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# The muscle tissue and its relationship to beef production

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Isabelle Cassar-Malek. The muscle tissue and its relationship to beef production. Master. Master Science des Aliments - Mention Nutrition, Santé, Aliments, Semestre 3 (UE3 - Biologie intégrée et physiologie des muscles), France. 2018, 57 p. hal-02785482

**HAL Id: hal-02785482**

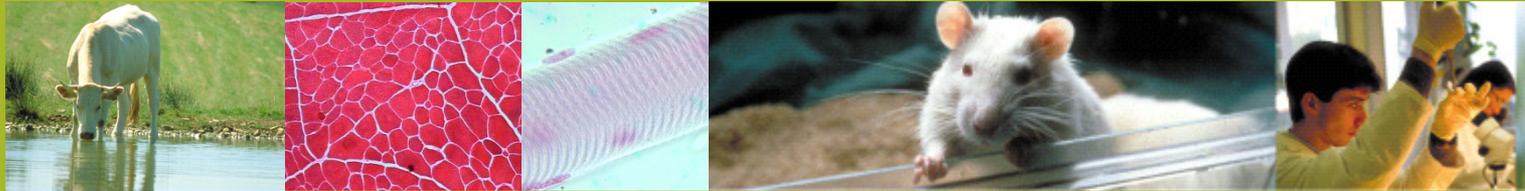
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Submitted on 16 Jul 2020

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# The muscle tissue and its relationship to beef production

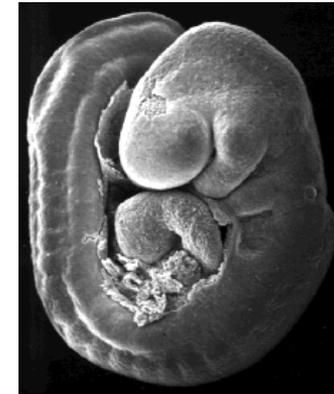
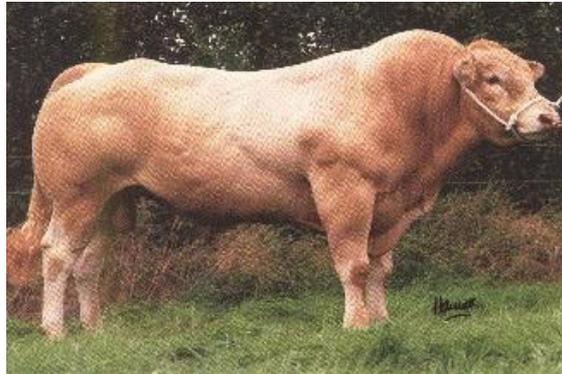
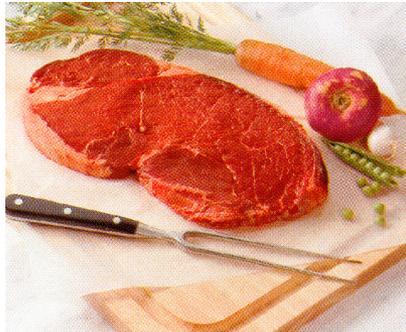


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# Myogenesis of Cattle - Challenges



## Beef production

"Construction" of beef quality

## A model for humans

(Gibbs and Weinstock , 2002)

# Etymology



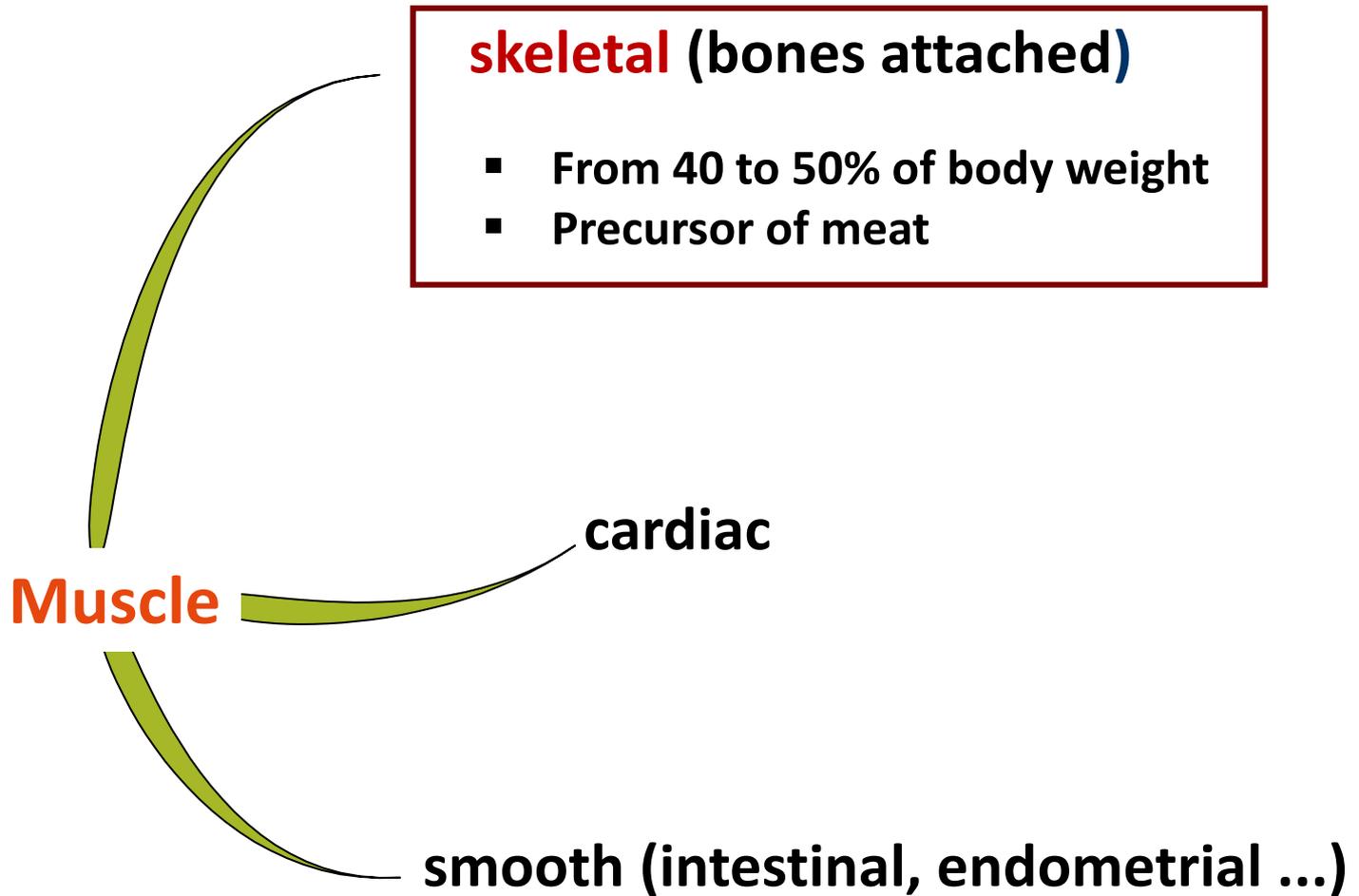
The word “muscle” comes from the Latin **mus** / ***musculus*** meaning “little mouse”



# Terminology

- Myo = muscle  
(myofibril, myoblast, myogenesis, myotome)
- Sarco = flesh (sarcolemma)

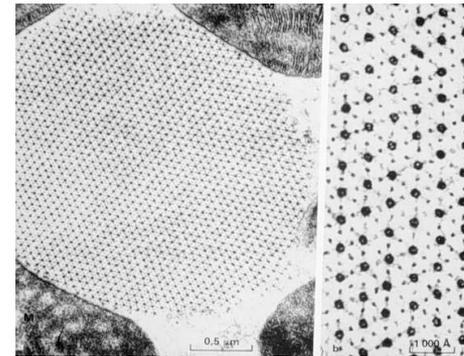
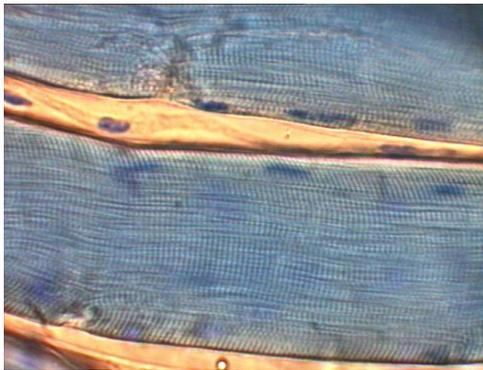
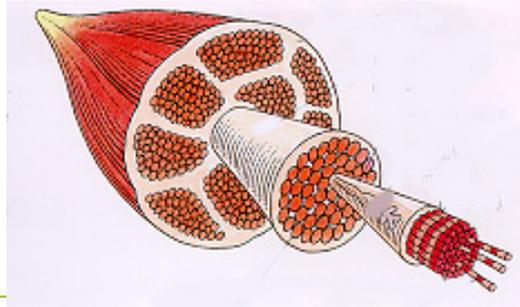
# Muscle tissues



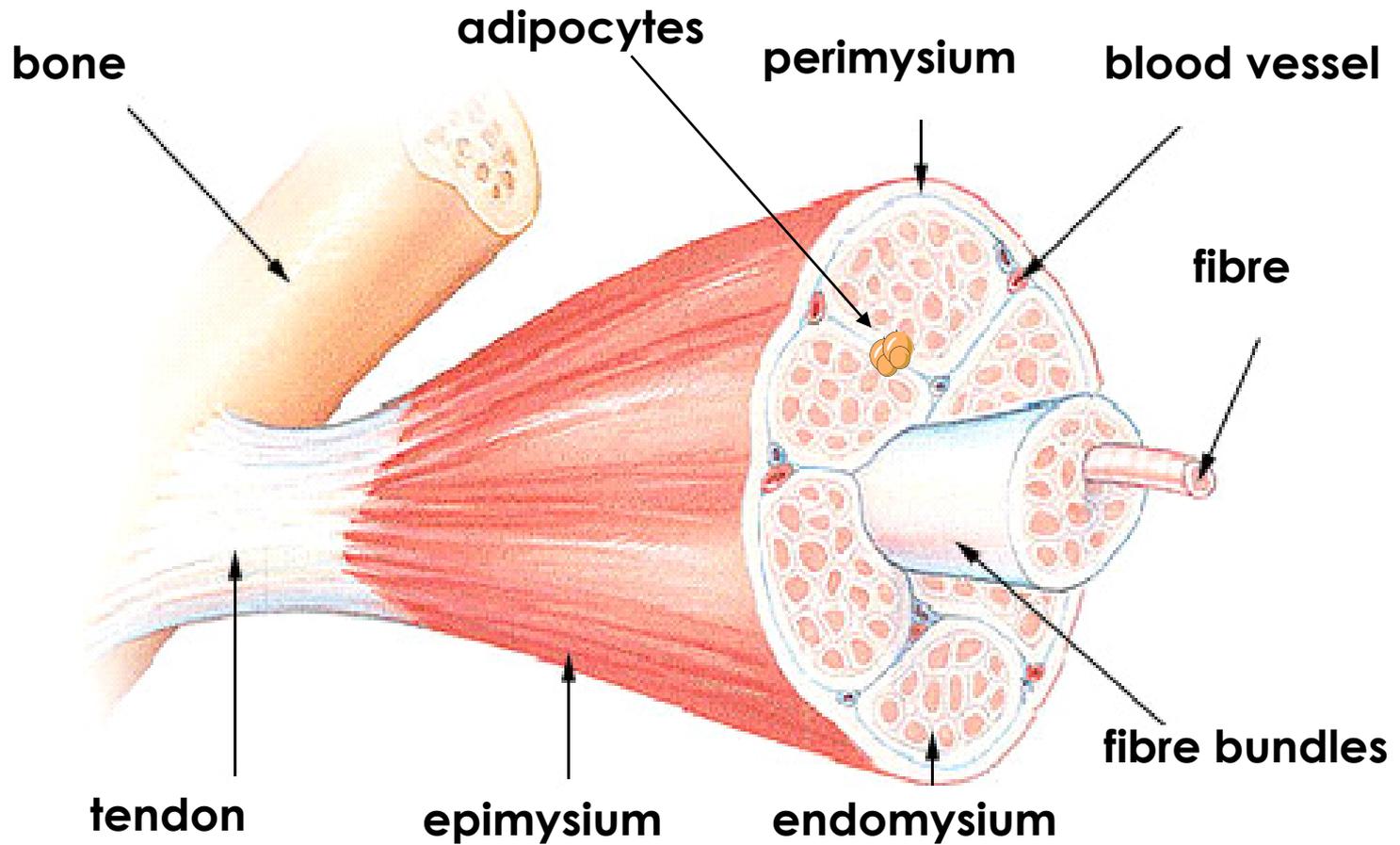
# Skeletal muscle

- movement (locomotion, manipulation): voluntary
- posture and body position
- stability of the joints (tendons)
- reserve of proteins
- role in the oxidation of nutrients
- maintenance of body temperature  
(85% body heat, chill)

