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The muscle tissue and its relationship to beef production

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Submitted on 16 Jul 2020

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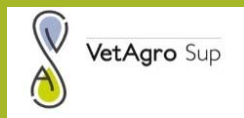
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The muscle tissue and its relationship to beef production



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63122 Saint-Genès-Champanelle



Myogenesis of Cattle - Challenges



Beef production

"Construction" of beef quality

A model for humans

(Gibbs and Weinstock , 2002)

Etymology



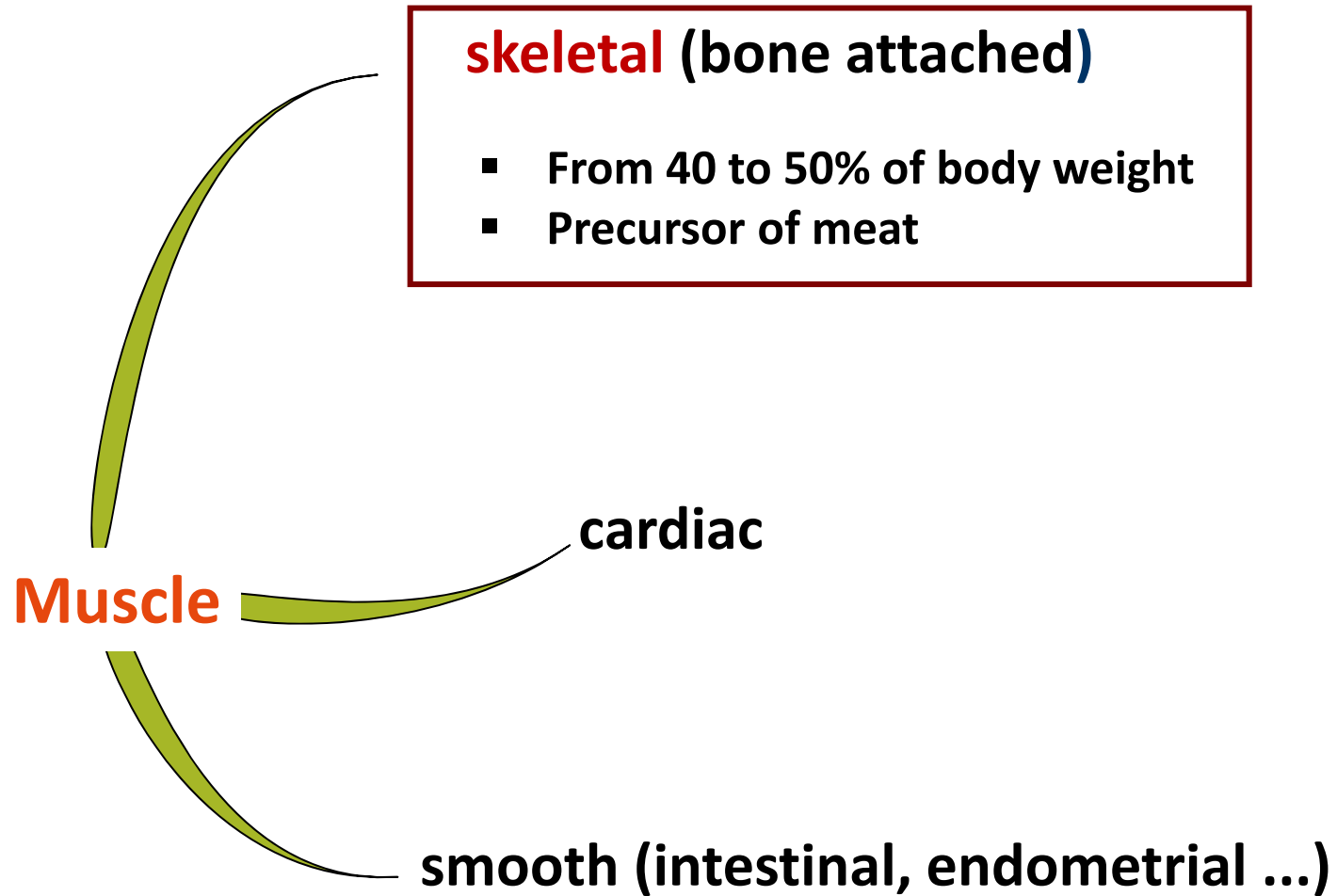
The word "muscle" comes from the Latin **mus**
/ musculus meaning "little mouse"




Terminology

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

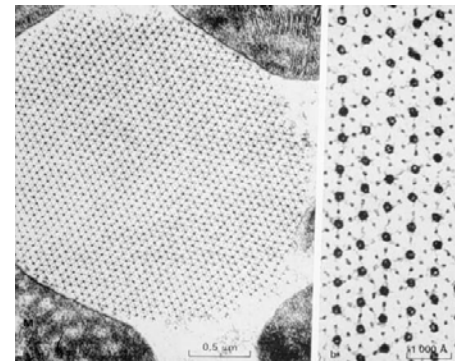
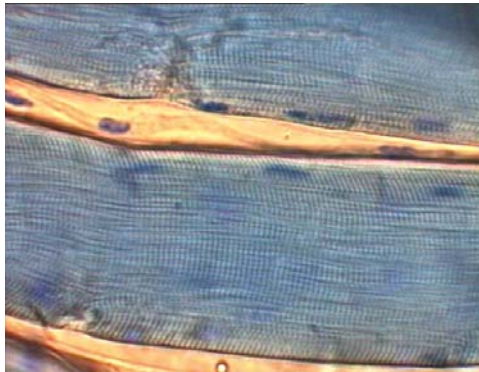
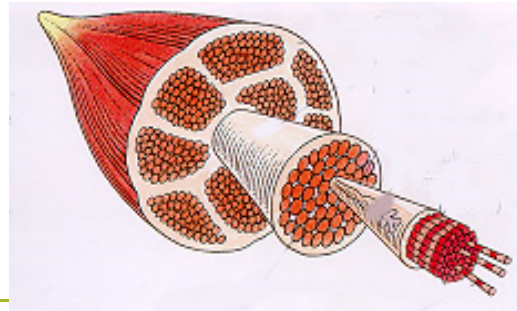
Muscle tissues



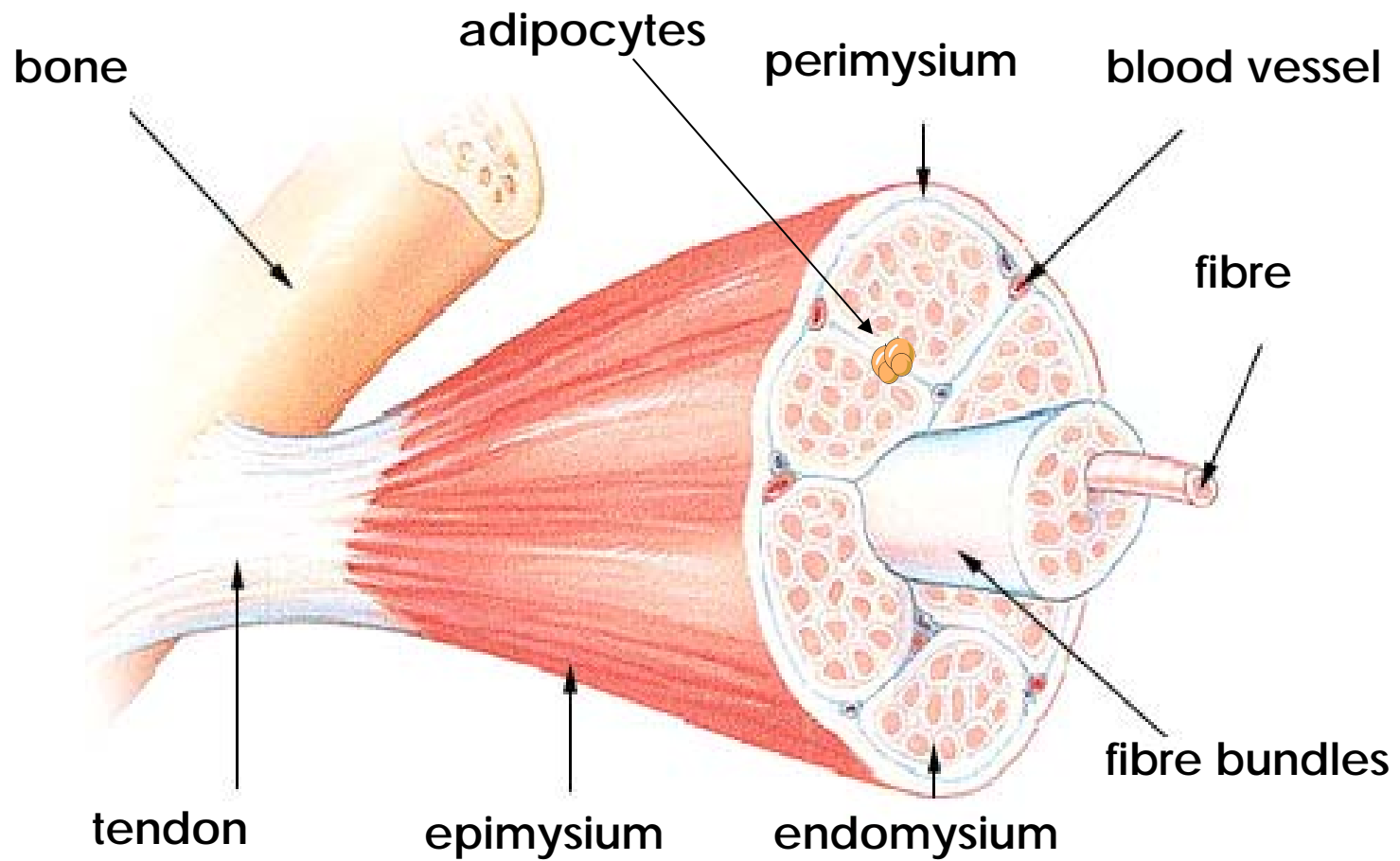
Skeletal muscle

- 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)

