

## **Intrinsically labelled casein available for research purposes**

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### **Introduction**

Arla Food for Health was established in 2015 as a partnership between Arla Foods amba, Arla Foods Ingredients Group P/S, Aarhus University and University of Copenhagen. Arla Food for Health strikes to be a best-in-class dairy health and nutrition research partnership and become a platform for knowledge sharing, training and education.

In the context of a specific project, intrinsically labelled casein is available and Arla Food for Health invites national and international researchers to apply for use of this unique fraction for scientific purposes.

### **Characteristics of the intrinsically labelled casein**

Amino acid tracers [5,5,5-D<sub>3</sub>]-Leucine and [ring-D<sub>5</sub>]-Phenylalanine were continuously infused in Holstein dairy cows. The milk from the cows was fractioned, pasteurized and dried to produce casein isolate.

Available for research purposes:

- Casein isolate (4.14% [ring-D<sub>5</sub>]-Phenylalanine; 1.39% [5,5,5-D<sub>3</sub>]-Leucine)

For further technical information please contact Anne Louise Mørkbak ([anmor@arlafoods.com](mailto:anmor@arlafoods.com))

### **How to apply for the intrinsically labelled casein**

Everyone who has an excellent research idea that will give rise to new unique knowledge using intrinsically labelled casein are allowed to apply. It is a prerequisite that this takes place in collaboration with Aarhus University and/or University of Copenhagen due to the nature of Arla Food for Health. Moreover, the intrinsically labeled casein will be delivered free of charge but will require signing of a Material Transfer Agreement.

Please fill in the below application form and send by e-mail to the director of Arla Food for Health Anne Louise Mørkbak ([anmor@arlafoods.com](mailto:anmor@arlafoods.com)). Incoming applications will be evaluated by a panel of representatives from each of the four Arla Food for Health partners to ensure the quality of the proposed study and anchoring of the activity.

The applications will be assessed on an ongoing basis and can be expected to get an answer within a maximum of two months.

Application questions are raised to:

Director, Arla Food for Health,

Anne Louise Mørkbak

+45 41607119

[anmor@arlafoods.com](mailto:anmor@arlafoods.com)

Guideline for a one-page research proposal for intrinsically labelled casein.

## Application form

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The one-page research proposal must be submitted in pdf format by e-mail to [anmor@arlafoods.com](mailto:anmor@arlafoods.com)

### **The one-page research proposal for the intrinsically labelled milk powder must contain:**

- Project title, research area and project description: Hypotheses and brief description (relevant state-of-the-art and research questions to be answered). References and preliminary results attached as appendix.
- Translational research. There must be clear description on how the research brings new knowledge within the field.
- Estimated quantities of intrinsically labeled products needed.
- Outline of why the intrinsically labelled casein is needed for this study and how (apparatus and equations) this it planned to be measured.
- Attached as appendix:
  - Main applicant: Name, University and CV.
  - Letters of commitment from all co-applicants.
  - A verified research collaboration with Aarhus University or University of Copenhagen. Including a letter of commitment from the Danish host institution.

### **If intrinsically labelled casein is granted you will be asked to provide:**

- A plan for how to accomplish the collaboration between the partners, and how to interact and collaborate in the process.
- An ethical approval for the study.
- A detailed budget including all participating groups to prove the project have funding to complete the suggested study.
- Start and estimated finalization of the research project. (Gantt chart)