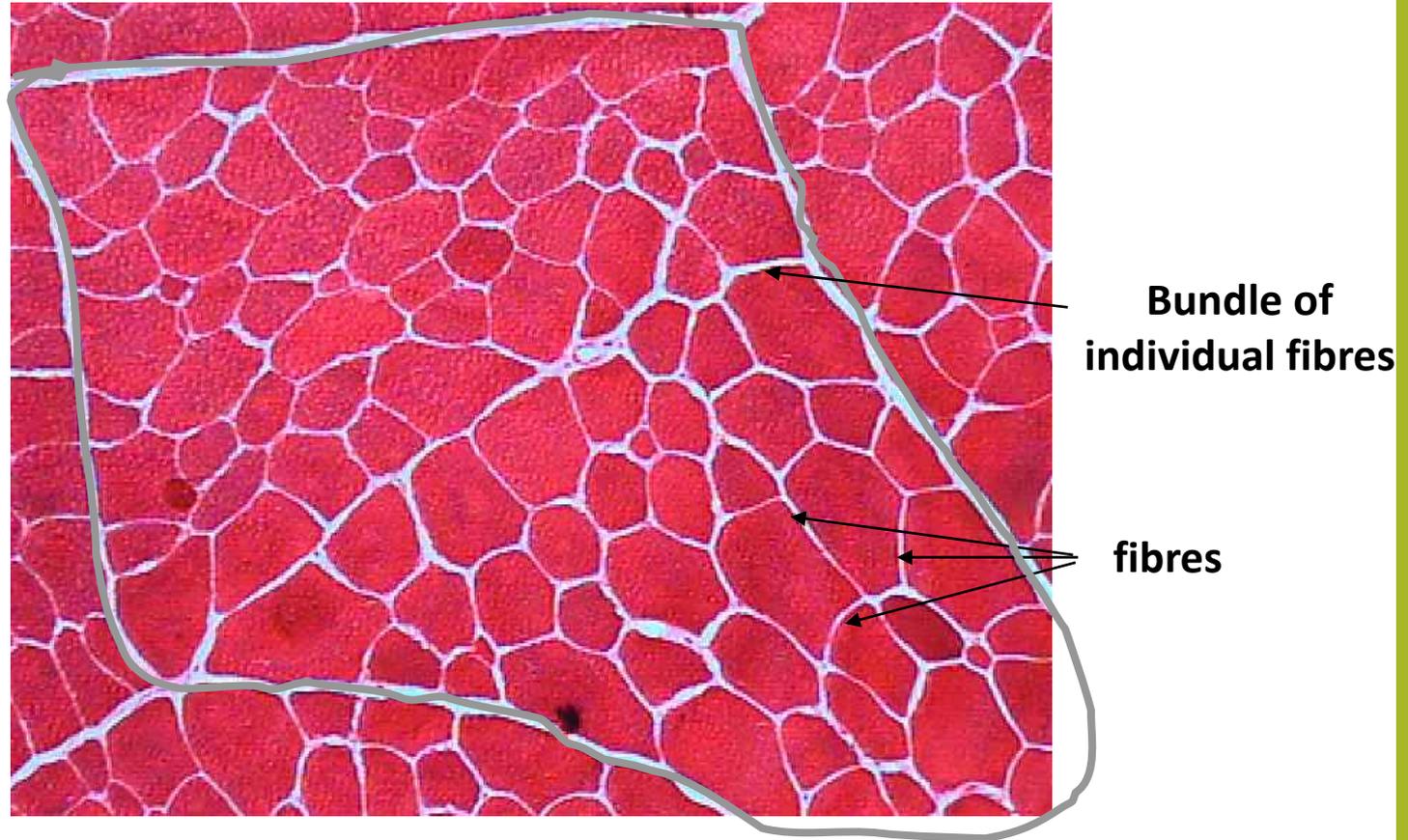
# STRUCTURE OF THE SKELETAL MUSCLE



# Macroscopic structure



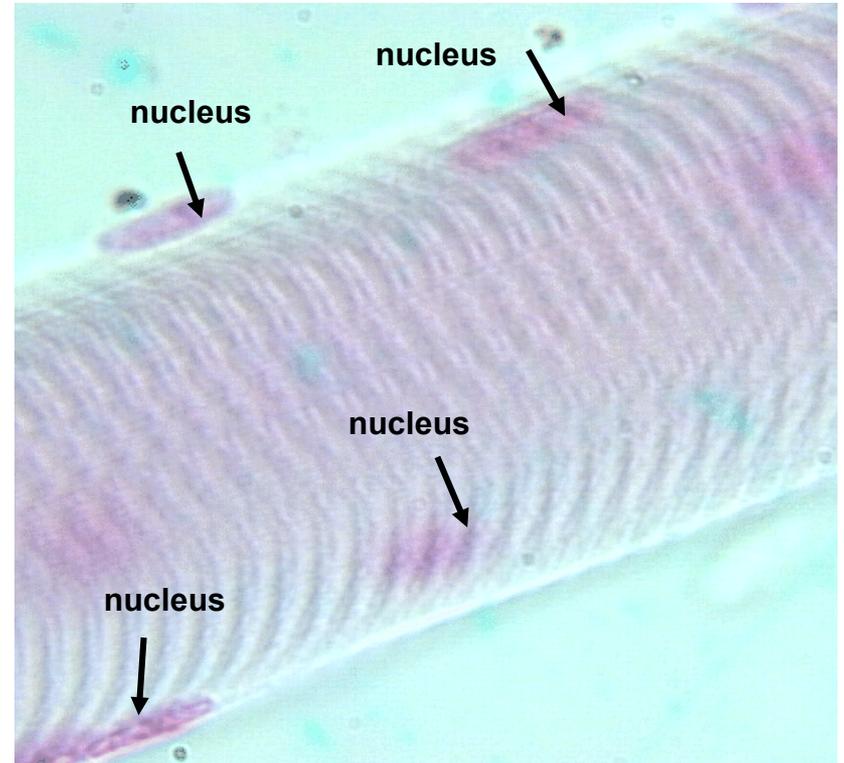
# Microscopic structure



**Histological section (bovine muscle)**

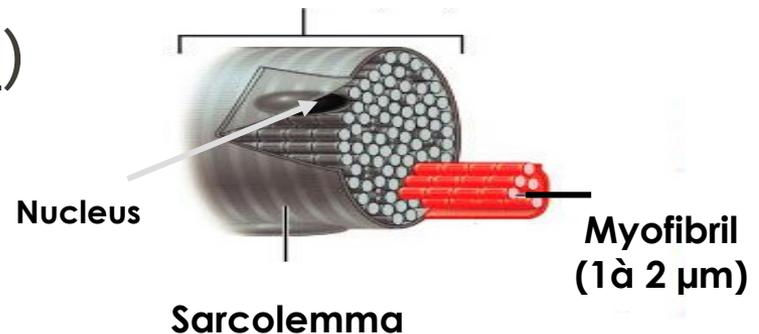
# Muscle fibres

- differentiated cells
- From 75 to 90% of muscle volume
- cylindrical
- unbranched
- multinucleated
- length: up to 60 cm
- diameter: 10 to 100 microns
- striated

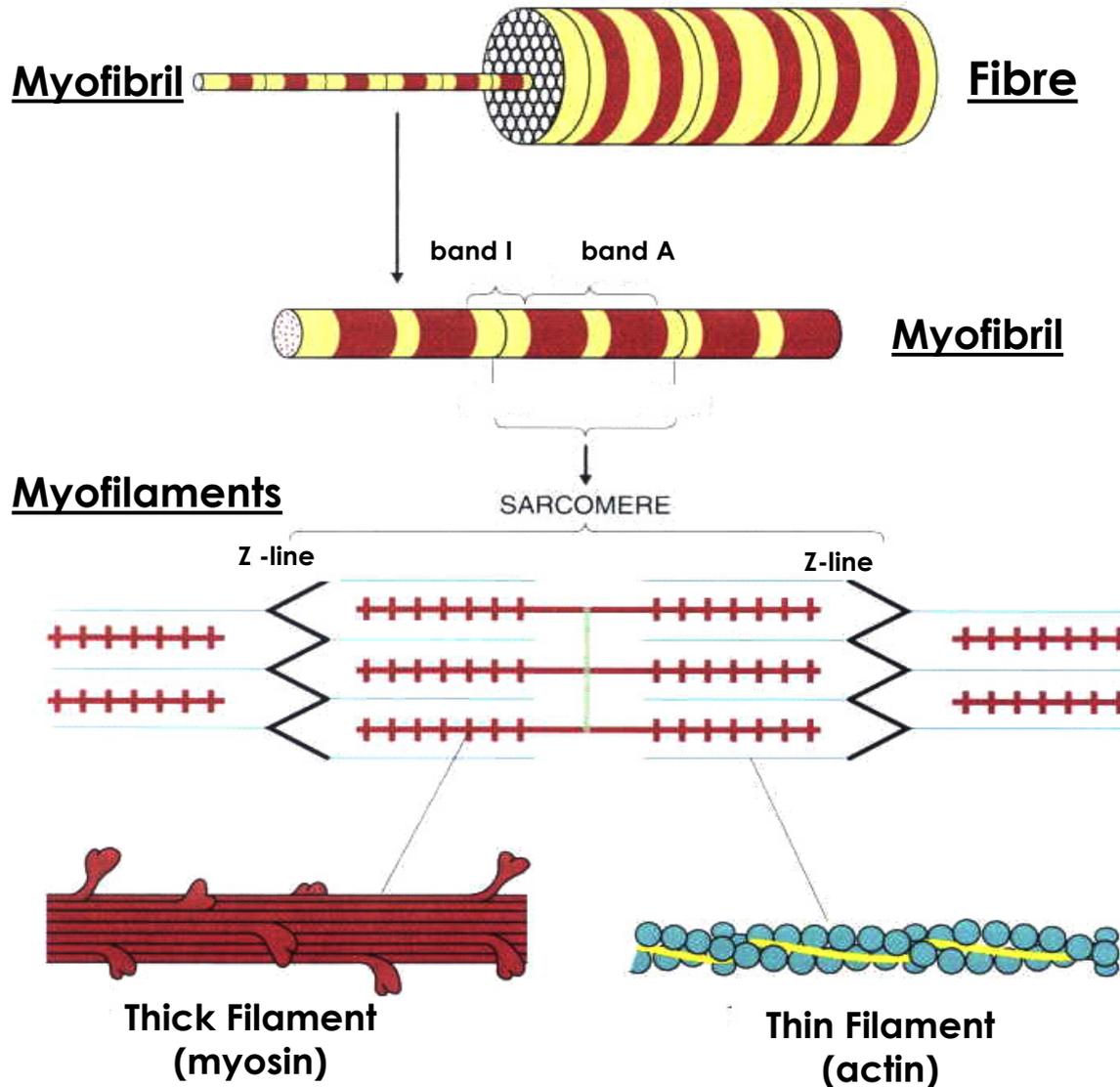


# Cellular organisation

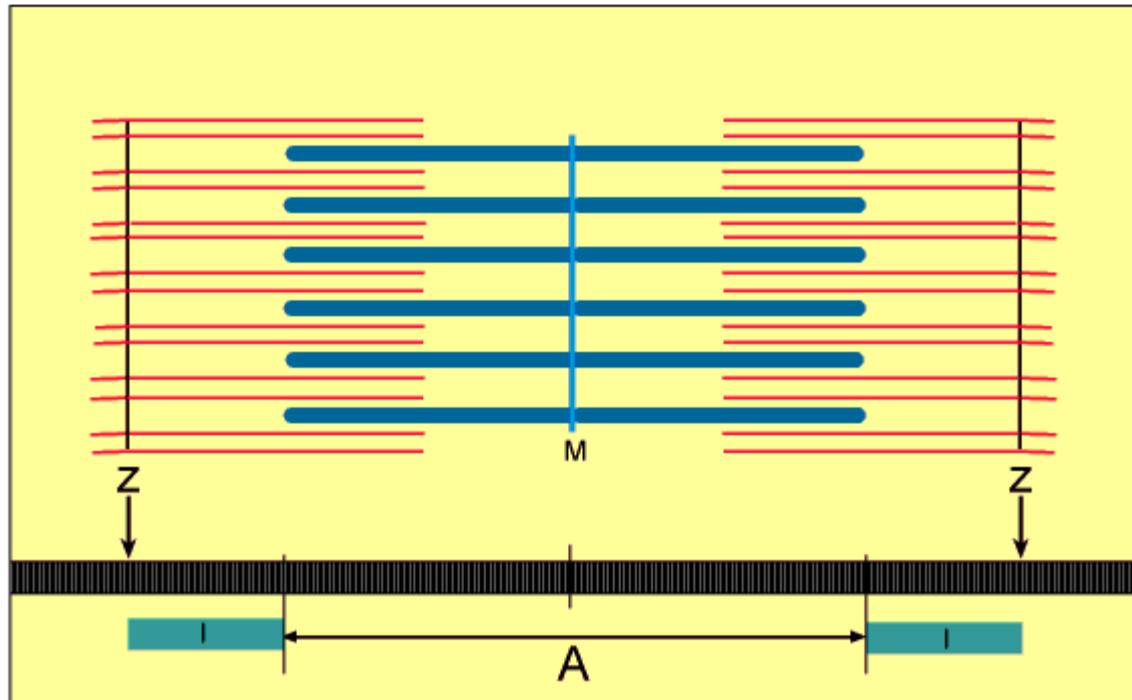
- membrane (sarcolemma)
- cytoplasm (sarcoplasm): incl. glycogen, myoglobin
- post-mitotic nuclei
- mitochondria
- endoplasmic reticulum: differentiated (sarcoplasmic)
- cytoskeleton (myofibrils)