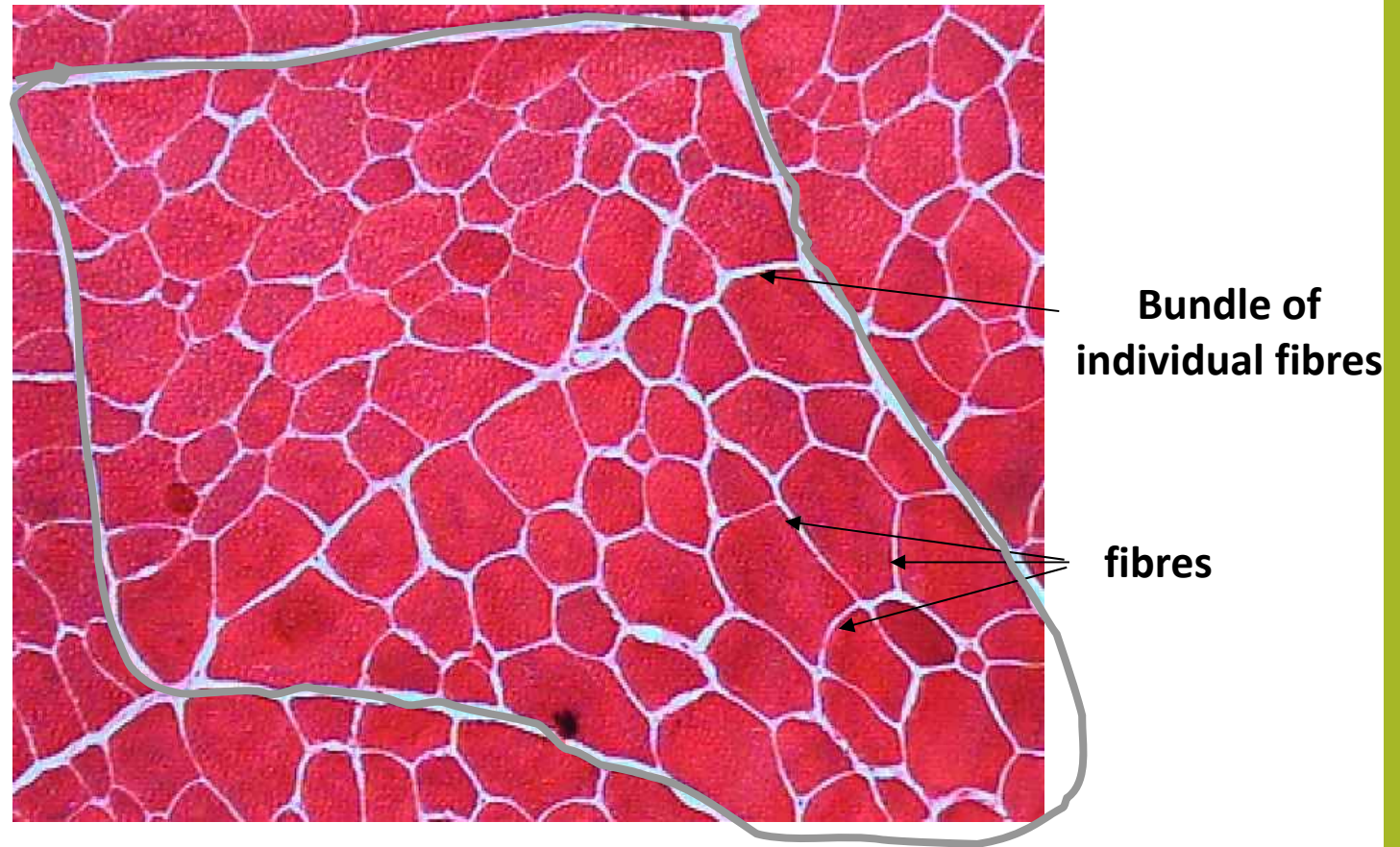
STRUCTURE OF THE SKELETAL MUSCLE



Macroscopic structure



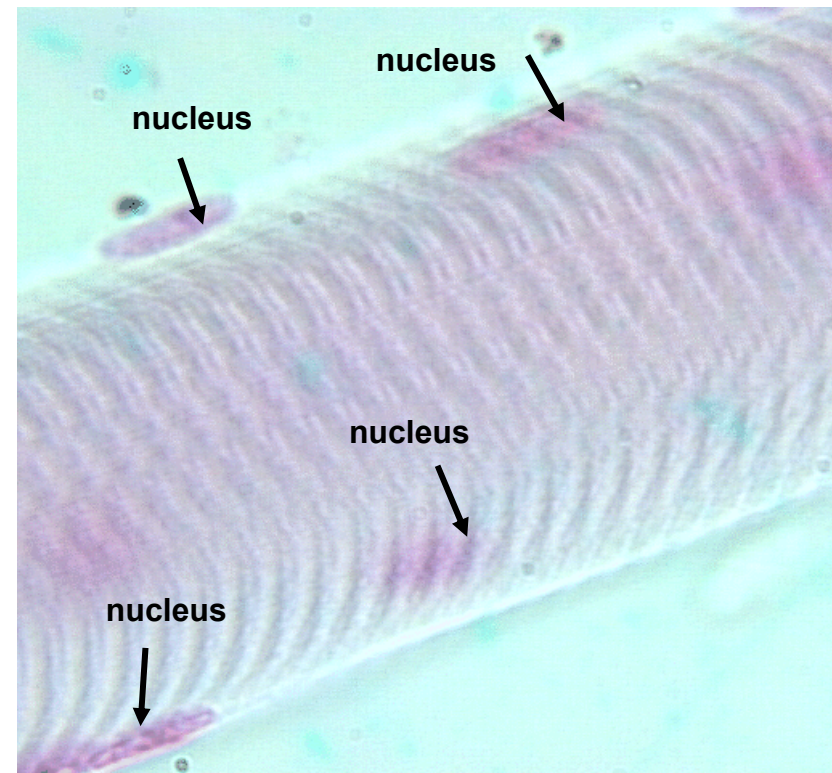
Microscopic structure



Histological section (bovine muscle)

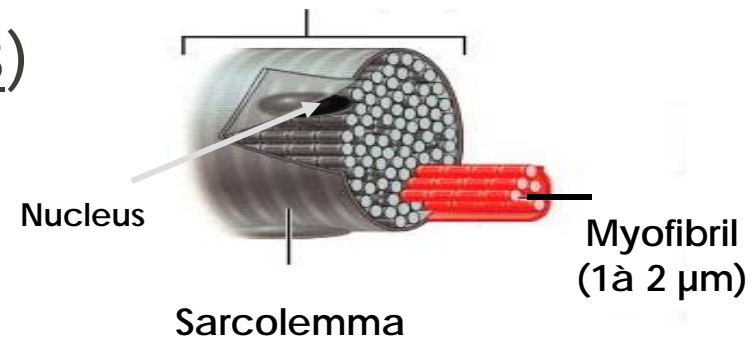
Muscle fibres

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



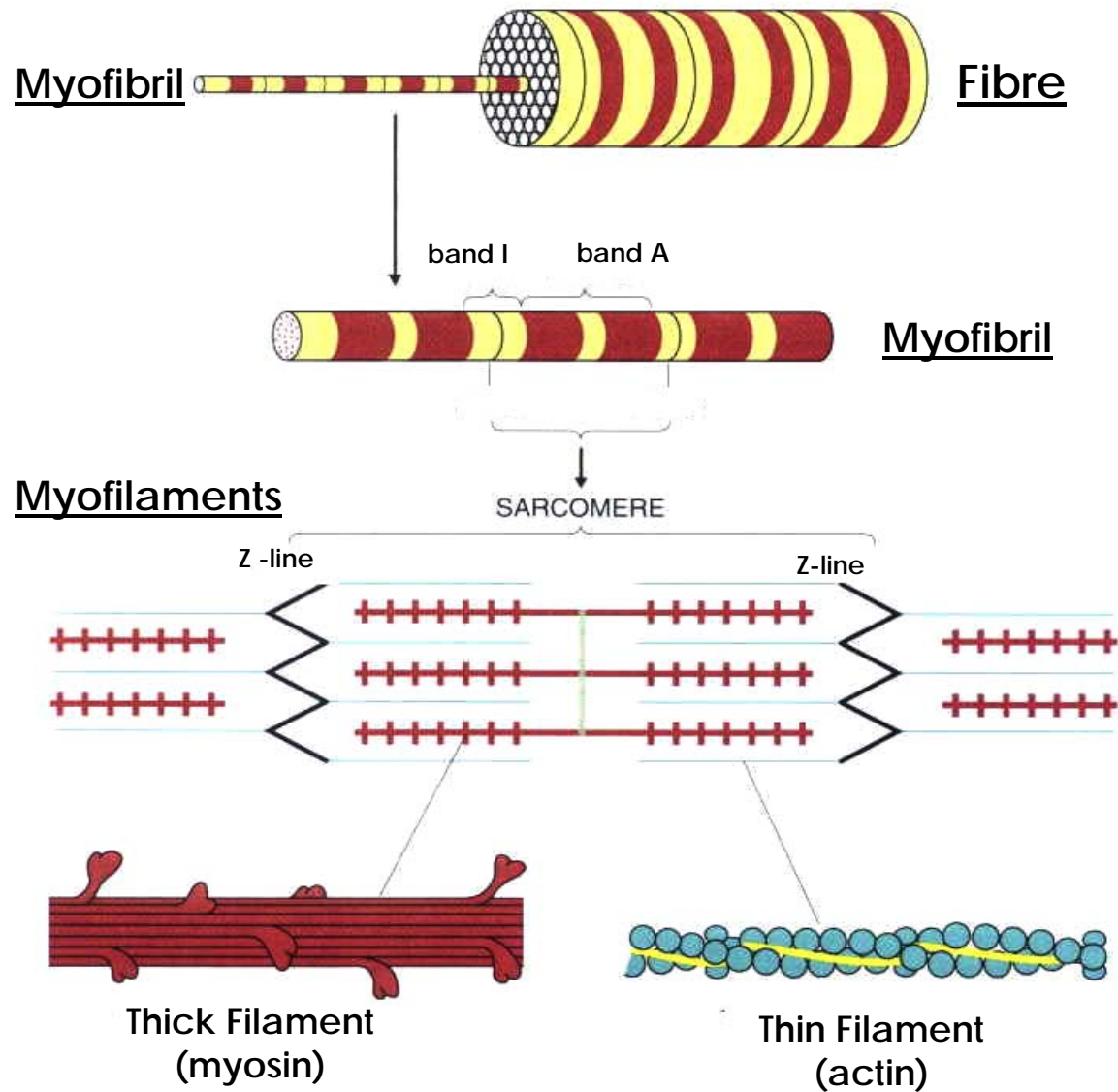
Cellular organisation

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

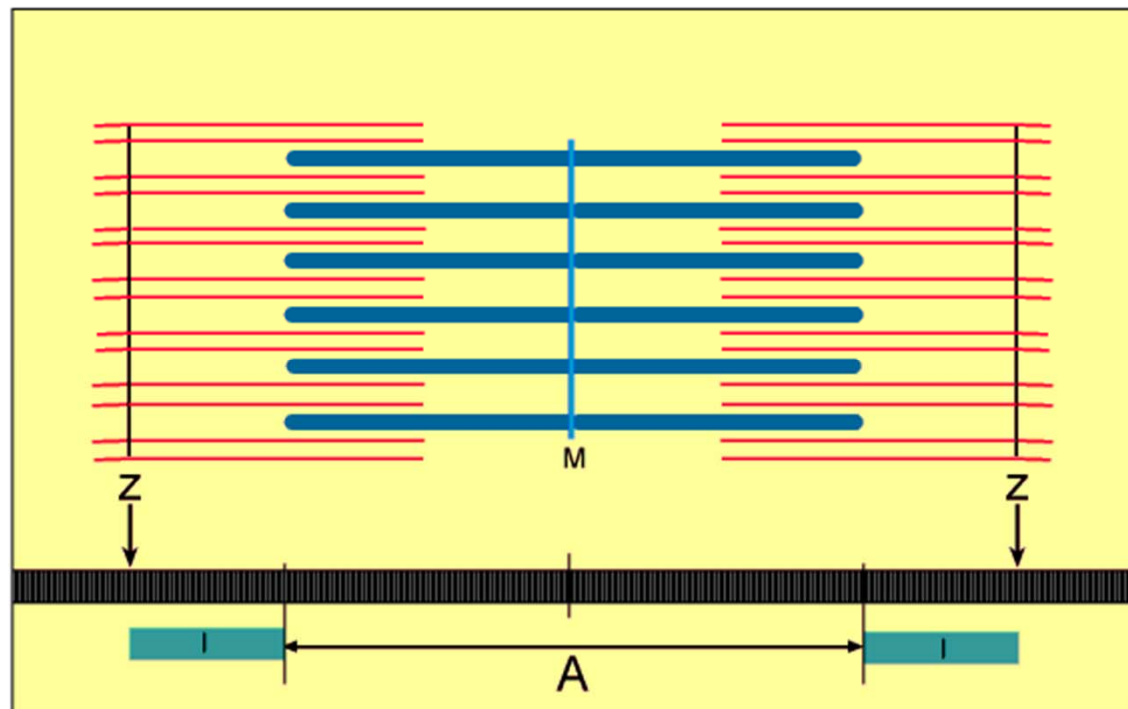


[Watch https://www.youtube.com/watch?v=yJ85idDumtA](https://www.youtube.com/watch?v=yJ85idDumtA)

