-638.
- 49. Grote V., *et al.* "Breast milk composition and infant nutrient intakes during the first 12 months of life". *European Journal of Clinical Nutrition* 70.2 (2016): 250-256.
- 50. Brenna JT., et al. "Docosahexaenoic and arachidonic acid concentrations in human breast milk worldwide". The American Journal of Clinical Nutrition 85.6 (2007): 1457-1464.
- 51. Qian L., *et al.* "Metabolomic Approaches to Explore Chemical Diversity of Human Breast-Milk, Formula Milk and Bovine Milk". *International Journal of Molecular Sciences* 17.12 (2016): 2128.
- 52. Ilcol YO., *et al.* "Choline status in newborns, infants, children, breast-feeding women, breast-fed infants and human breast milk". *The Journal of Nutritional Biochemistry* 16.8 (2005): 489-499.
- 53. Fomon SJ. "Potential renal solute load: considerations relating to complementary feedings of breastfed infants". *Pediatrics* 106.5 (2000): 1284.

- 54. Hosea Blewett HJ., et al. "The immunological components of human milk". Advances in Food and Nutrition Research 54 (2008): 45-80.
- 55. Choi MH., *et al.* "Determination of non-steroidal estrogens in breast milk, plasma, urine and hair by gas chromatography/mass spectrometry". *Rapid Communications in Mass Spectrometry* 16.24 (2002): 2221-2228.
- 56. Katzer D., *et al.* "Melatonin Concentrations and Antioxidative Capacity of Human Breast Milk According to Gestational Age and the Time of Day". *Journal of Human Lactation* 32.4 (2016): NP105-NP110.
- 57. Ilcol YO., *et al.* "Leptin concentration in breast milk and its relationship to duration of lactation and hormonal status". *International Breastfeeding Journal* 1 (2006): 21.
- 58. Mehta NR., et al. "Lipases in Preterm Human Milk: Ontogeny and Physiologic Significance". Journal of Pediatric Gastroenterology and Nutrition 1.3 (1982): 317-326.
- 59. Wong NP, et al. "Fundamentals of Dairy Chemistry. 3rd edition". Boston, MA: Springer US (1988).
- 60. Wang Y., *et al.* "Purification and characterization of recombinant human bile salt-stimulated lipase expressed in milk of transgenic cloned cows". *PLoS One* 12.5 (2017): e0176864.
- 61. Dewit O., *et al.* "Breast-Milk Amylase Activity in English and Gambian Mothers[colon] Effects of Prolonged Lactation, Maternal Parity, and Individual Variations". *Pediatric Research* 28.5 (1990): 502-506.
- 62. Riordan J and Wambach K. "Breastfeeding and Human Lactation. 5th edition": Jones & Bartlett Learning (2010).
- 63. Isaacs CE., *et al.* "Sulfhydryl Oxidase in Human Milk: Stability of Milk Enzymes in the Gastrointestinal Tract". *Pediatric Research* 18.6 (1984): 532-535.
- 64. Stewart RA., et al. "The alkaline phosphatase content of human milk". Journal of Biological Chemistry 232 (1958): 777-784.
- 65. Morton RK. "Alkaline phosphatase of milk. 1. Association of the enzyme with a particulate lipoprotein complex". *Biochemical Journal* 55.5 (1953): 786-795.
- 66. Furukawa M., et al. "Presence of platelet-activating factor-acetylhydrolase in milk". Journal of Lipid Research 34.9 (1993): 1603-1609.
- 67. Heyndrickx GV. "Further Investigations on The Enzymes in Human Milk". Pediatrics 31.6 (1963): 1019-1023.
- 68. Kjellberg B and Karlsson BW. "Comparative analyses of lactic and malic dehydrogenases and their multiple molecular forms in milk from various animal species and man". *Comparative Biochemistry and Physiology* 22.2 (1967): 397-413.
- 69. Harrison R., et al. "Purification of xanthine oxidase from human milk". Biochemical Society Transactions 19.3 (1991).
- 70. Sklavunu-Zurukzoglu S., *et al.* "Observations on the glucose-6-phosphate dehydrogenase of the breast milk". *Helvetica Paediatrica Acta* 20.2 (1965): 193-196.
- 71. Oizumi J and Hayakawa K. "Biotinidase in human breast milk". American Journal of Clinical Nutrition 48.2 (1988): 295-297.
- 72. Meyer DH., et al. "Ribonuclease activity and isoenzymes in raw and processed cows' milk and infant formulas". Journal of Dairy Science 70.9 (1987): 1797-1803.

- 73. Hosomi O and Takeya A. "The relationship between the (beta 1-3) N-acetylglucosaminyltransferase and the presence of oligosaccharides containing lacto-N-triose II structure in bovine and human milk". *Nihon Juigaku Zasshi* 51.1 (1989): 1-6.
- 74. Nygren-Babol L and Jägerstad M. "Folate-Binding Protein in Milk: A Review of Biochemistry, Physiology, and Analytical Methods". *Critical Reviews in Food Science and Nutrition* 52.5 (2012): 410-425.
- 75. Greibe E., *et al.* "Cobalamin and haptocorrin in human milk and cobalamin-related variables in mother and child: a 9-mo longitudinal study". *American Journal of Clinical Nutrition* 98.2 (2013): 389-395.
- Oberkotter LV and Farber M. "Thyroxine-Binding Globulin in Serum and Milk Specimens from Puerperal Lactating Women". Obstetrics and Gynecology 64.2 (1984): 244-247.
- 77. Payne DW., *et al.* "Corticosteroid-binding proteins in human colostrum and milk and rat milk". *Journal of Biological Chemistry* 251.17 (1976): 5272-5279.
- 78. Hanson C., *et al.* "A Comparison of Nutritional Antioxidant Content in Breast Milk, Donor Milk, and Infant Formulas". *Nutrients* 8.11 (2016).
- 79. Oveisi MR., et al. "Human Breast Milk Provides Better Antioxidant Capacity than Infant Formula". Iranian Journal of Pharmaceutical Research : IJPR. Autumn 9.4 (2010): 445-449.
- 80. Bottcher MF., et al. "Cytokines in Breast Milk from Allergic and Nonallergic Mothers". Pediatric Research 47.1 (2000): 157-157.
- 81. Zhang L., et al. "An interactomics overview of the human and bovine milk proteome over lactation". Proteome Science 15.1 (2017): 1.
- Lu J., *et al.* "Comparative proteomics of milk fat globule membrane in different species reveals variations in lactation and nutrition". *Food Chemistry* 196 (2016): 665-672.

Volume 6 Issue 4 December 2017 ©All rights reserved by Sameer Al-Abdi., *et al*.