# Ultra-structure



# The sarcomer



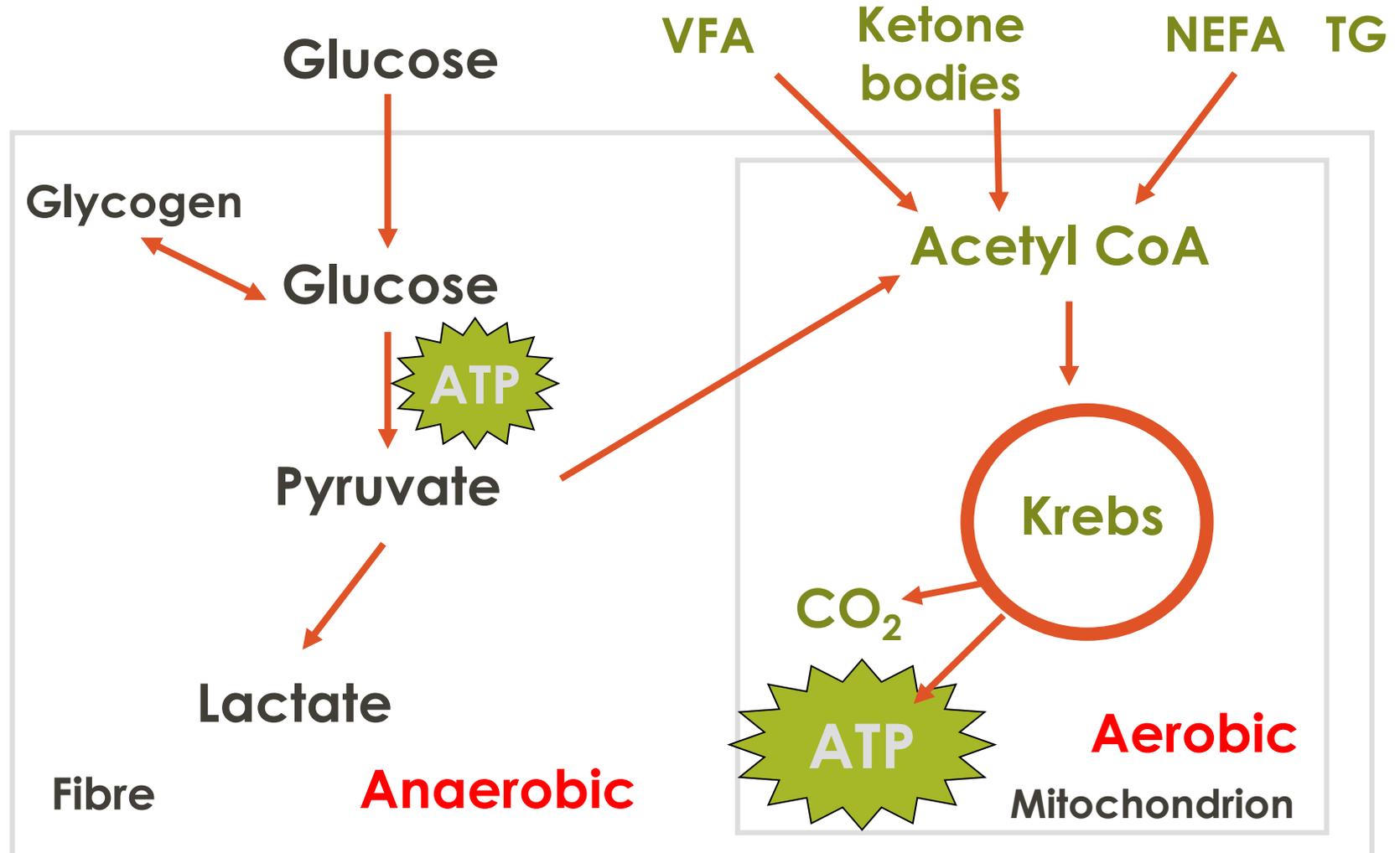
# CONTRACTILE AND METABOLIC PROPERTIES

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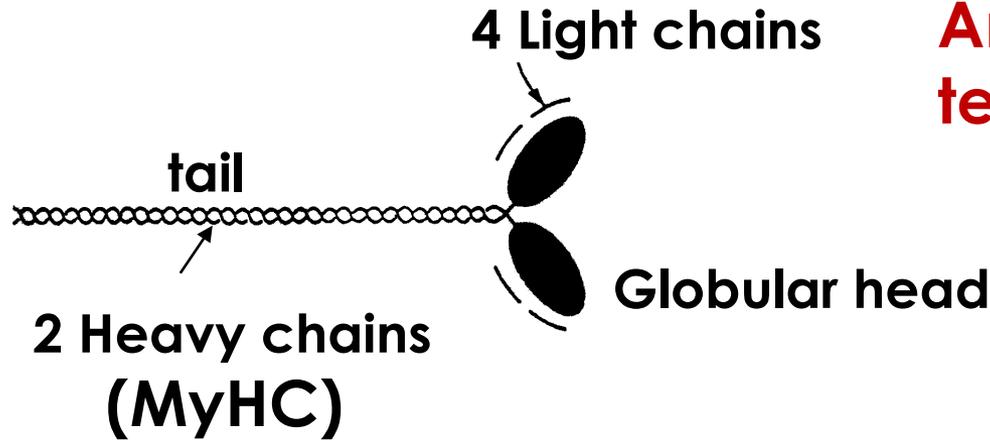
# Metabolic pathways

## GLYCOLYTIC

## OXIDATIVE



# Myosin



**Contraction**  
**Anchorage,**  
**tension, traction**

**ATP-ase activity**

Several isoforms

Embryonic : E  
Neonatal or fetal : F  
Slow: I  
Fast: IIa, IIb, IIx

# MyHC isoforms

## « Adult » isoforms

I (slow)

IIA

IIX (fast)

IIB

## Developmental isoforms

Embryonic

Fetal

$\alpha$ -cardiac

Extra ocular (exoc)

## Two gene clusters

Chr. 7

—  $\alpha$  —  $\beta=I$  — slow

Chr. 12

— emb — IIA — IIX — IIB — Fet — exoc —

Example for pig muscle

# Fibre types

CLASSIFICATION	I	IIA	IIX
Speed of contraction	Slow	Fast	Fast
Metabolism	Oxidative	Oxido-glycolytic	Glycolytic
Fatigue resistance	High	High	Low
Glycogen Content	Low	High	High
Lipid Content	High	High	Low
Vascularization	High	High	Low



Hybrid

Hybrid

# Fibres types / physical activity



**Sprint** ⇨

- Fast IIX fibres
- using glycogen



**Jogging, ski, distance runner** ⇨

- Slow type I fibres
- using lipids



**Alternating sprint/endurance** ⇨

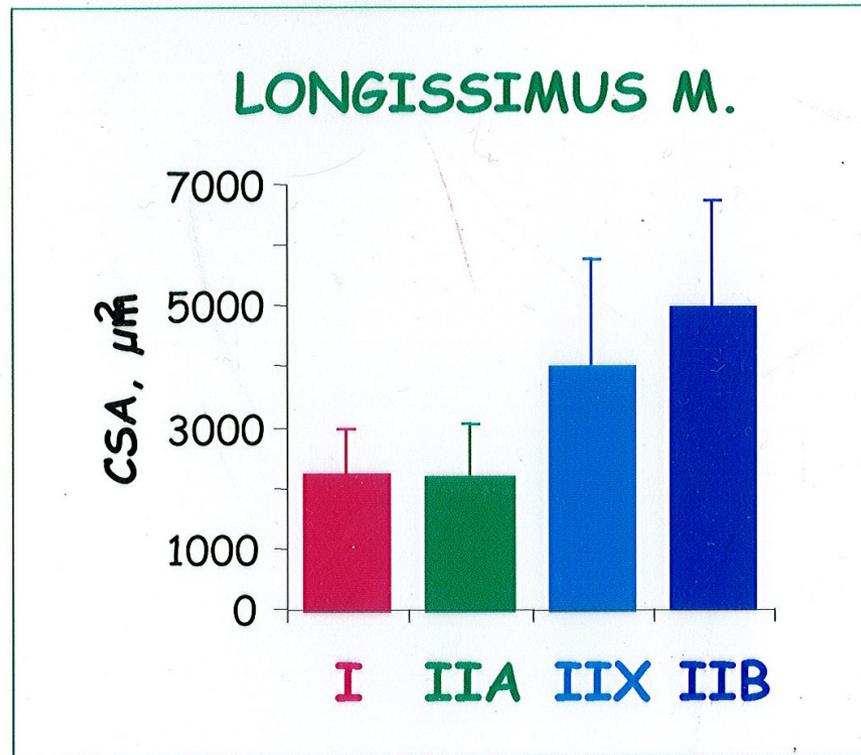
- Fast oxido-glycolytic IIA fibres
- Using both carbohydrates and lipids
- Adaptated to rythm changes

# Classification according to fibre type

Type	I	IIA	IIIX	
« Mean value »	20	25	55	
<i>m. Diaphragma</i>	55	45	0	(red)
<i>m. Longissimus thoracis</i>	25	25	50	
<i>m. Semitendinosus</i>	15	25	60	(white)

In cattle, according to Totland et al. (1991), Picard et al (2002)

# Cross section area of the fibres

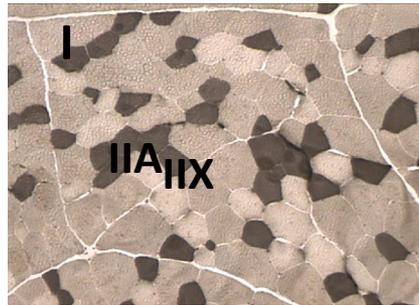
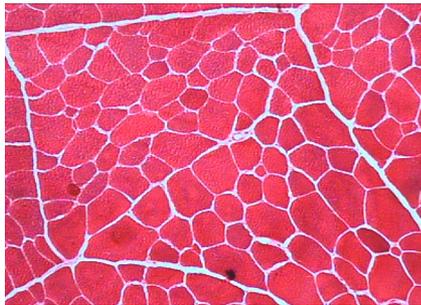


# Mean cross section area of fibres

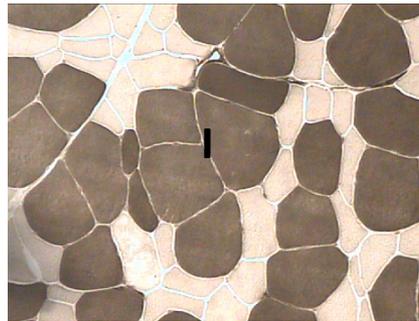
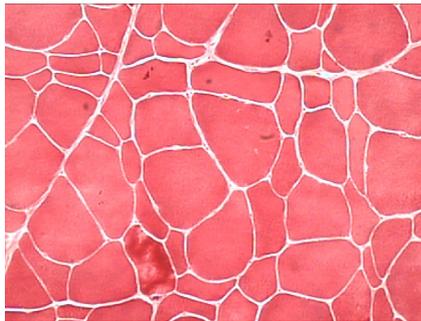
Azorubine

ATPase

TB



RA



Mean area of type I fibres

TB	RA	signif.
1725	3957 $\mu\text{m}^2$	***

TB: I < IIA < IIX

RA: I > IIA > IIX

In cattle

TB: m. *triceps femoris*

Ra: m. *rectus abdominis*

Oury et al., 2009

# CLASSIFICATION OF MUSCLE FIBRES

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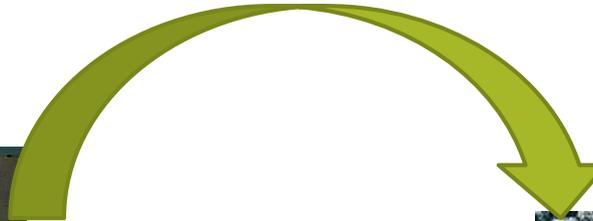
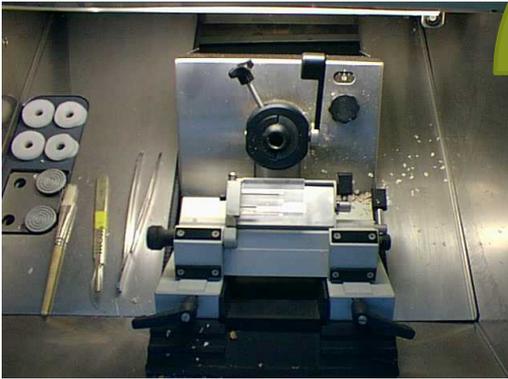
# Methods

## DIFFERENT METHODS BASED ON

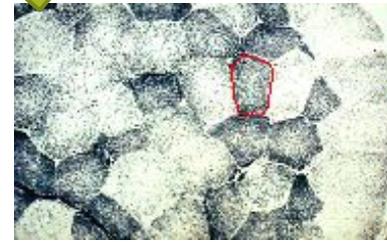
- **functional tests (speed of contraction)**
- **metabolic criteria (the type of energy metabolism)**
  - **speed of energy utilization during contraction**
  - **main source of energy**

