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Soluble milk proteins promote the recovery of muscle functional properties after an immobilization

- 3 V. Martin¹, S. Ratel¹, J. Siracusa¹, C Baudry², P. Le Ruyet², L. Combaret³, I. Savary-
- 4 Auzeloux³, C. Guillet³ & D. Dardevet³
- 5 ¹Clermont Université, Université Blaise Pascal, Laboratoire des Adaptations
- 6 Métaboliques à l'Exercice en conditions Physiologiques et Pathologiques (EA 3533),
- 7 Clermont-Fd
- 8 Lactalis Recherche et Développement, Retiers
- 9 ³Clermont Université, Université d'Auvergne, INRA, Unité de Nutrition Humaine (UNH,
- 10 UMR 1019), Clermont-Fd

12 INTRODUCTION

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- 13 It has been shown that soluble milk proteins are more efficient in the recovery of muscle mass
- 14 after a period of immobilization. However, their effect on muscle functional properties
- 15 remains unknown.
- 16 **OBJECTIVE**
- 17 To evaluate the effect of milk proteins quality on the recovery of muscle functional properties
- 18 after an immobilization.
- 19 METHODS
- 20 After an initial (I0) evaluation of the contractile properties of the plantar flexors (isometric
- 21 torque and concentric power), the ankle of 30 adult rats was immobilized by casting for 8 days.
- 22 After cast removal, rats were fed either with a diet with 13% of casein (CAS); or 13% of native
- 23 soluble milk proteins (NAT); or 13% of proteins from whey (WHEY). During the recovery period,
- contractile properties were evaluated 7 (R7), 21 (R21) and 42 days (R42) after cast removal.
- 25 **RESULTS**
- 26 The immobilization induced an homogeneous depression of isometric torque and concentric
- 27 power in all the experimental groups. At R21, isometric torque had fully recovered in WHEY
- and NAT, but was still significantly depressed in CAS, where complete recovery occurred at
- 29 R42. No significant difference of power recovery kinetics was observed between CAS, WHEY
- 30 and NAT at R21. However, power was increased in NAT at R42 as compared to I0 (+ 14.7 \pm
- 31 26.0%; P<0.001), but not in CAS and WHEY.
- 32 **DISCUSSION/CONCLUSION**
- 33 Soluble milk proteins clearly speed up the recovery of isometric torque as compared to casein.
- 34 However, in dynamic condition, the increase of concentric power above baseline values is only
- observed in the group fed with native soluble milk proteins.