Ultra-structure



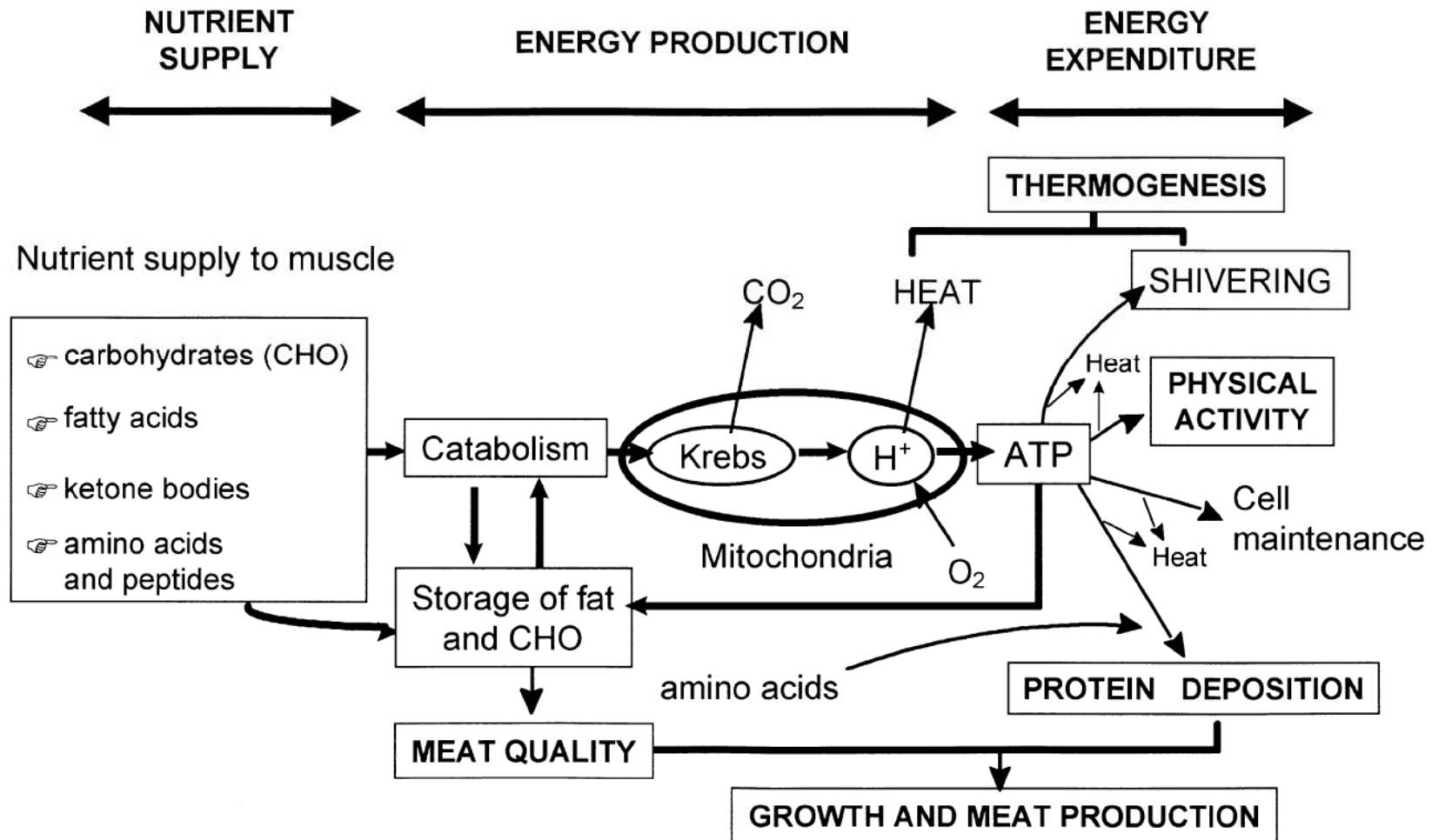
The sarcomer



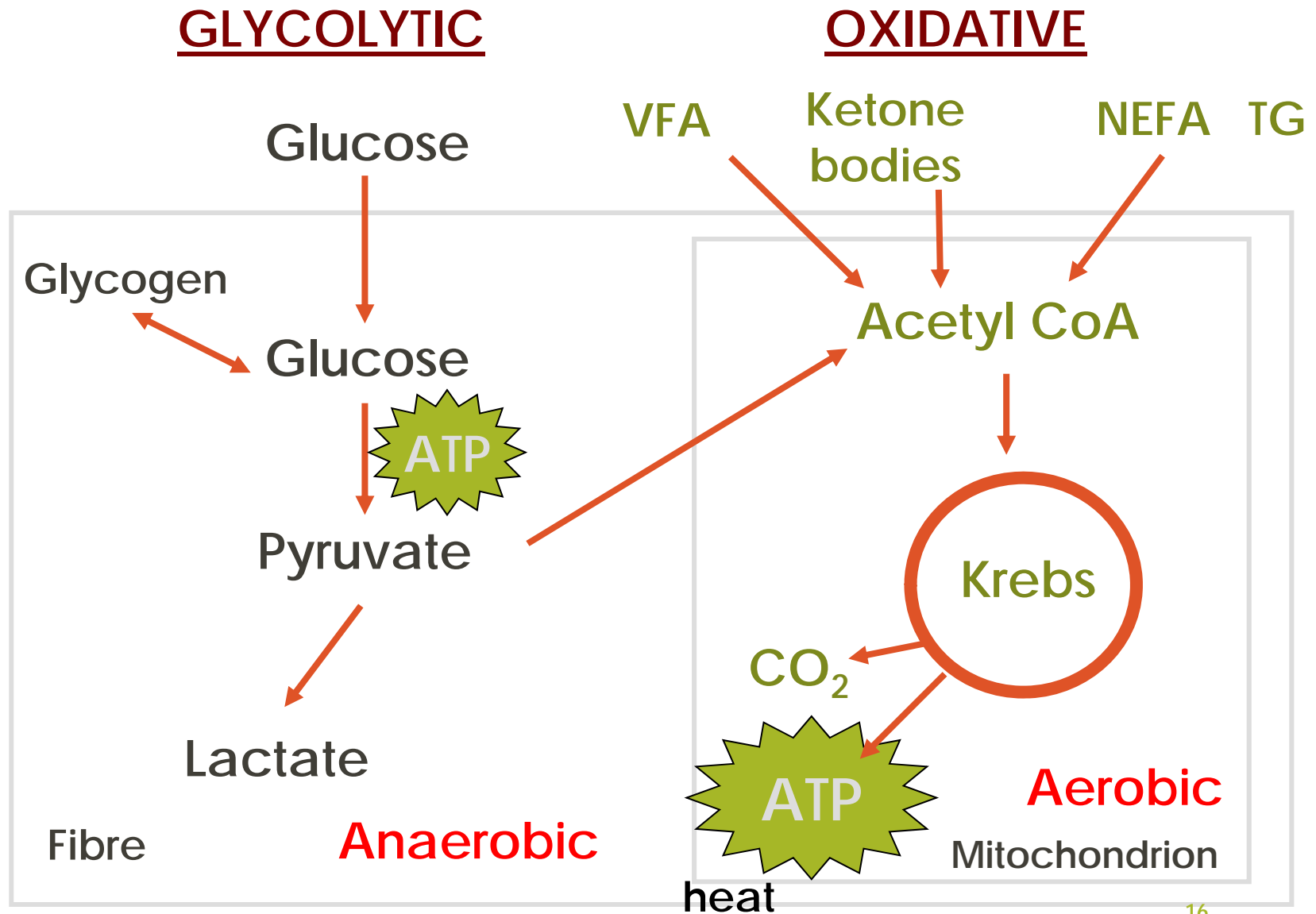
CONTRACTILE AND METABOLIC PROPERTIES

Metabolism

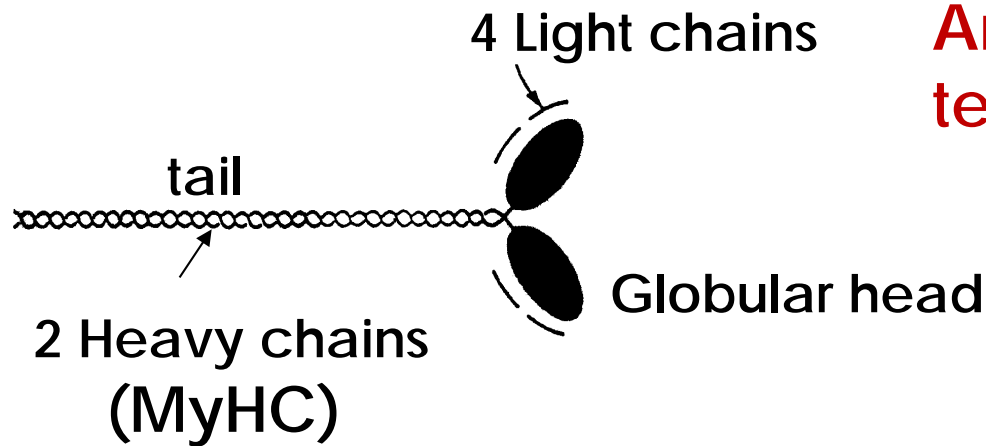
J.F. Hocquette et al. / Livestock Production Science 56 (1998) 115–143



Metabolic pathways



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
 α -cardiac
Extra ocular (exoc)

Two gene clusters

Chr. 7

— α — $\beta=1$ — 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



Fibre 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
- Adapted to rhythm changes