# 1- *In situ* techniques

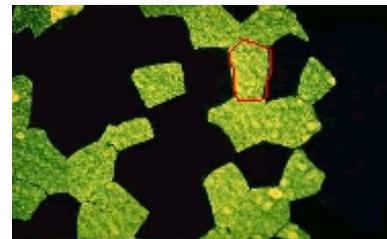
tissues → section



Detection

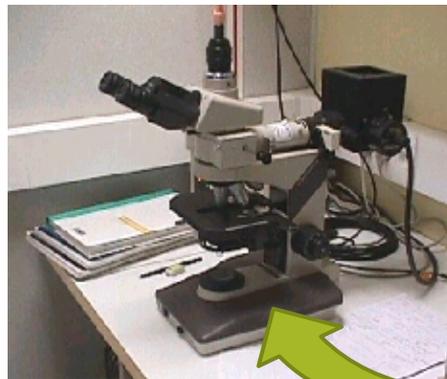


enzymatic  
(SDH activity)



immunology  
(slow MyHC)

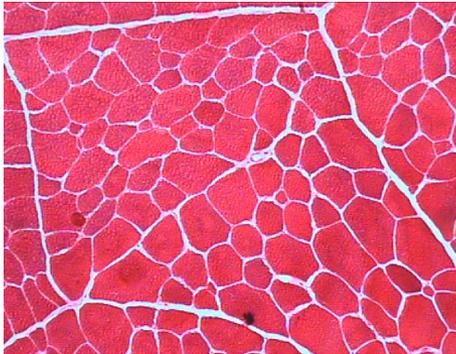
Image analysis



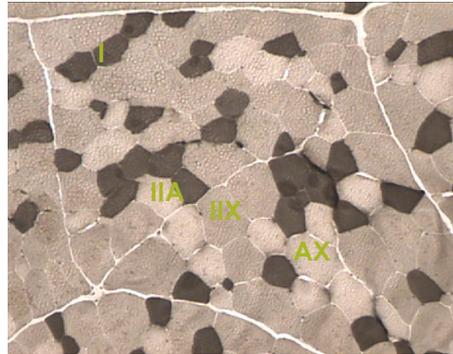
# Histochemistry for fibre typing

Detection of three pure fibres and hybrid fibres in cattle muscle

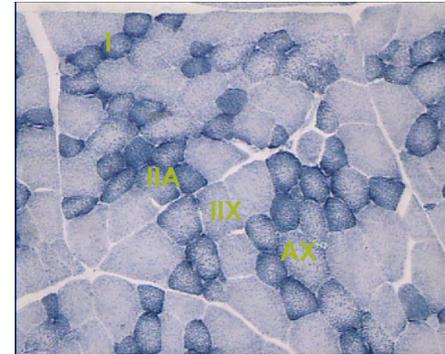
Azorubine



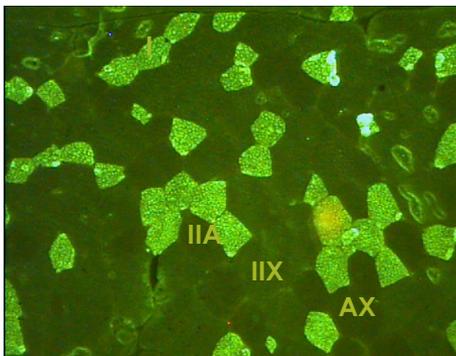
ATPase



SDH

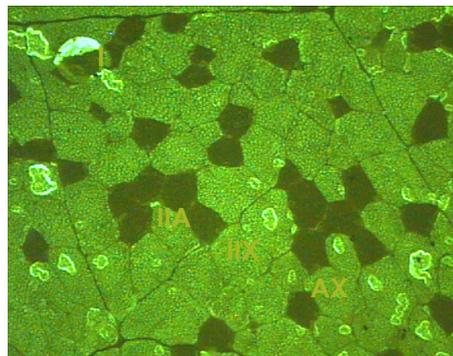


slow MyHC



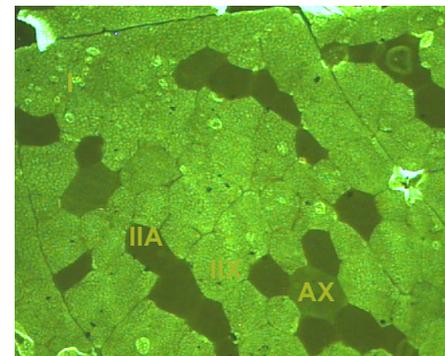
5B9 Alexis

fast MyHC



S5 15F4 (Agrobio)

MyCH I + IIx

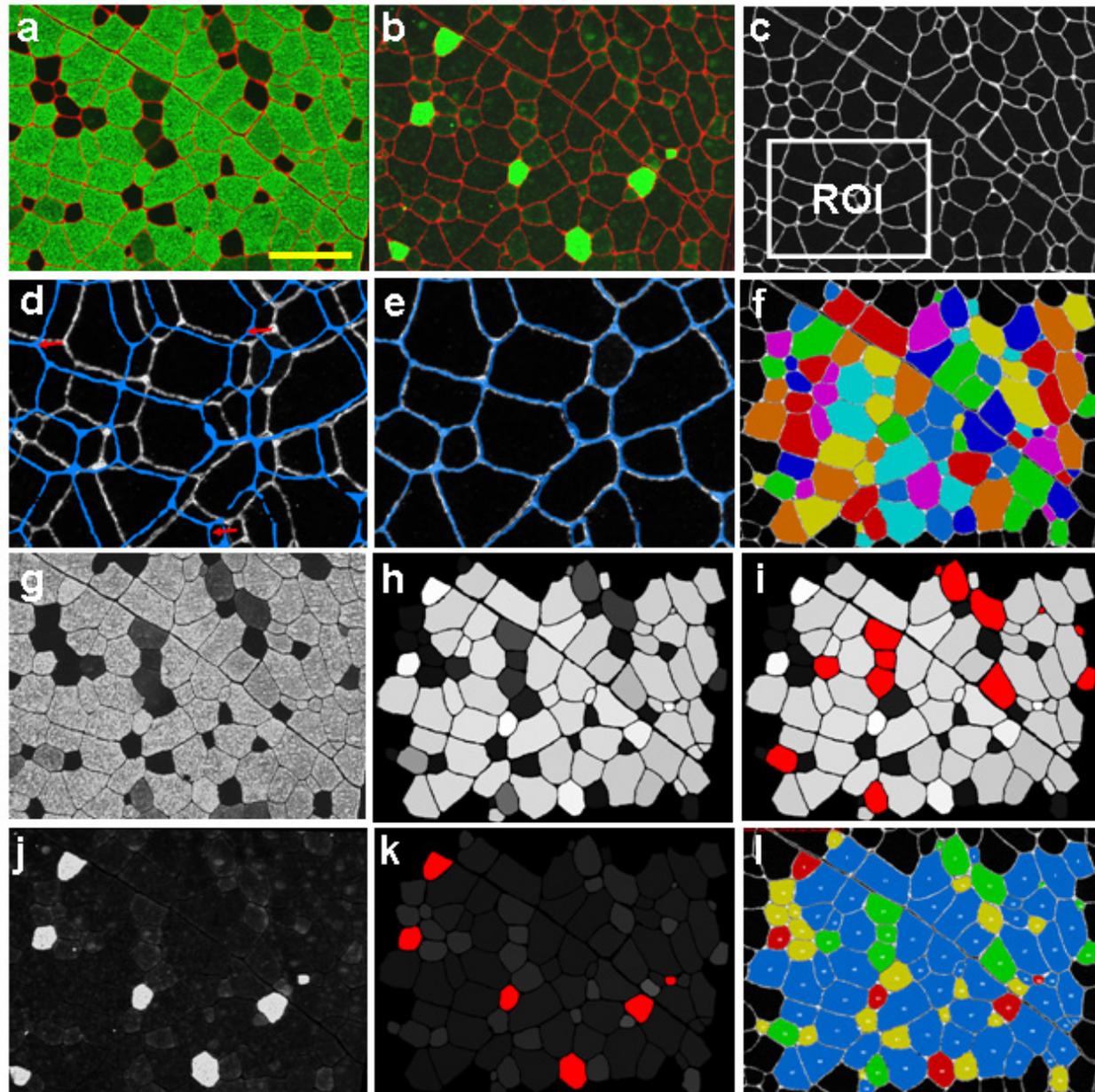


S5 8H2 (Agrobio)

# Image analysis

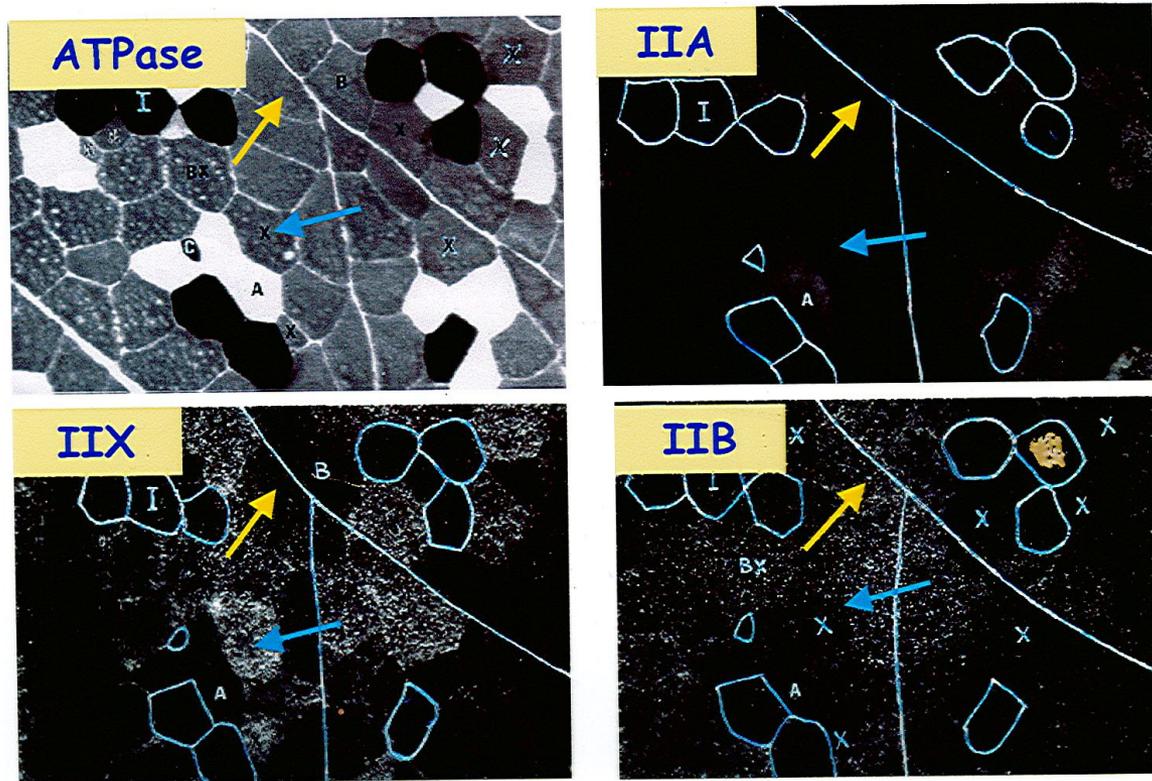
on high number of fibres

- % of each fibre type
- area
- % of area



# MyHC *in situ* hybridization

in pig *longissimus* muscle (100 kg BW)



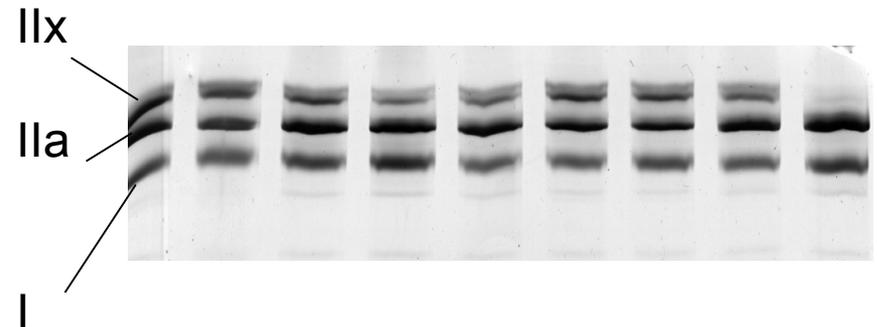
Lefaucheur et al. (1998)

## 2- From muscle homogenates

Electrophoretic separation of MyHC isoforms



**SDS PAGE**

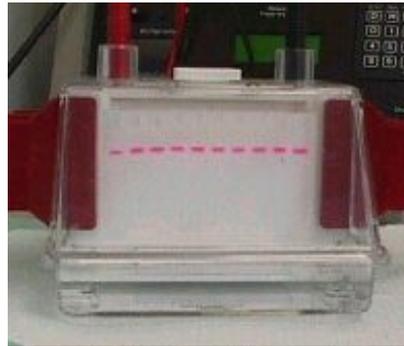


Talmadge and Roy (1995) modified  
by Picard et al. (2011)

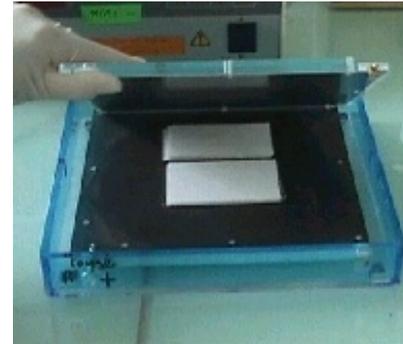
# Western-blot

## Electrophoresis

proteins



## Transfert



## Immuno-detection

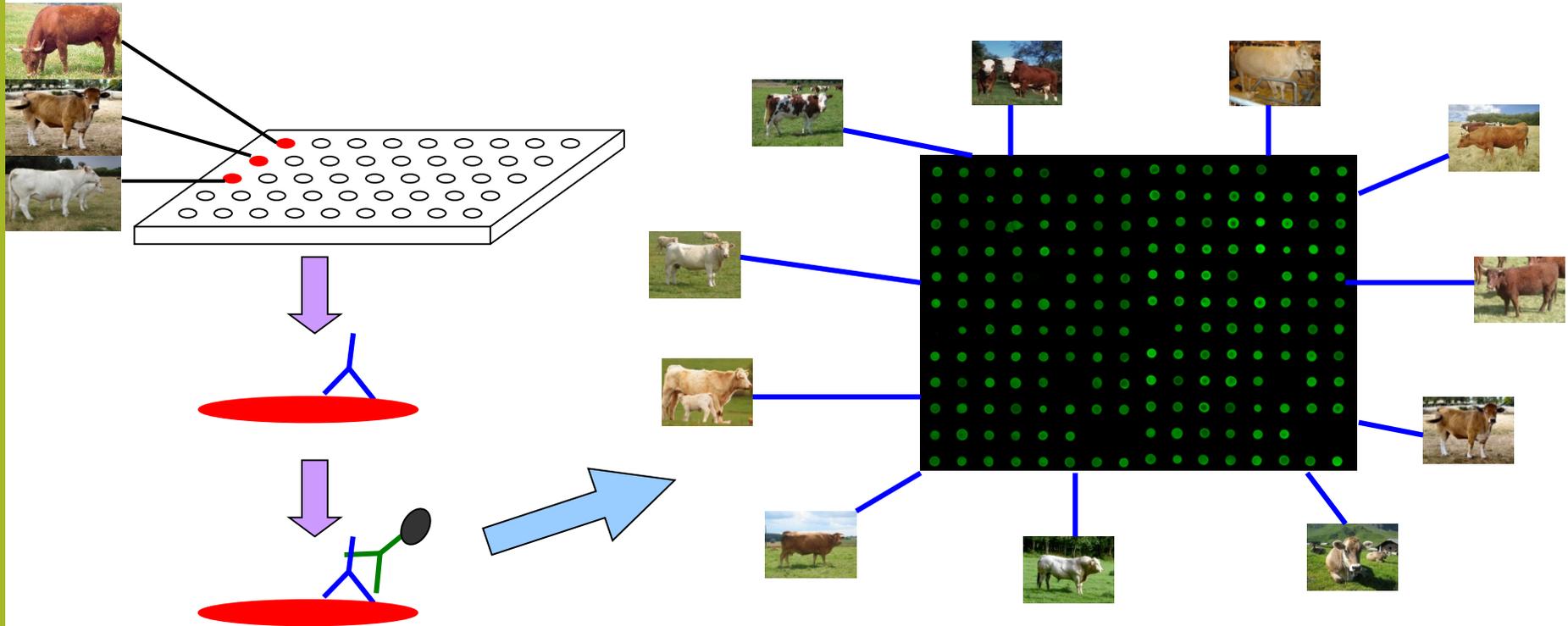
Bovine myoblast culture



desmin

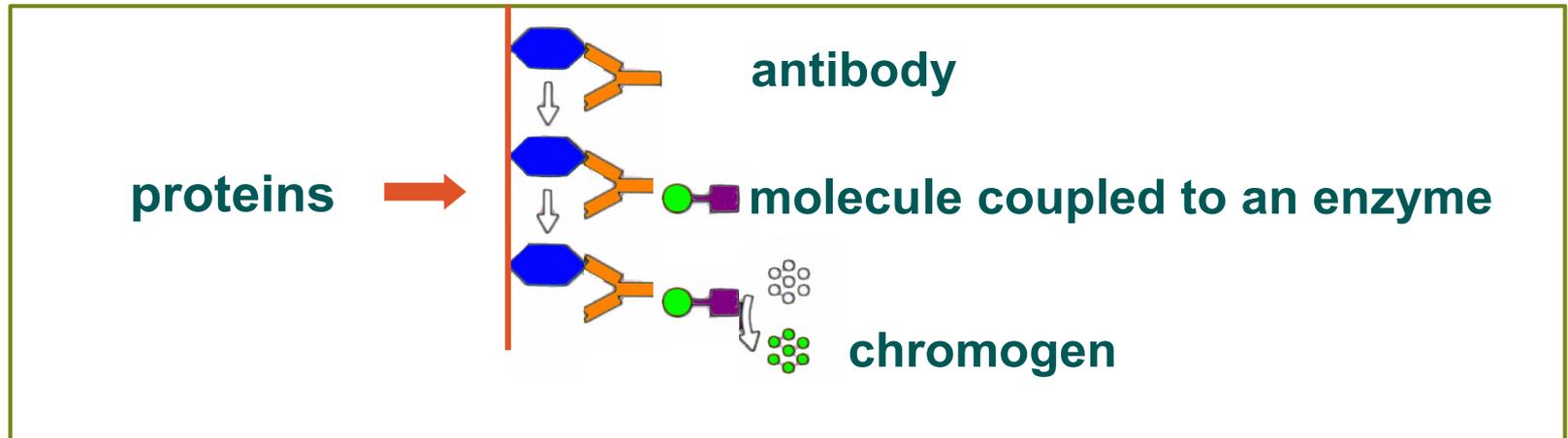
D4 D6 D8 D10

# High-throughput protein analysis

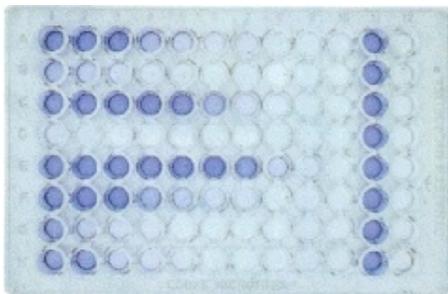


**Dot-blot technology: analyse up to 96 samples simultaneously**  
simplification of the western blot method

# ELISA assay



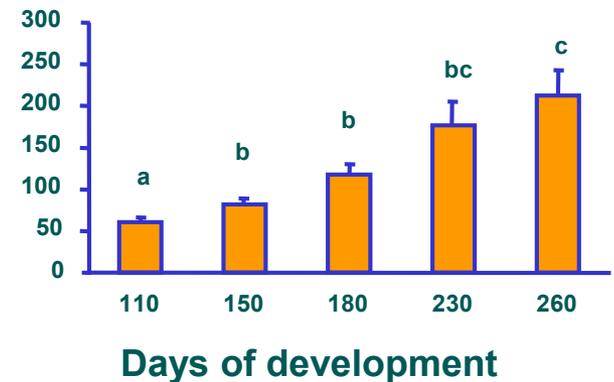
Detection



Optical density



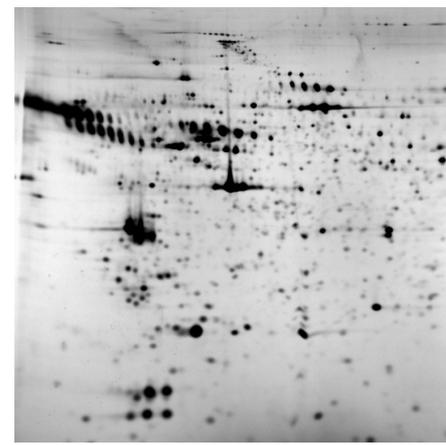
FABP content



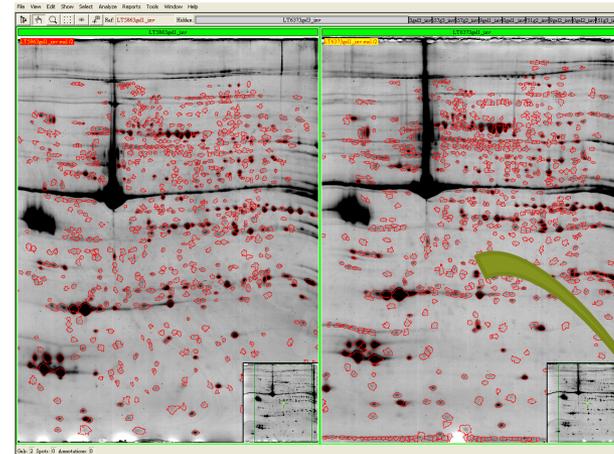
# Proteomics

## Gel-based proteomics: 2DE

1. Separation



2. Image analysis



4. Protein identification (databases)

**MASCOT Peptide Mass Fingerprint**

Your name: thibault Email: tchaze@yahoo.fr

Search title: [ ]

Database: MSDB

Taxonomy: All entries

Enzyme: Trypsin Allow up to: 1 missed cleavages

Fixed modifications: AB\_oligo\_ICATd0 (C), AB\_oligo\_ICATd8 (C), Acetyl (K), Acetyl (N-term), Amide (C-term)

Variable modifications: AB\_oligo\_ICATd0 (C), AB\_oligo\_ICATd8 (C), Acetyl (K), Acetyl (N-term), Amide (C-term)

Protein mass: [ ] kDa Peptide tol.: 1.0 Da

Mass values:  MH+  M<sub>r</sub>  Monoisotopic  Average

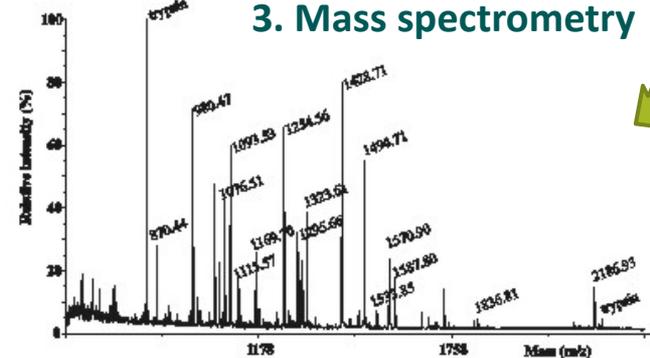
Data file: [ ] Parcount: [ ]

Query: NB Contents of this field are ignored if a data file is specified.