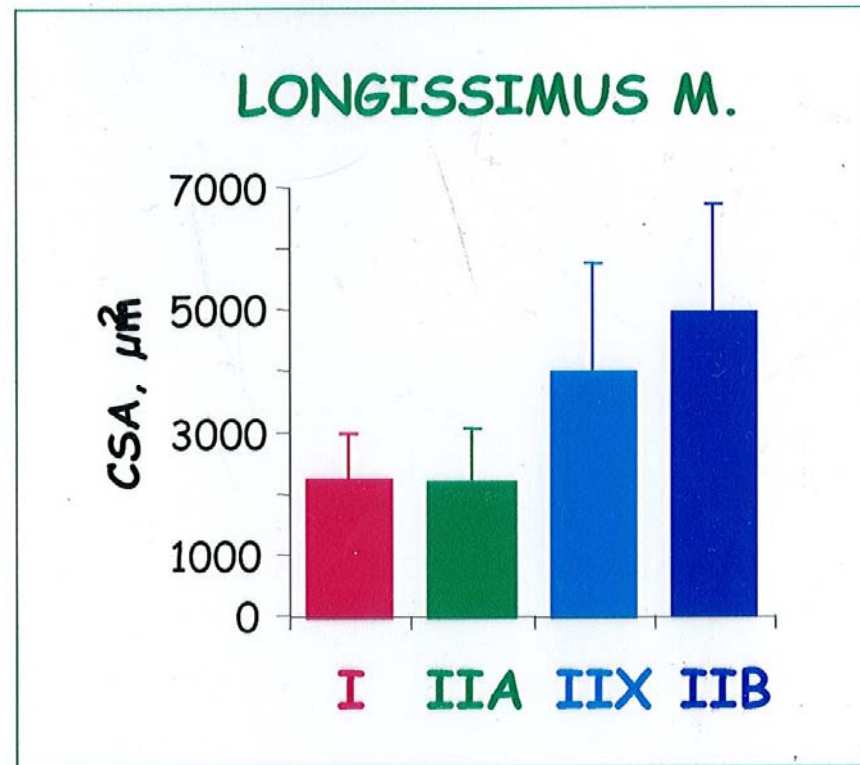
Classification according to fibre type

Type	I	IIA	IIX	
« 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

in cattle



Diapositive 22

IC1

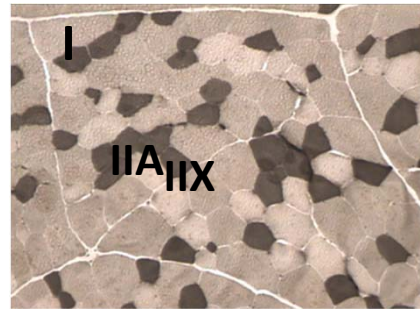
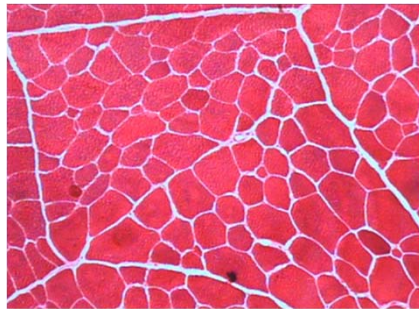
Isabelle Cassar-Malek; 30/09/2019

Mean cross section area of fibres

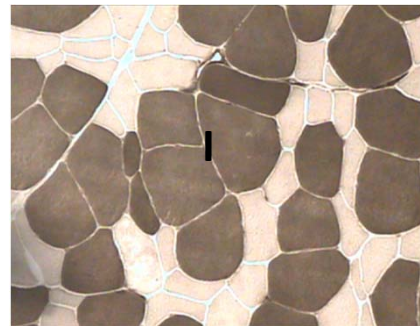
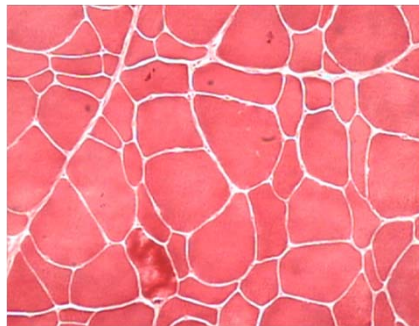
Azorubine

ATPase

TB



RA



Mean area of type I fibres

TB	RA	signif.
1725	3957 μm^2	***

TB: I < IIA < IIX

RA: I > IIA > IIX

In cattle

TB: *m. triceps femoris*

Ra: *m. rectus abdominis*

Oury et al., 2009

QTL analysis of type I and type IIA fibres

- In soleus muscle in a cross between LG/J and SM/J mouse
- LG/J and SM/J strain divergently selected for large and small body size, respectively
- 3 significant quantitative trait locus (QTL) affecting CSA for type I and type IIA fibers mapped to chromosomes (Chr) 1, 6, and 11
- 3 suggestive QTL for percentage of type I fibres mapped to Chr 2, 3, and 4
- Within each significant QTL, regions of conserved synteny were also implicated in variation of similar traits in pigs

CLASSIFICATION OF MUSCLE FIBRES

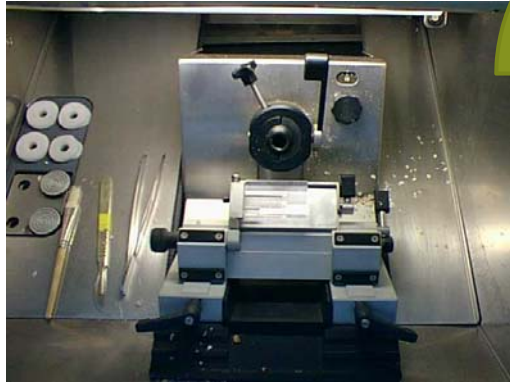
Methods

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

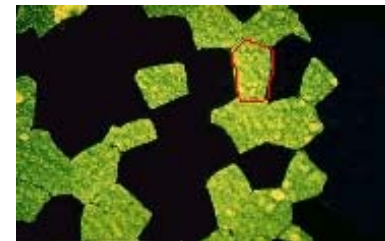
tissues → section



Detection



enzymatic
(SDH activity)



immunology
(slow MyHC)

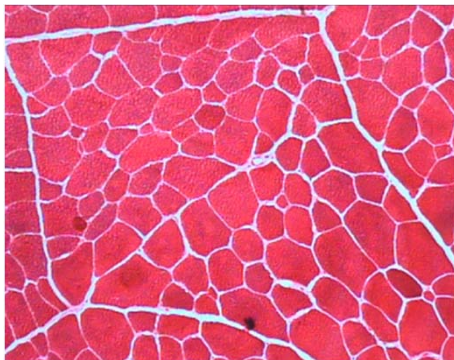
Image analysis



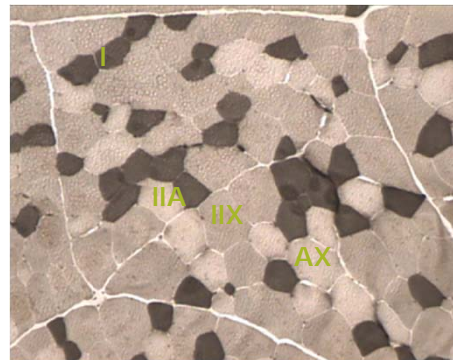
Histochemistry for fibre typing

Detection of three pure fibres and hybrid fibres in cattle muscle

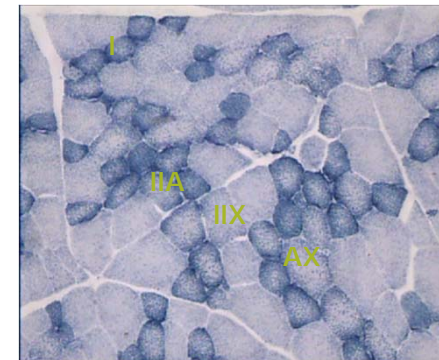
Azorubine



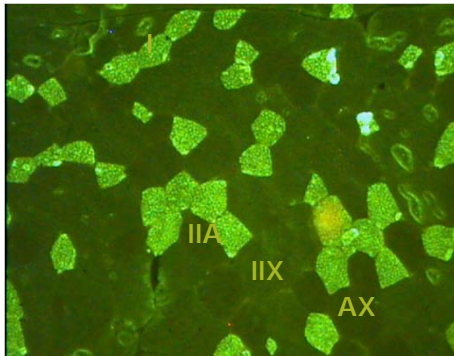
ATPase



SDH

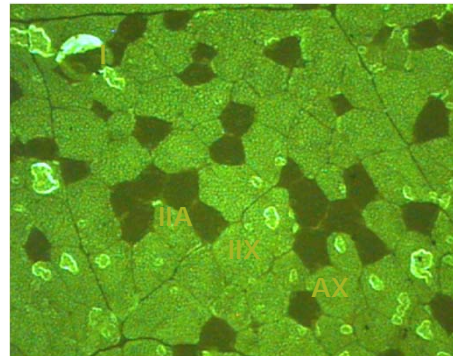


slow MyHC



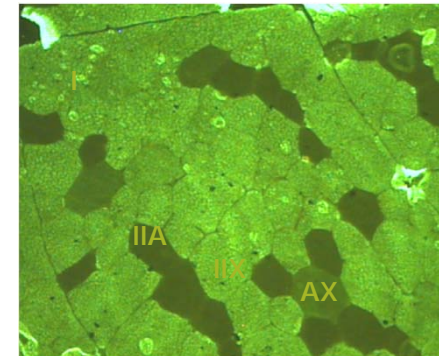
5B9 Alexis

fast MyHC



S5 15F4 (Agrobio)

MyCH I + IIx

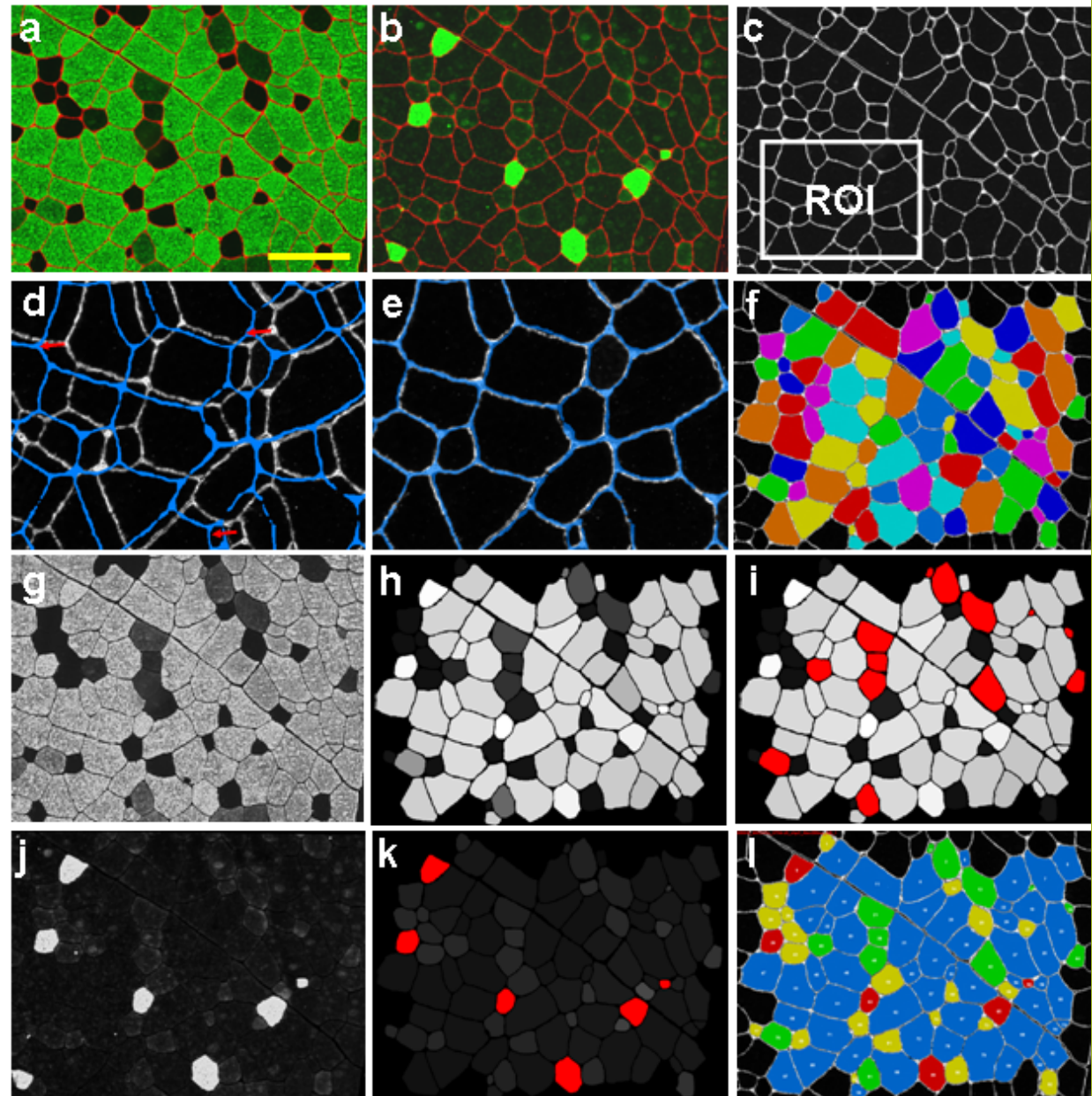


S5 8H2 (Agrobio)