Overview:  Report top: 20 hits

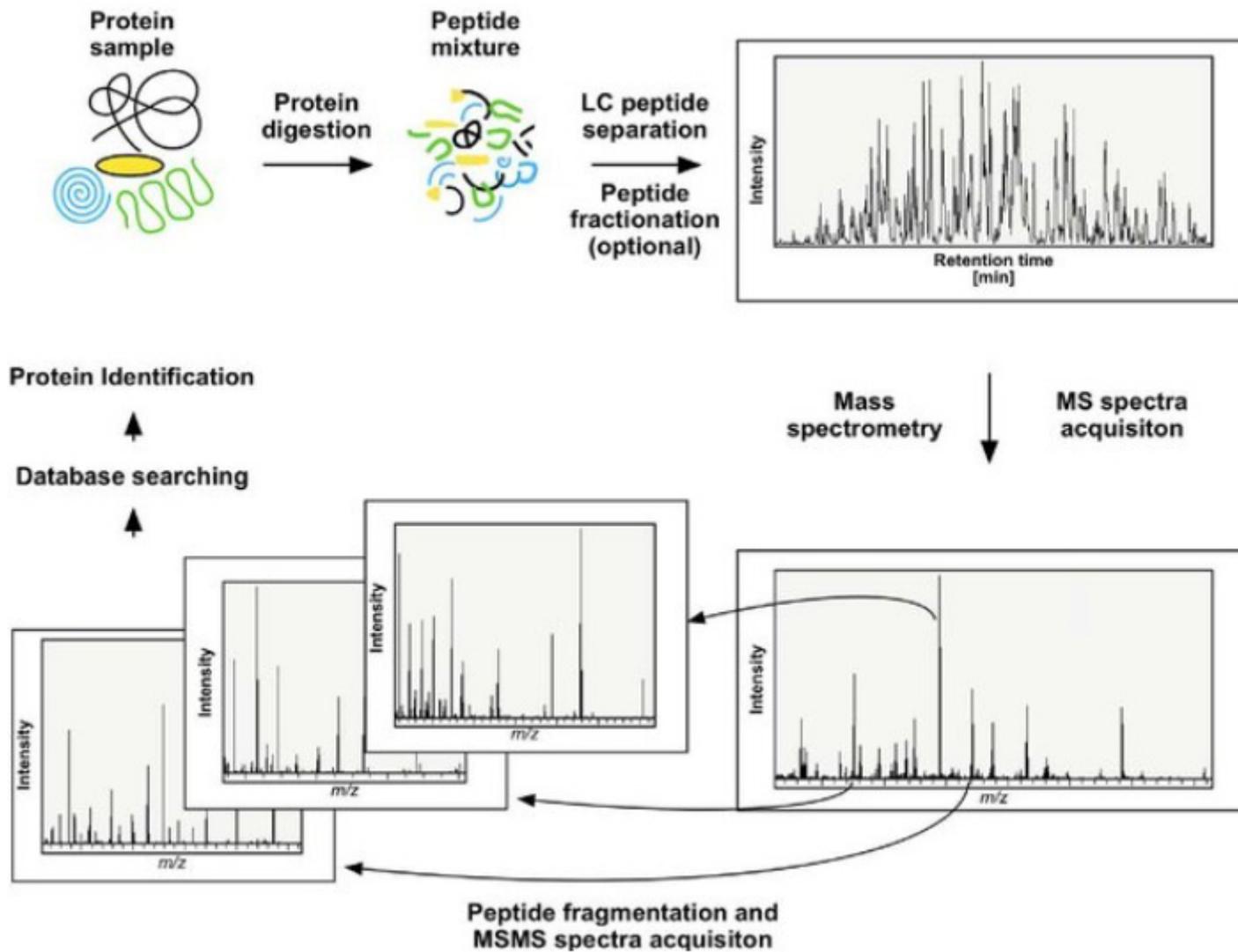
Start Search... Reset Form

3. Mass spectrometry



# Proteomics

## Shotgun: nano LC MS/MS



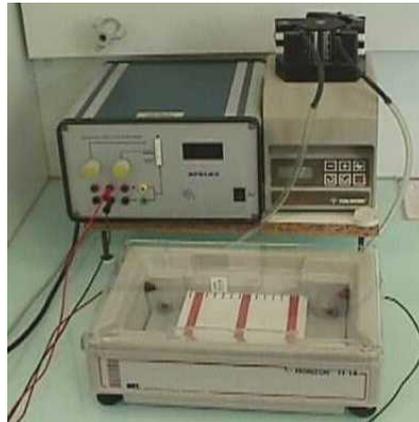
# Gene expression

**Northern-blotting** to detect specific RNA molecules among a mixture of RNA

RNA



**Electrophoresis**



**Transfert**



**Hybridization**

**GLUT-4**



Heart

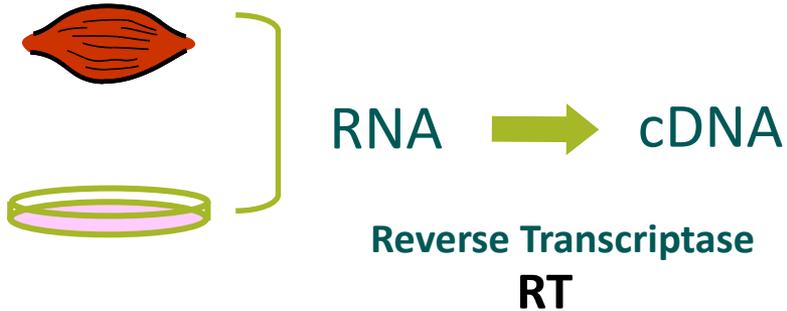
Ma

TAd

liver

kidney

# qRT-PCR



## PCR

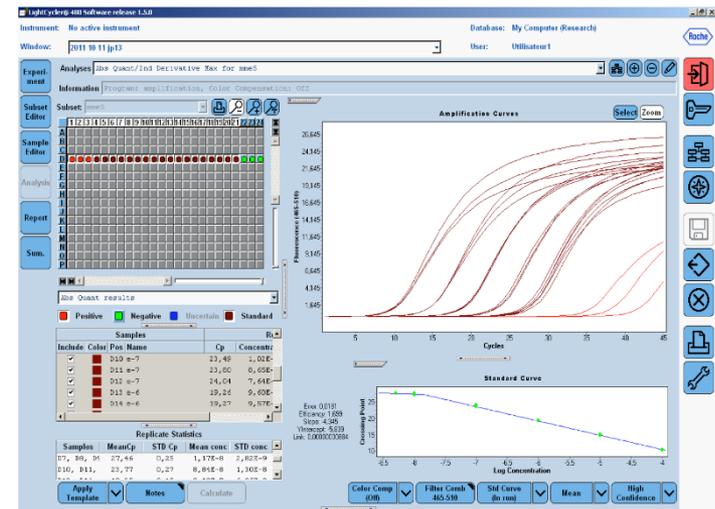
Foetus age (days)

110 180 230 260 15d

myostatin



cyclophilin



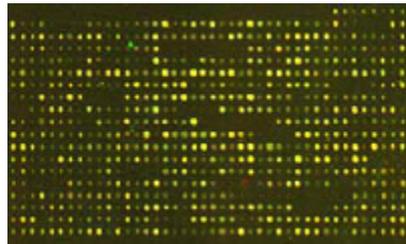
# Transcriptomics

SAMPLE 1  SAMPLE 2 **Contractile and metabolic type**

↓  
RNA extraction  
↓  
Labelling

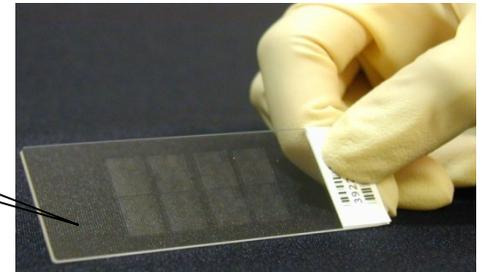
targets\*

↓  
Hybridization



probes

DNA chip

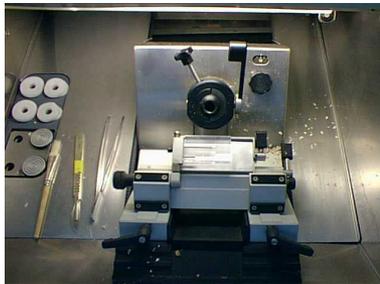


↓  
Image analysis  
Biostatistics

→  
Molecular signatures  
Differential expression

# Choosing the most accurate technique

- Reveal the contractile type by immuno-histochemistry using **anti-MyHC antibodies** and the **SDH activity** on serial sections (Picard and al., 1998): distinguish the hybrid fibres, and get information on the cross section area of each fibre type
- Not relevant for high throughput phenotyping (large numbers of animals)
- Detect contractile type using electrophoresis of MyHC and metabolic type by assaying metabolic enzymes



# IIB OR NOT IIB?

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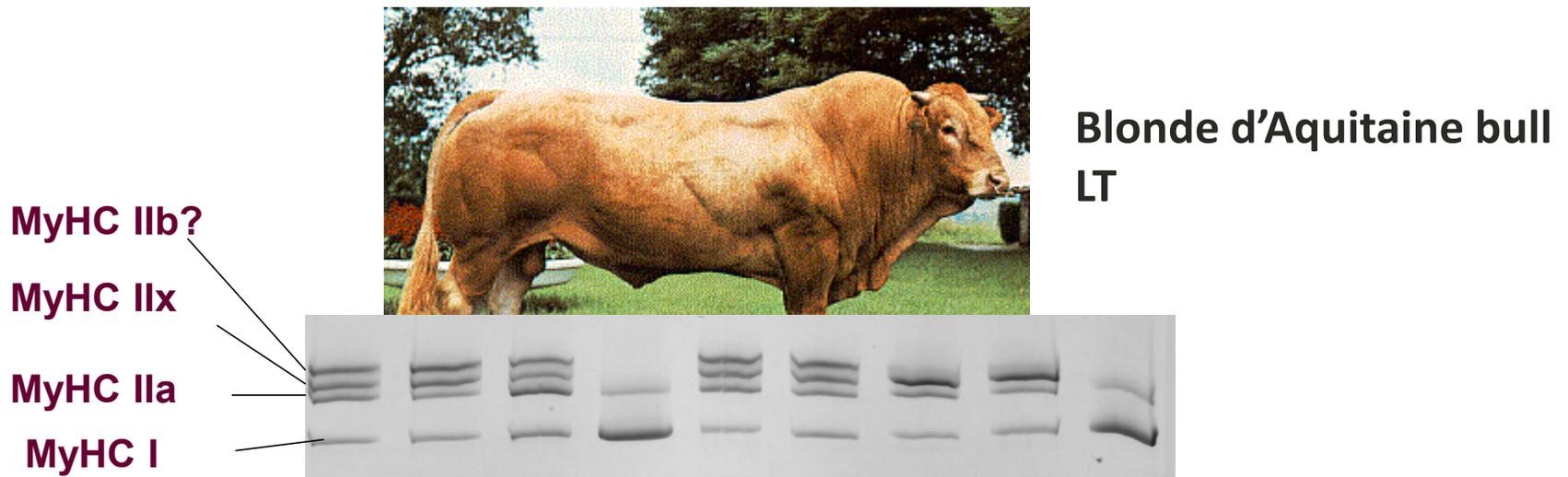
# Myosin IIB

**MyHC-IIb is the predominant motor protein in most skeletal muscles of rats and mice**

**The mRNA for this isoform is only expressed in a very small subset of specialized muscles in adult large mammals, including humans.**

# Is I Ib MyHC expressed in cattle?

- For many authors, I Ib MyHC (MYH4, BTA 19) would not be expressed in cattle muscles, but extraocular muscle:



Picard and Cassar-Malek, 2009

# A fourth MyHC isoform in cattle

- A particular MyHC in Blonde d'Aquitaine bulls with common ancestor

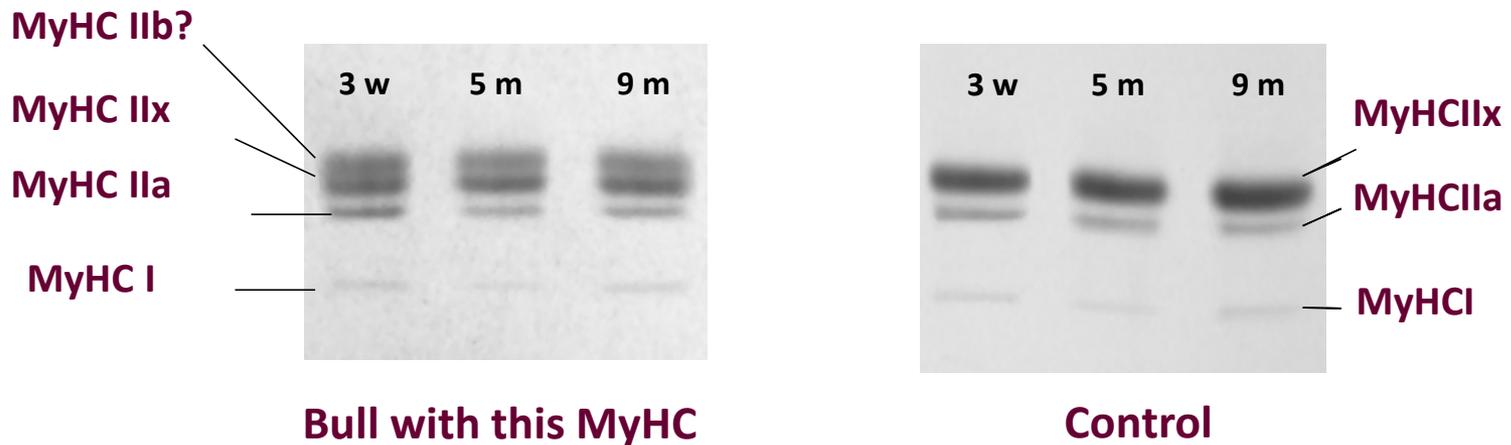


IIb?	<u>35%</u>	<u>18%</u>
IIx	41%	23%
IIa	20%	37%
I	4%	22%



# A MyHC expressed in post-natal muscle

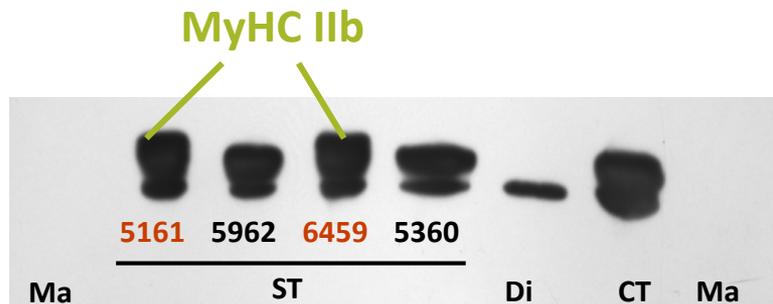
- This MyHC is detected at all studied ages
- Onset as soon as foetal life?