Image analysis

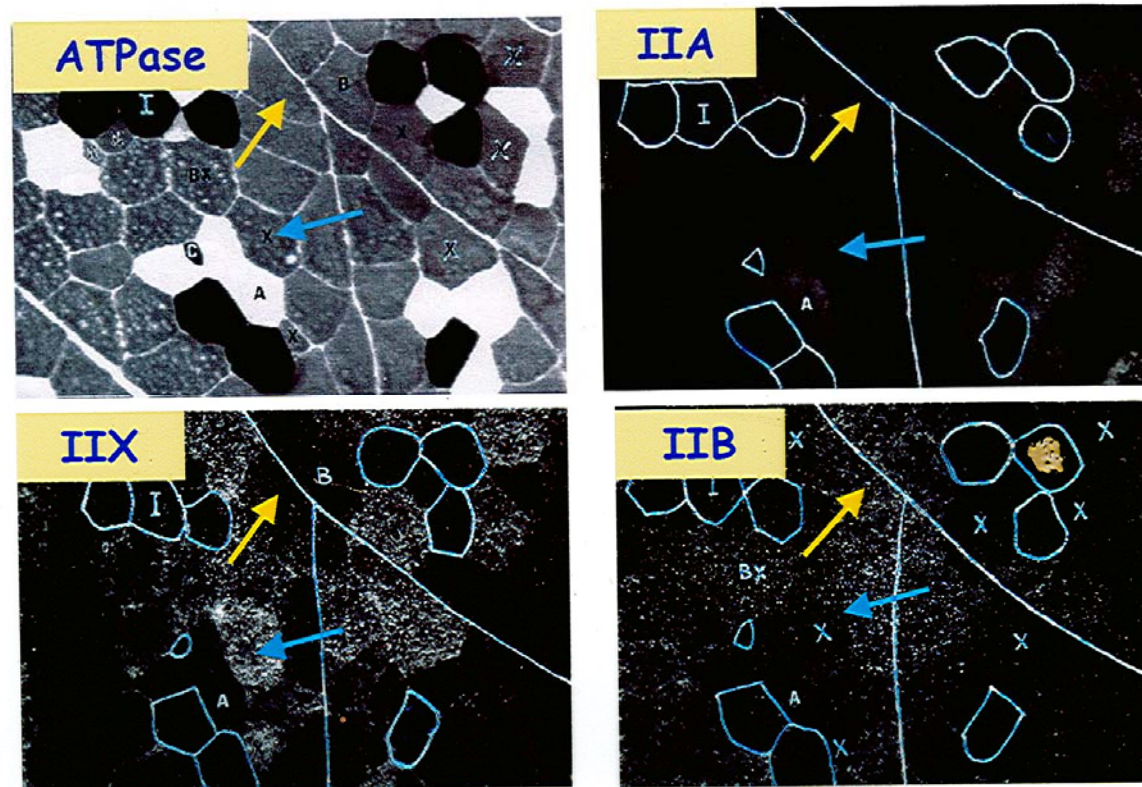
on high number of fibres

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



MyHC *in situ* hybridisation

in pig *longissimus* muscle (100 kg BW)



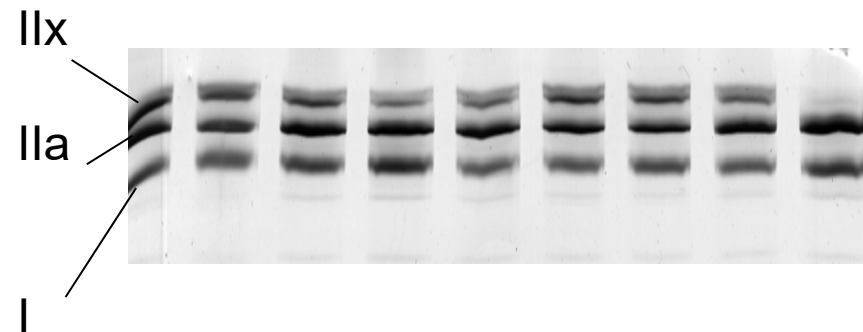
Lefaucheur et al. (1998)

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

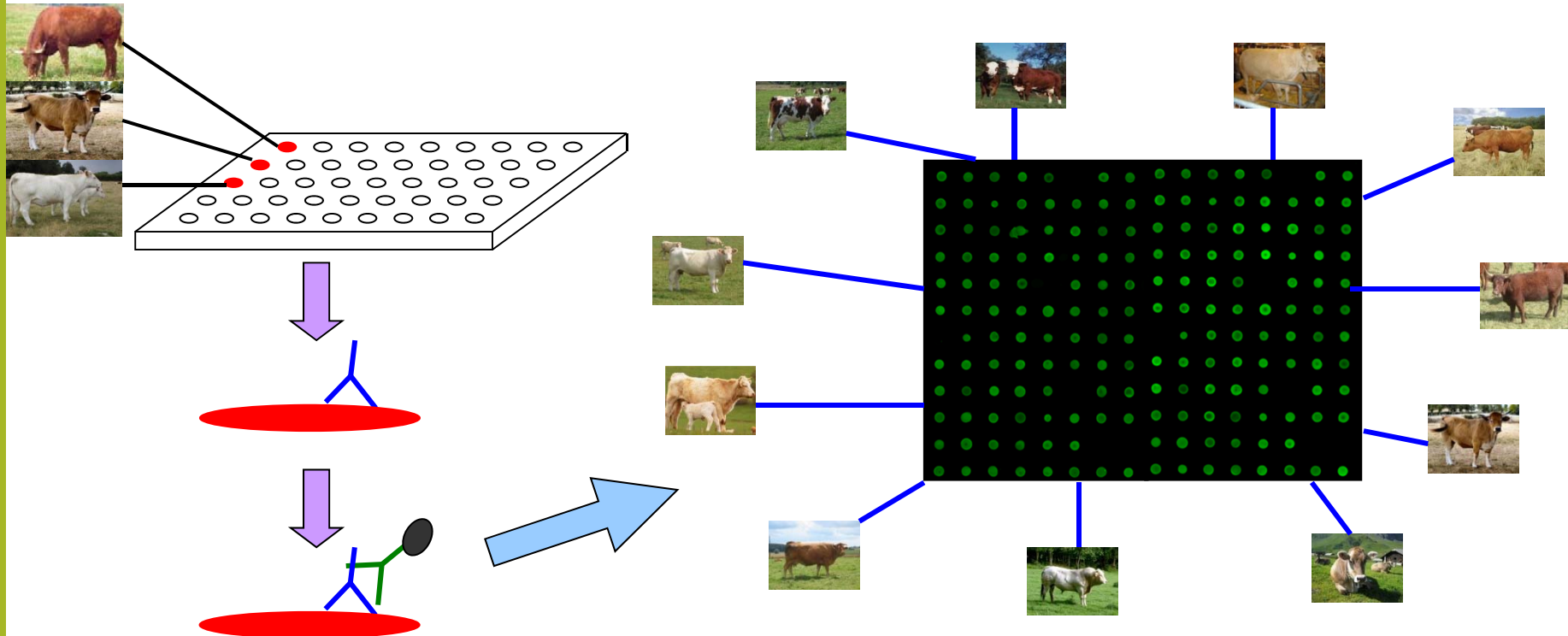
Bovine myoblast culture



desmin

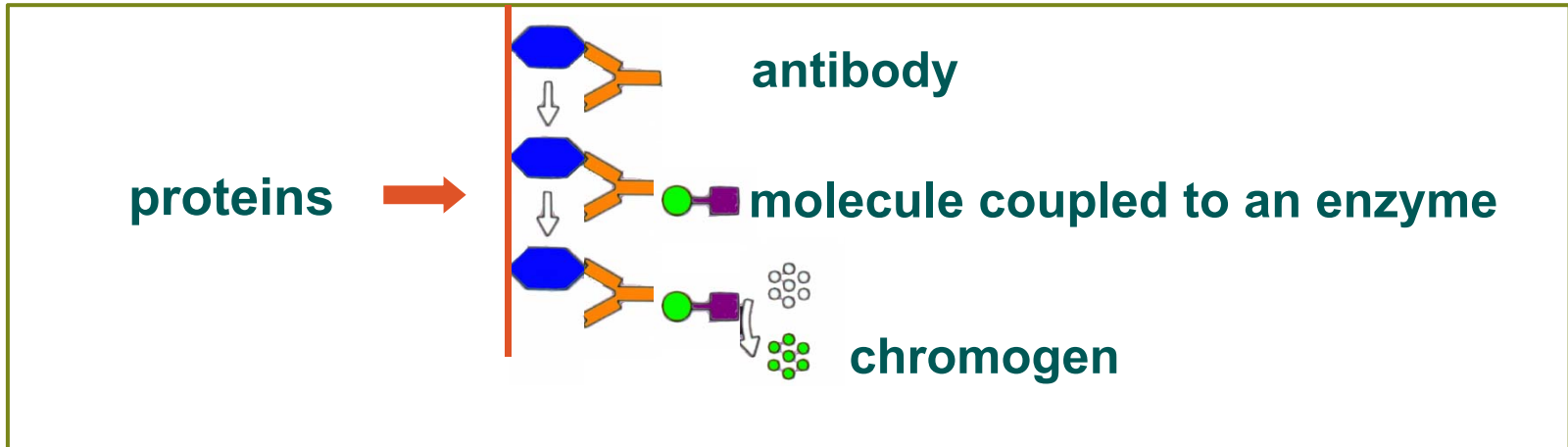
D4 D6 D8 D10

High-throughput protein analysis

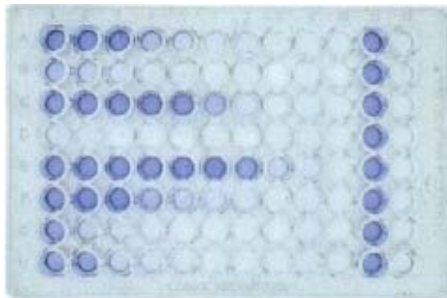


Dot-blot technology: analyse up to 96 samples simultaneously
simplification of the western blot method

ELISA assay



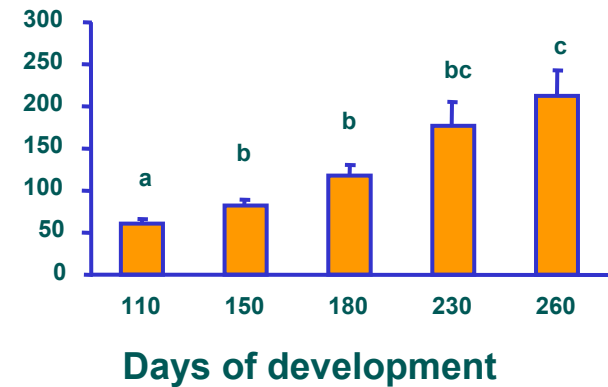
Detection



Optical density



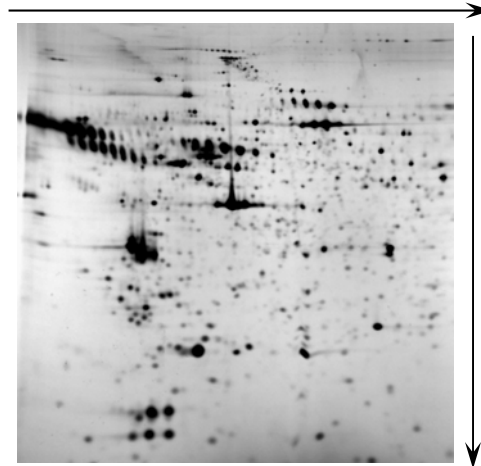
FABP content



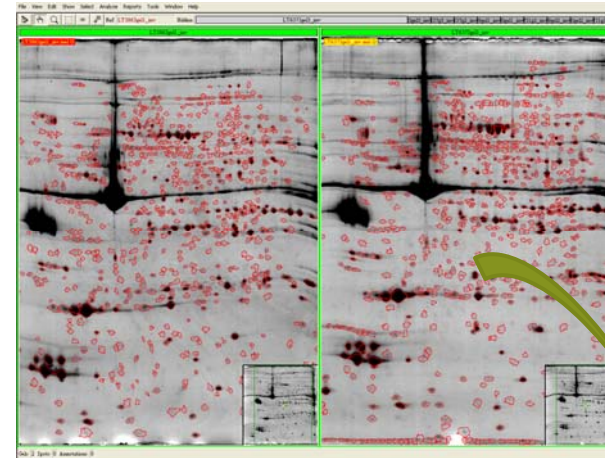
Proteomics

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_old_ICATdG (C), AB_old_ICATdS (C), Acetyl (K), Acetyl (N-term), Amidate (C-term)

Variable modifications: AB_old_ICATdG (C), AB_old_ICATdS (C), Acetyl (K), Acetyl (N-term), Amidate (C-term)

Protein mass: _____ kDa Peptide tol.: 1.0 Da

Mass values: MH+ M_n Average

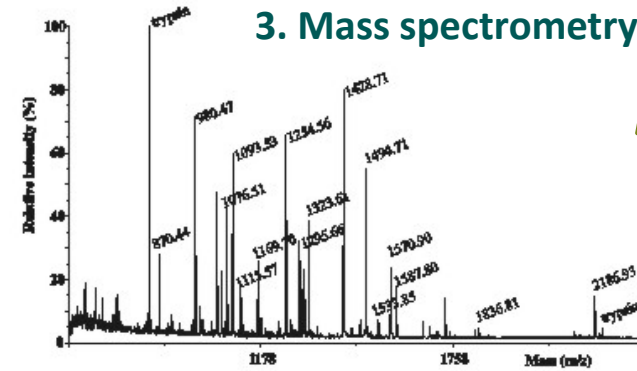
Data file: _____

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

Overview: Report top: 20 hits

Start Search ... Reset Form

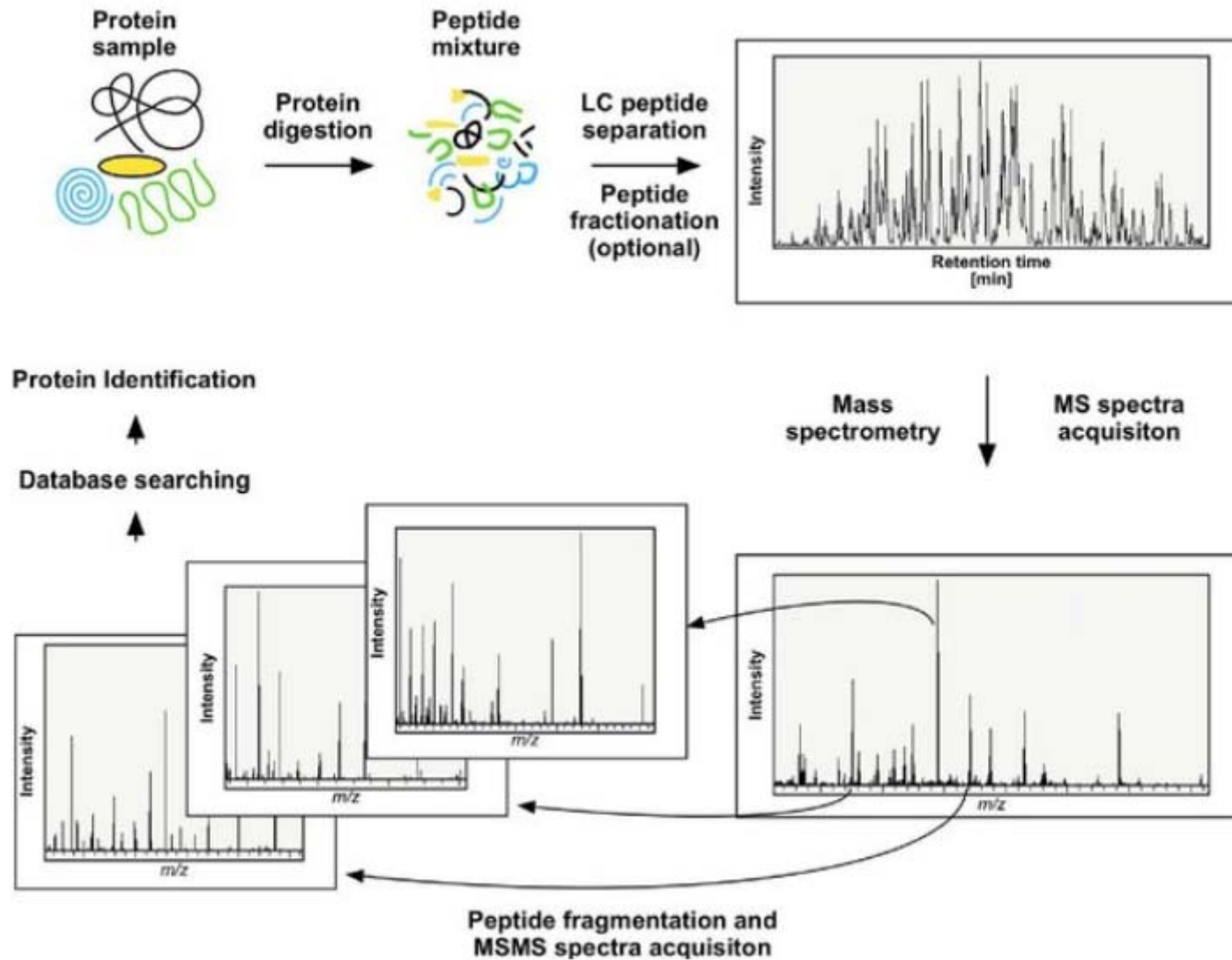
3. Mass spectrometry



Bouley et al. (2003)

Proteomics

Shotgun: nano LC MS/MS



From Vojtech Tambor

Gene expression

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

RNA



Electrophoresis

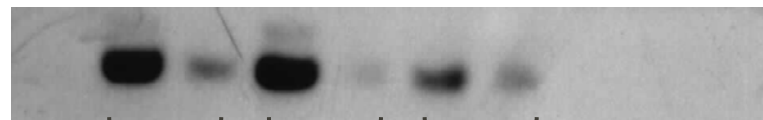


Transfert



Hybridization

GLUT-4



Heart

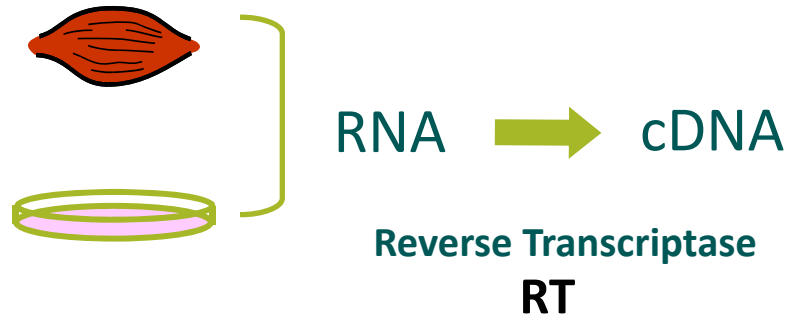
Ma

TAd

liver

kidney

qRT-PCR



PCR

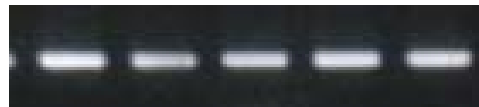
Foetus age (days)