# Identification

## Immuno-detection

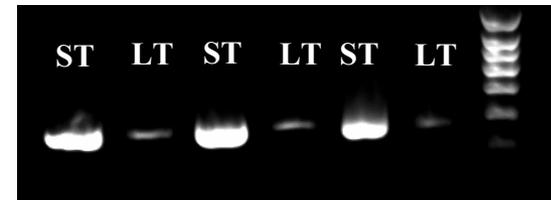
with an antibody specific of the fast MyHC (IIa, IIx, IIb)



Ma : *masseter*, slow (I),  
Di: *diaphragma* (I +IIa),  
CT: *cutaneus trunci* (IIa+ IIx )

## RT-PCR

Primers designed in the 5'-UTR of the MyHC IIb transcript



Amplification of a cDNA fragment and sequencing

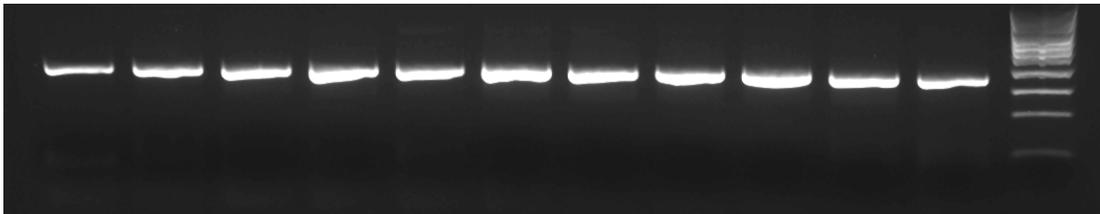
**This isoform is the IIb MyHC (encoded by MYH4)**

# Abundance of the transcript

- Specific regulation of MYH4 expression in cattle?

RT-PCR using primers for 5'-UTR MyHC IIb (Chikuni et al, 2004)

AMPLIFICATION  
~300 pb in ST



Transcripts observed in all 11 young bulls but the protein was present in 2 only (ST BA)



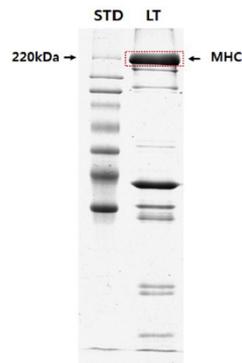
Charolais



B. Aquitaine

# What's next?

Kim (2014) by using electrophoresis and nano LC-MS/MS of MyHCs did not observed unique peptides of MyHC IIb in Hanwoo Steer LT muscle



**MyHC1-IIx (n=14)**  
**MyHC- IIa (n=8)**  
**MyHC-I (n=21)**  
**MyHC- IIb (n=0)**

However this has to be tested on our samples!

# Conclusion



## IN CATTLE

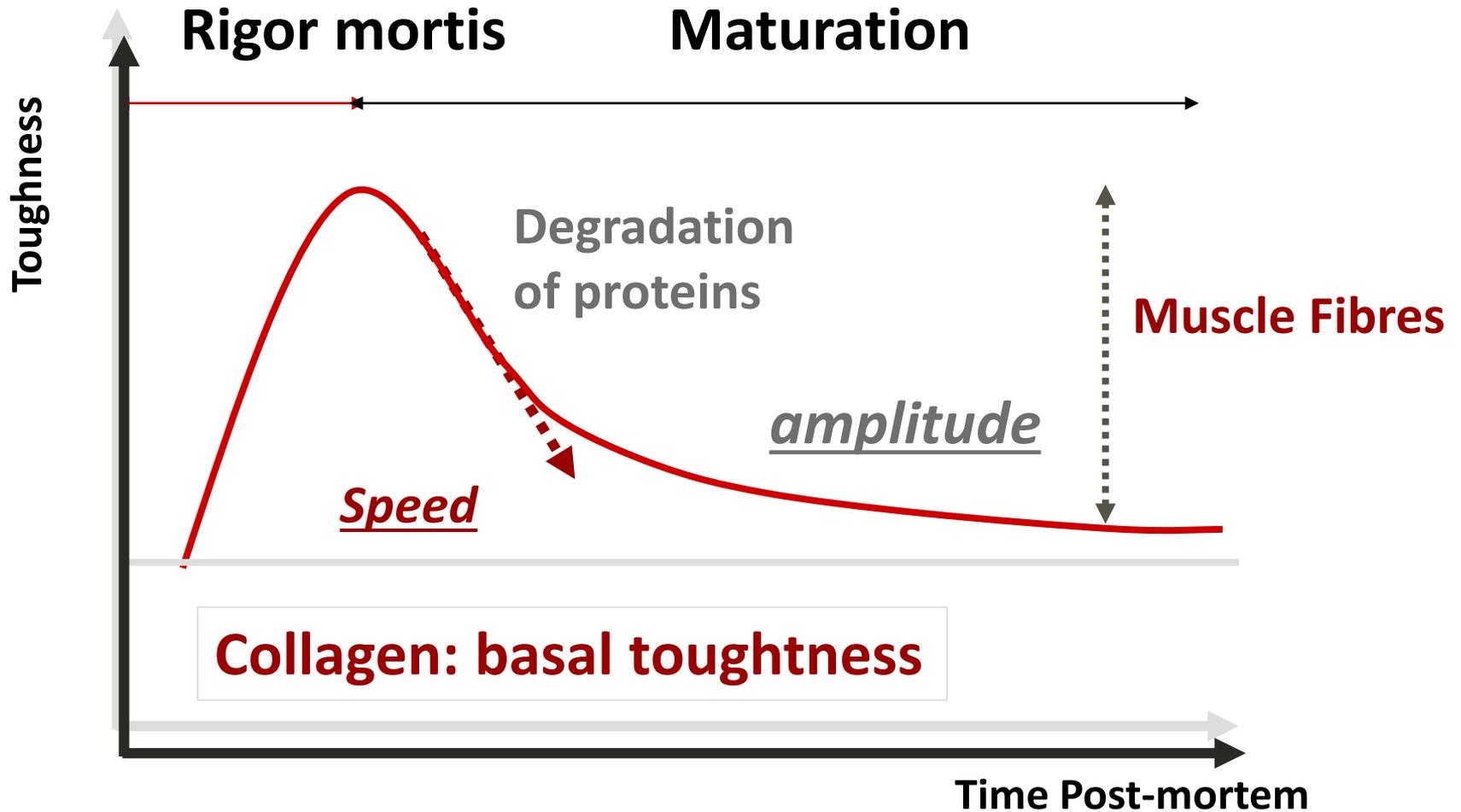
- **Three types of fibres I, IIA, IIX**
- **and a fourth one IIB in some french bovines**
- **with a variable frequency between breeds**
- **6% in Charolais, 35% in Blonde d'Aquitaine, 45% in Limousin**

# FROM MUSCLE TO MEAT

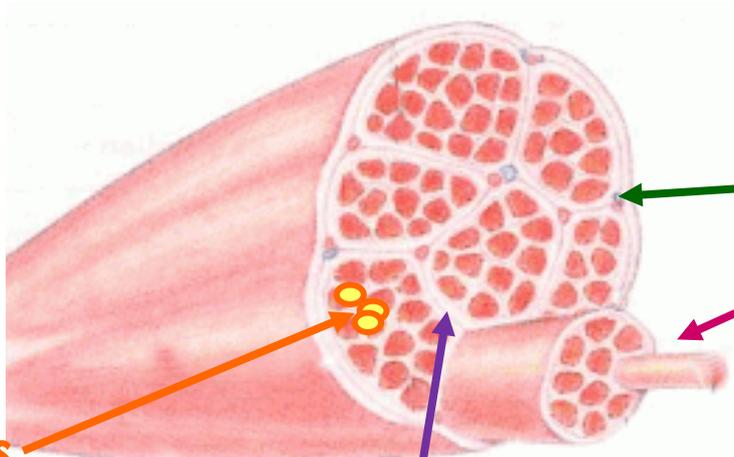
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# Conversion of muscle into meat