110 180 230 260 15d

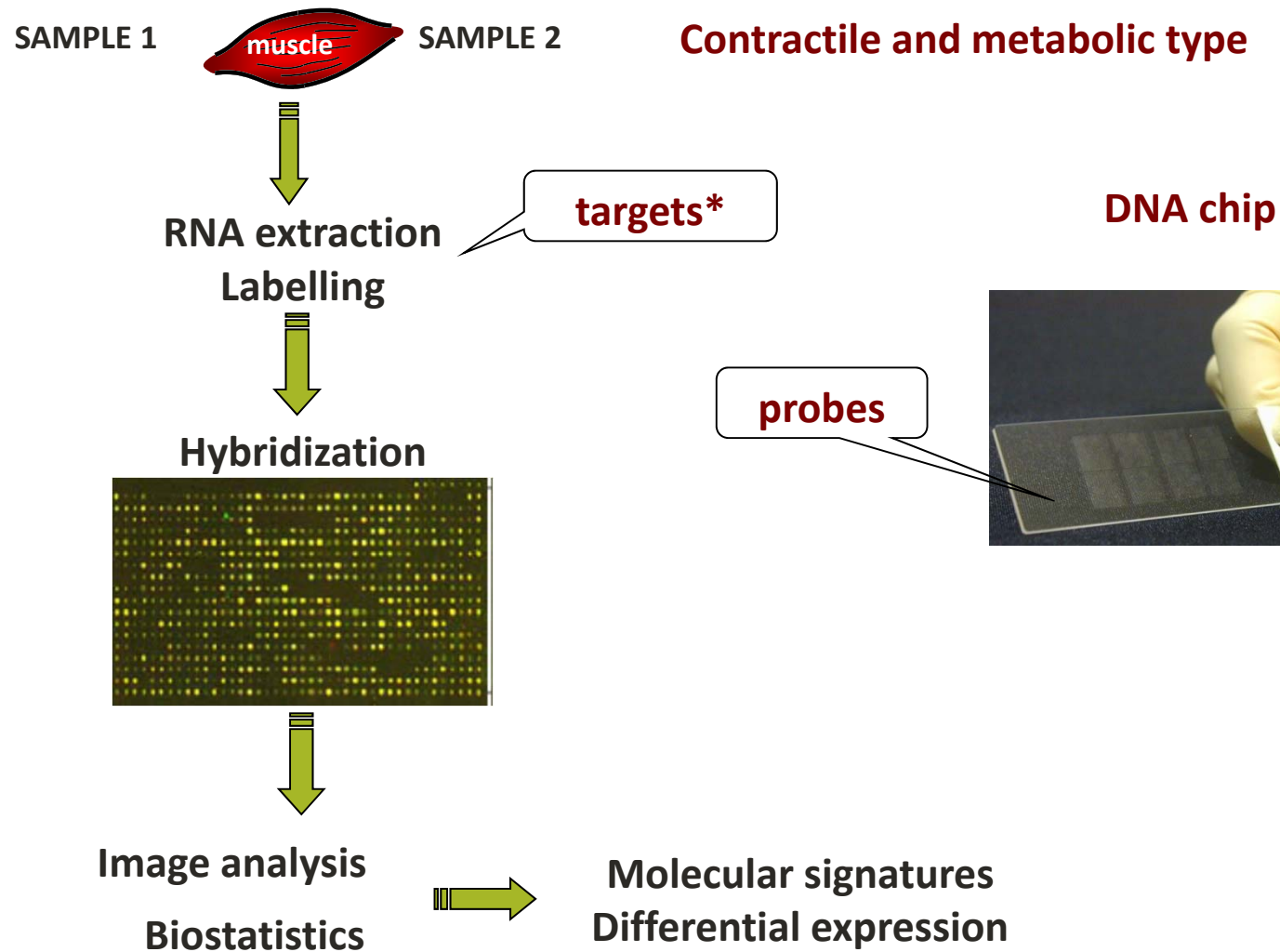
myostatin



cyclophilin

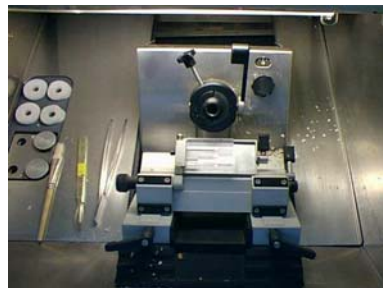


Transcriptomics



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?

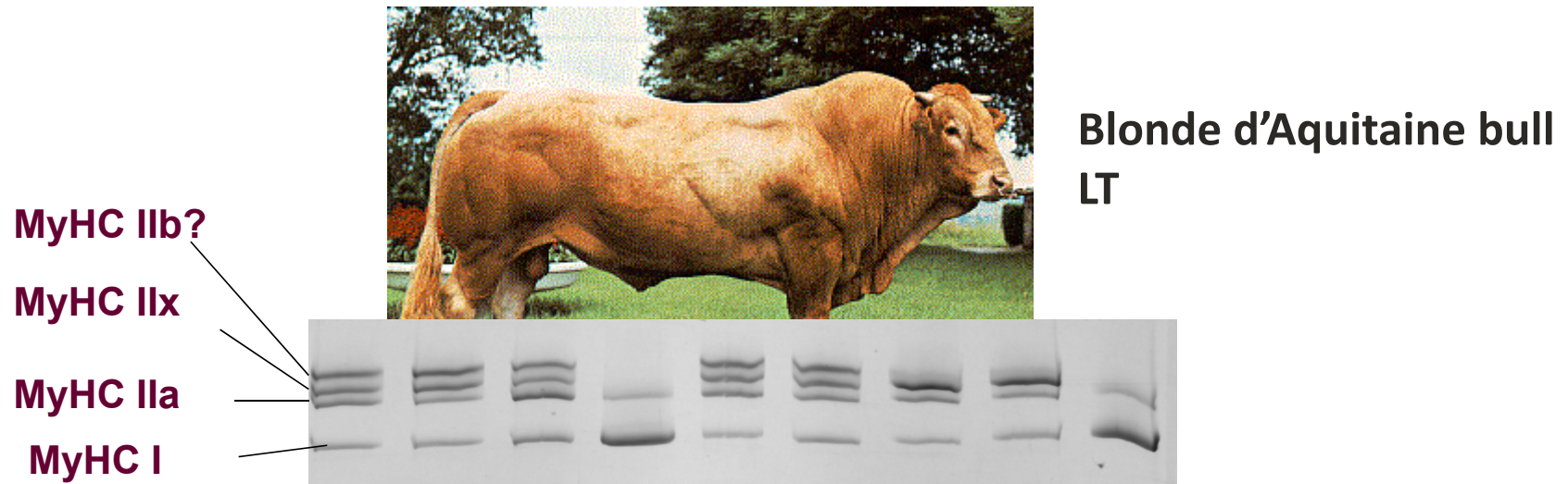
Myosin IIb

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 Iib MyHC expressed in cattle?

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



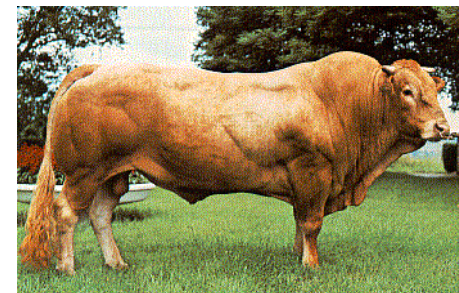
Picard and Cassar-Malek, 2009

A fourth MyHC isoform in cattle

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

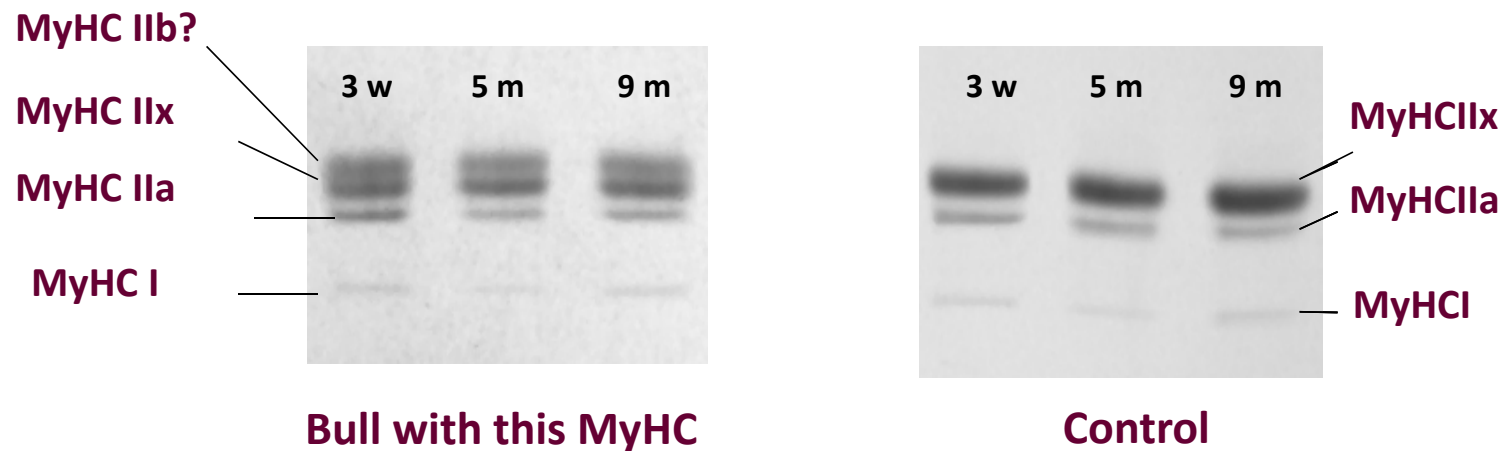


IIb?	<u>35%</u>	<u>18%</u>
IIx	41%	23%
IIa	20%	37%
I	4%	22%



A MyHC expressed in post-natal muscle

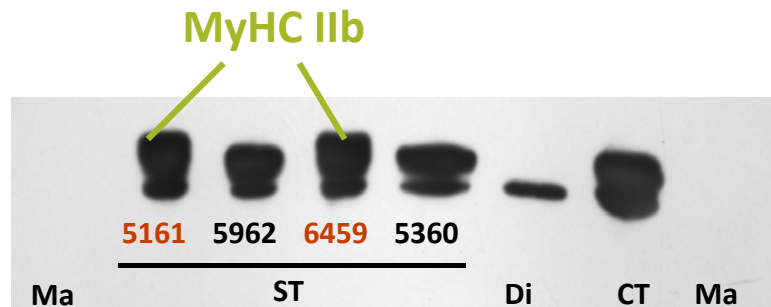
- This MyHC is detected at all studied ages
- Onset as soon as foetal life?



Identification

Immuno-detection

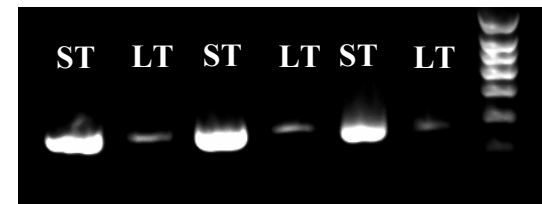
with an antibody specific of the fast MyHC (IIa, IIx, IIb)



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

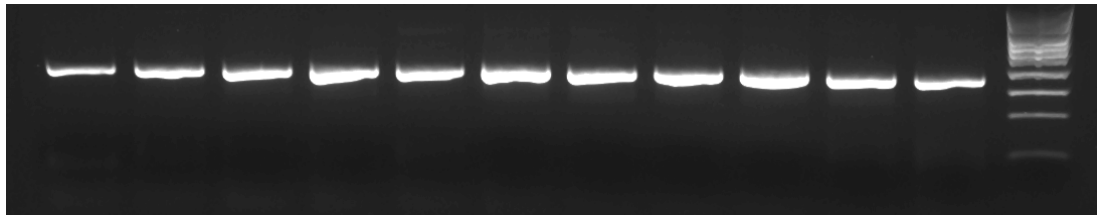
This isoform is the IIb MyHC (encoded by MYH4)

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)