# How muscle biochemistry affects Beef quality



**Blood capillaries**

**Muscle fibres**  
(number, size, type)

**COLOUR**

**Adipocytes**

**Connective Tissue**

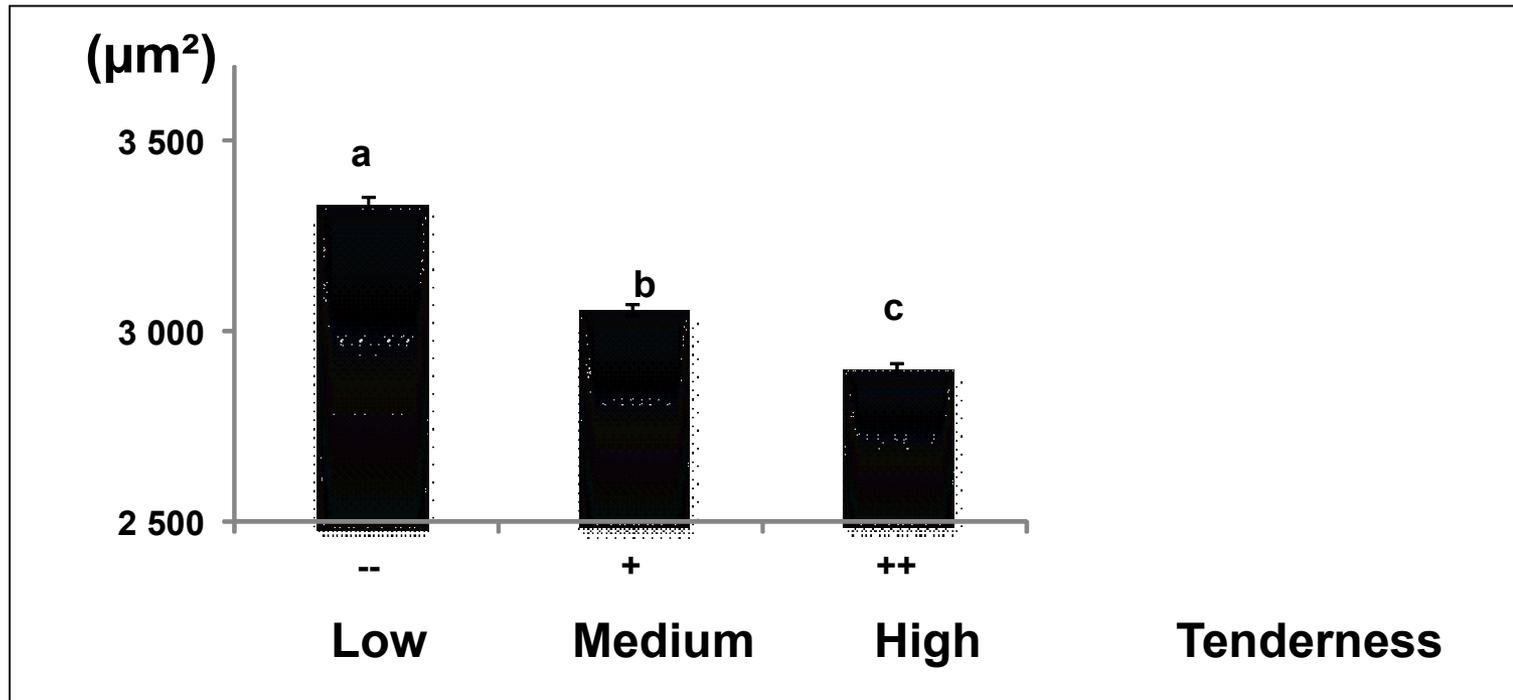
**JUICINESS**

**FLAVOUR**

**TENDERNESS**

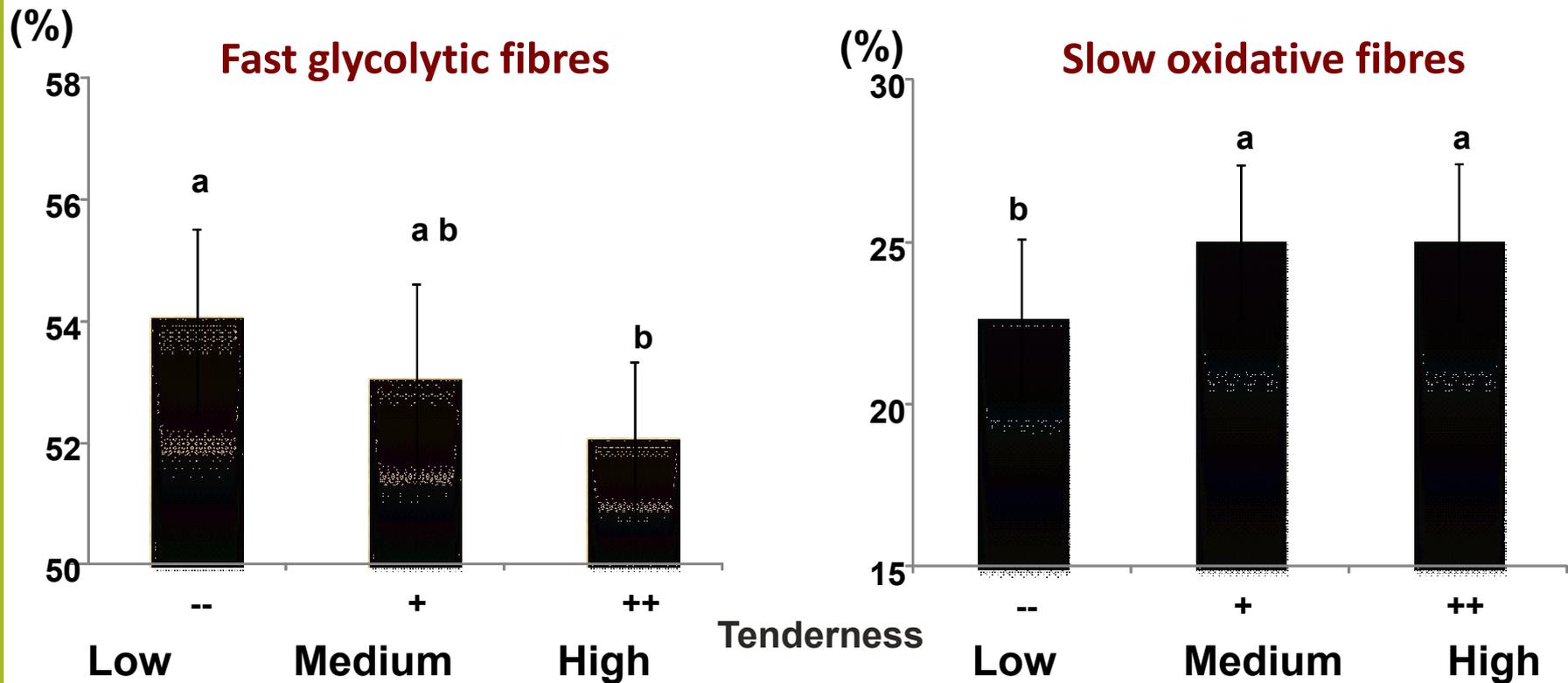
**NUTRITIONAL VALUE**

# Cross sectional area of fibres/quality



**For *Longissimus thoracis* muscle (LT), the tenderest muscles have the lowest cross sectional area of fibres**

# Fibre type/quality



**For *LT*, the muscles the less tender have the higher % of IIX fibres and the lower % of slow I fibres**

# Muscle properties according to the breed

- Muscle mass  
+ collagen  
+ intra-muscular fat

+ Muscle mass  
- collagen  
- intra-muscular fat

+ red  
slow  
oxydative

+ white  
fast  
glycolytic



Dairy breeds



Hardy breeds



Beef breeds



# Research for the meat sector

- For beef cattle research, a main objective is to control both the development of muscles and qualities of the meat, with specific attention towards tenderness (the top priority quality attribute).
- Variability in beef tenderness originates from genetic polymorphisms and modulation of gene expression according to rearing conditions.
- Beef tenderness is a complex phenotype (post-mortem expression). Identification of relevant markers at the DNA or protein level is ongoing.
- The next challenge is to integrate the knowledge and develop detection tests for desirable animals to ensure proper breeding programmes or management systems.

# Biomarkers of tenderness

- The relationships between fibres' properties and tenderness is different according to the muscle

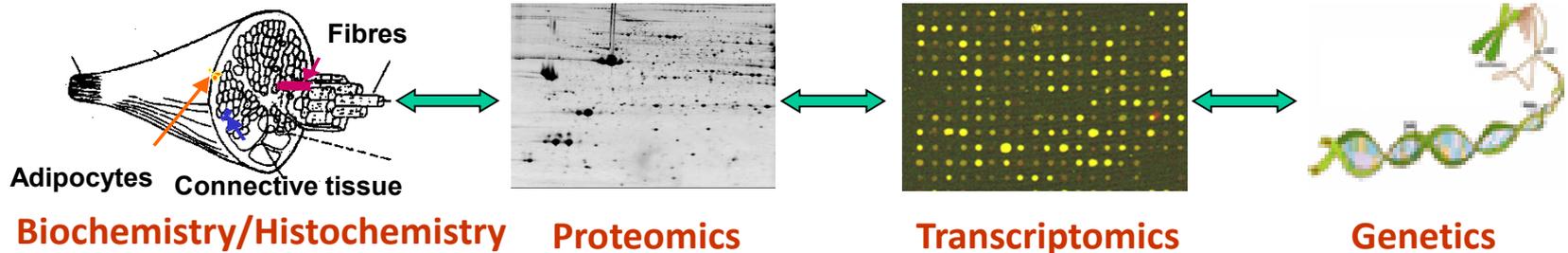


**Difficult to establish general law**

- Muscle characteristics (collagen, fibres, lipids) explain around 30% of tenderness variability



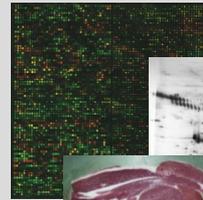
**Need to identify other muscle characteristics involved in tenderness by Genomics**



# From omics to prediction tools for the Beef sector

**Omics signatures**

Transcriptome



Proteome

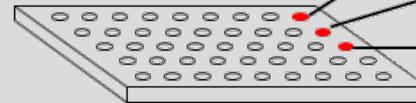


Tenderness



**List of candidate markers**

**Large-scale VALIDATION**



from 2005 to 2012...

from 2008 to 2012...

**Development of TOOLS**  
(DNA chip, protein array)



Inra + French Beef Industry  
from 2011

from 2015  
Reverse Phase Protein Array  
nanotechnologies

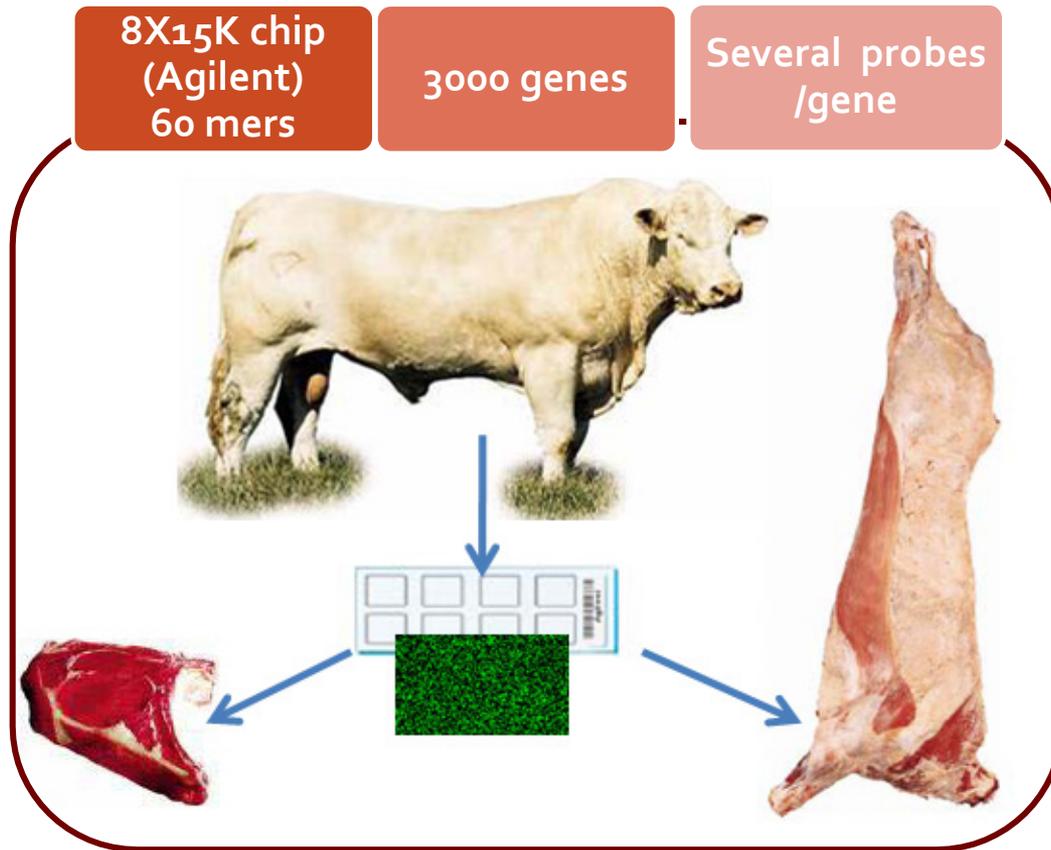
**Use by the Beef industry**



Picard et al, 2015,  
Cassar-Malek & Picard, 2016

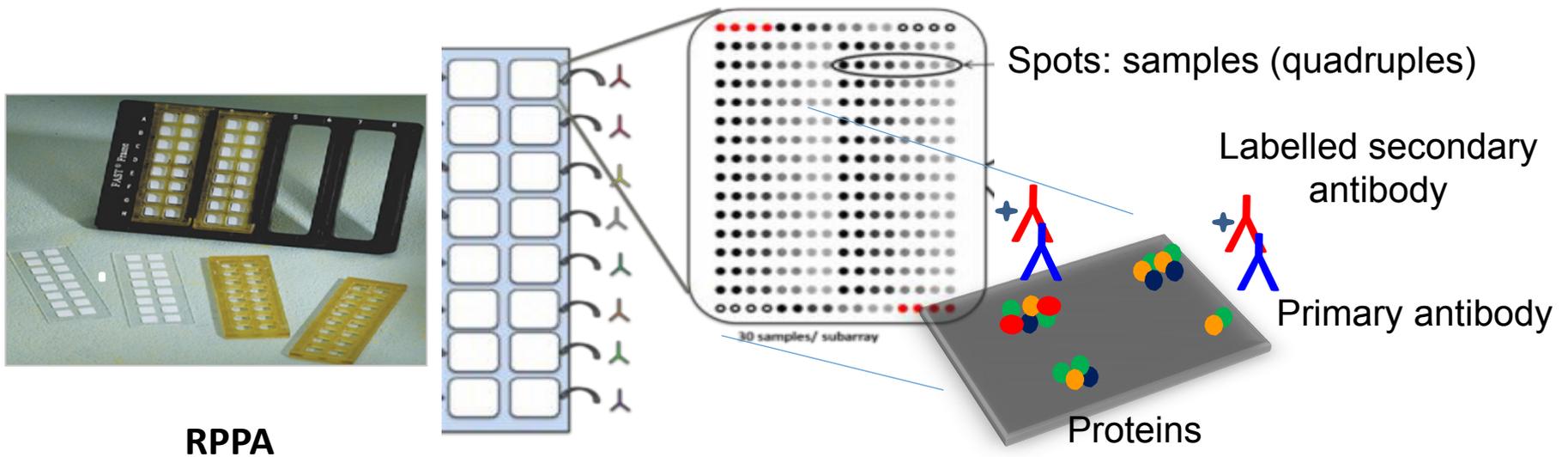


# A “meat quality chip” for Beef prediction



# Towards high throughput screening of protein biomarkers

## Reverse Phase Protein Arrays, a recent methodology



Quantification of the abundance of one biomarker in up to 500 samples

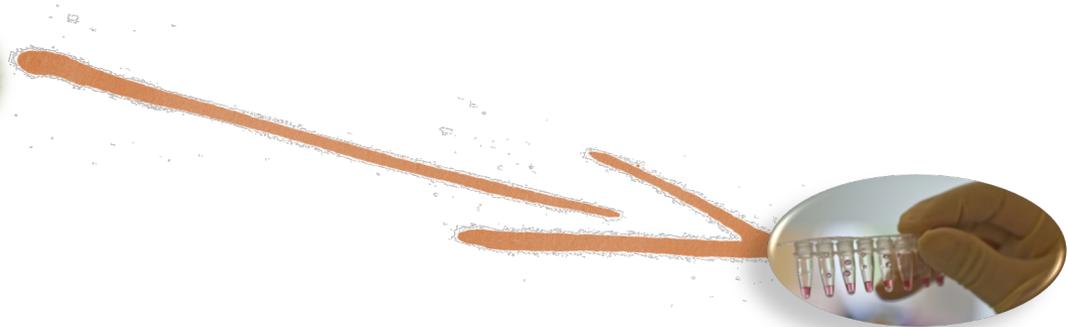
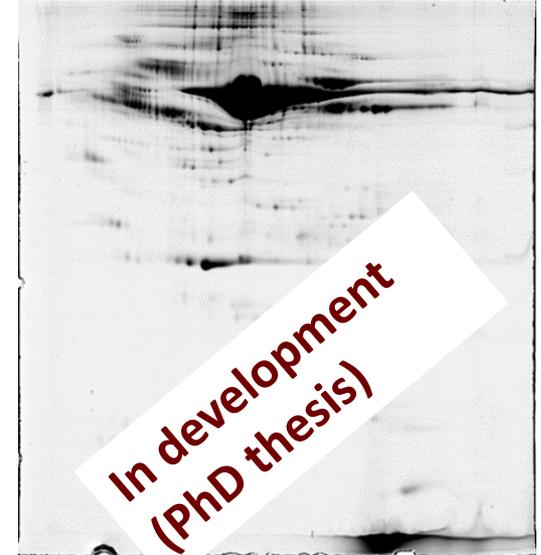
On going project + other methods (nano technologies)

# Toward less invasive markers

## Search for plasma markers

The plasma perfuses all tissues of the body and thus may contain information on physiological mechanisms and performance.

In livestock animals, plasma proteomics is a promising strategy to identify biomarkers of the potential of meat production.



# Take-home messages

- The skeletal muscle tissue is a specialized tissue but heterogeneous in structure.
- The muscles are characterized by their contractile and metabolic properties (isoforms of contractile proteins, preferential metabolic pathway).
- They are involved in different types of movements (fast or slow, short or endurance effort).
- The muscle characteristics can explain only one third of variability in Beef quality (tenderness). Biomarkers are identified for development of « diagnostic » tools.