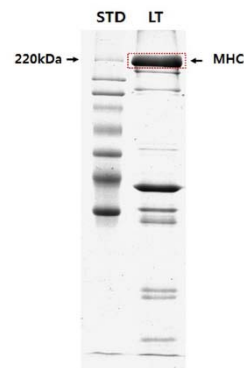
Charolais



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



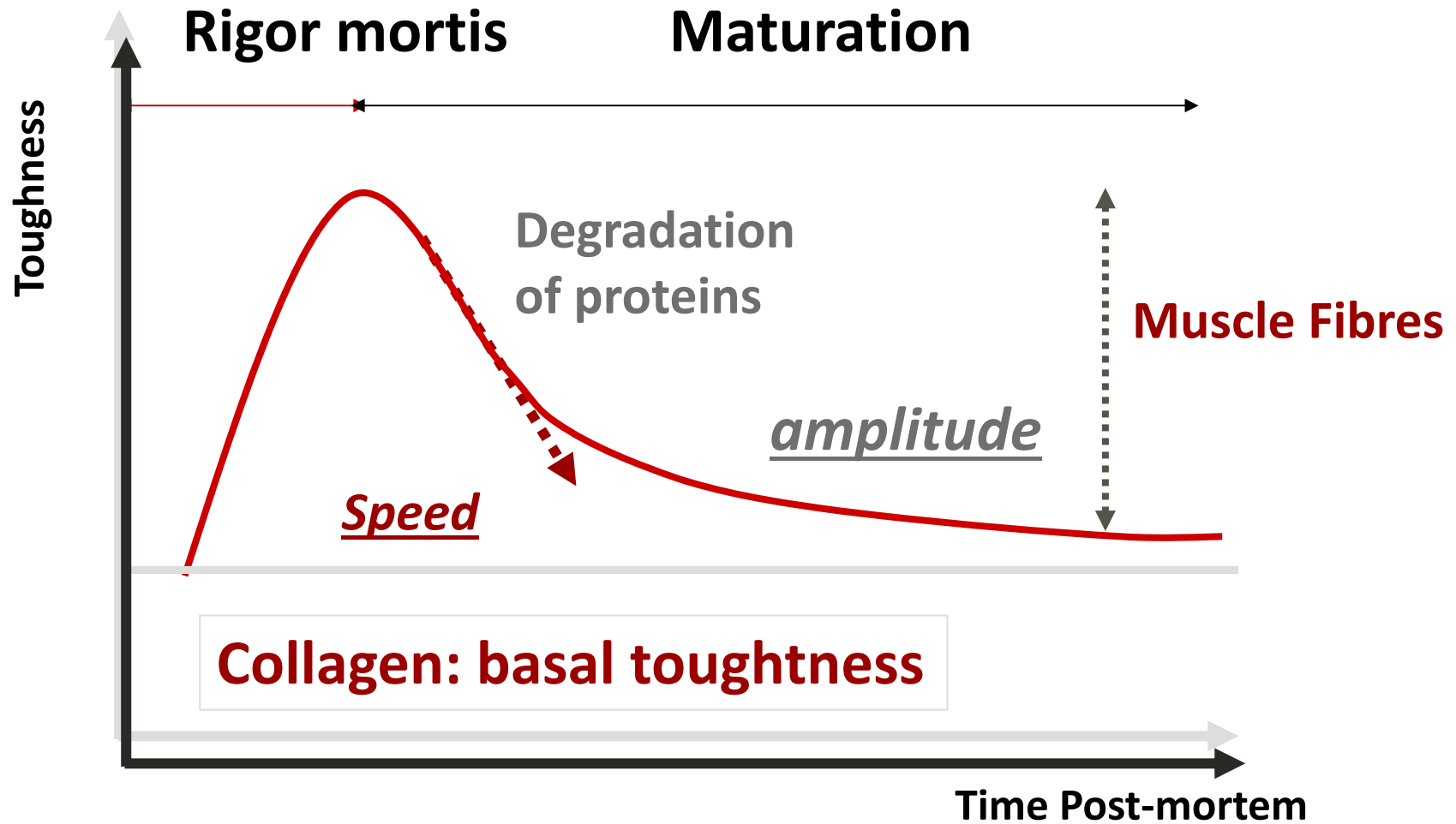
IN CATTLE

- **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**

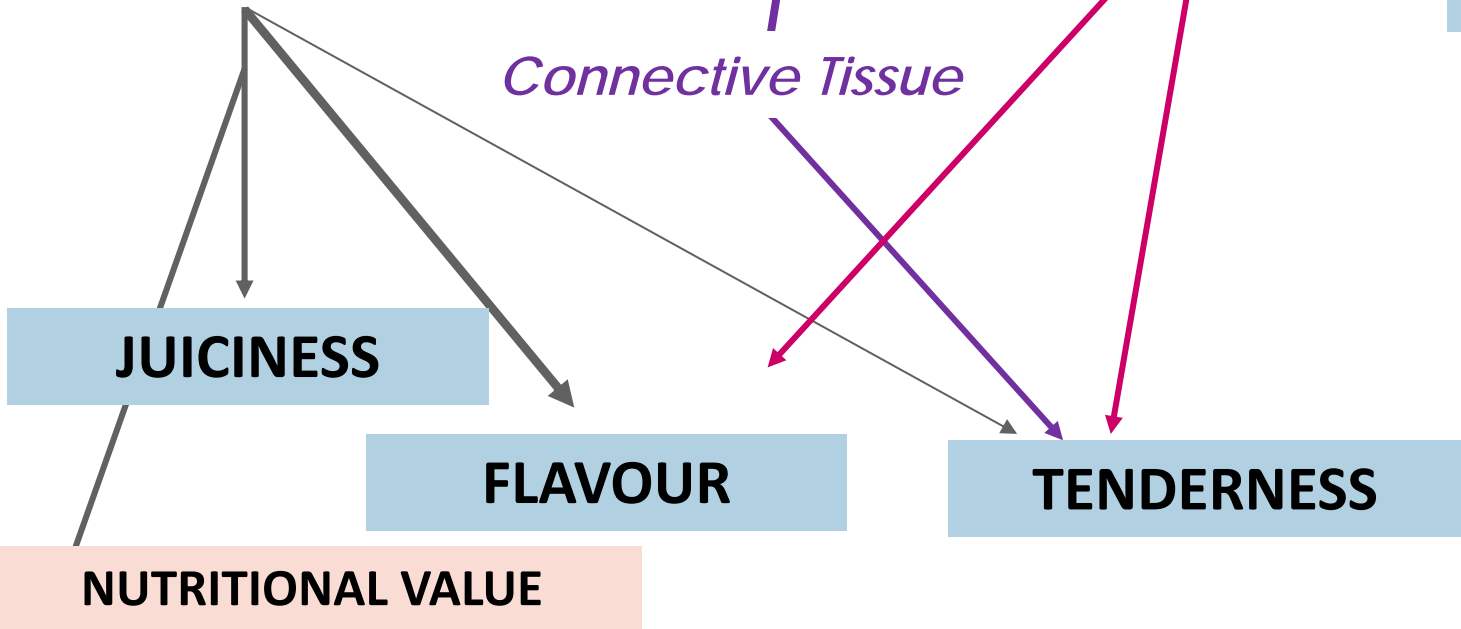
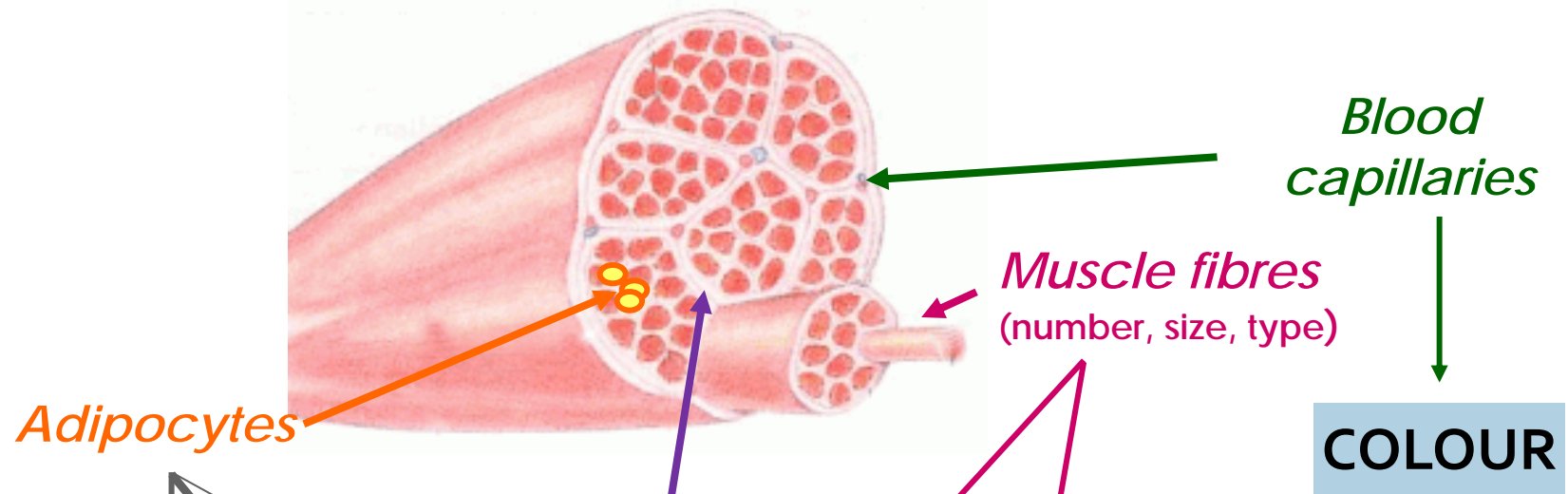
FROM MUSCLE TO MEAT



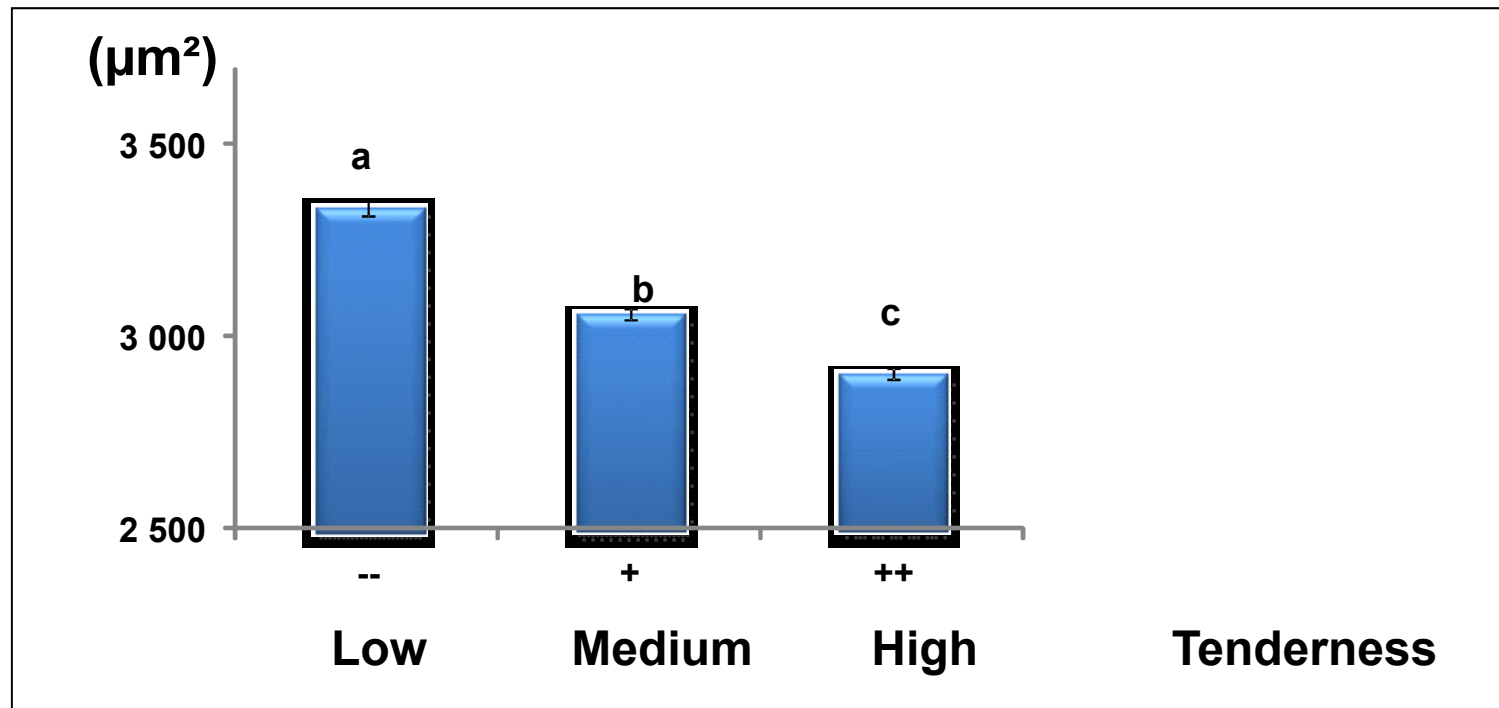
Conversion of muscle into meat



How muscle biochemistry affects Beef quality

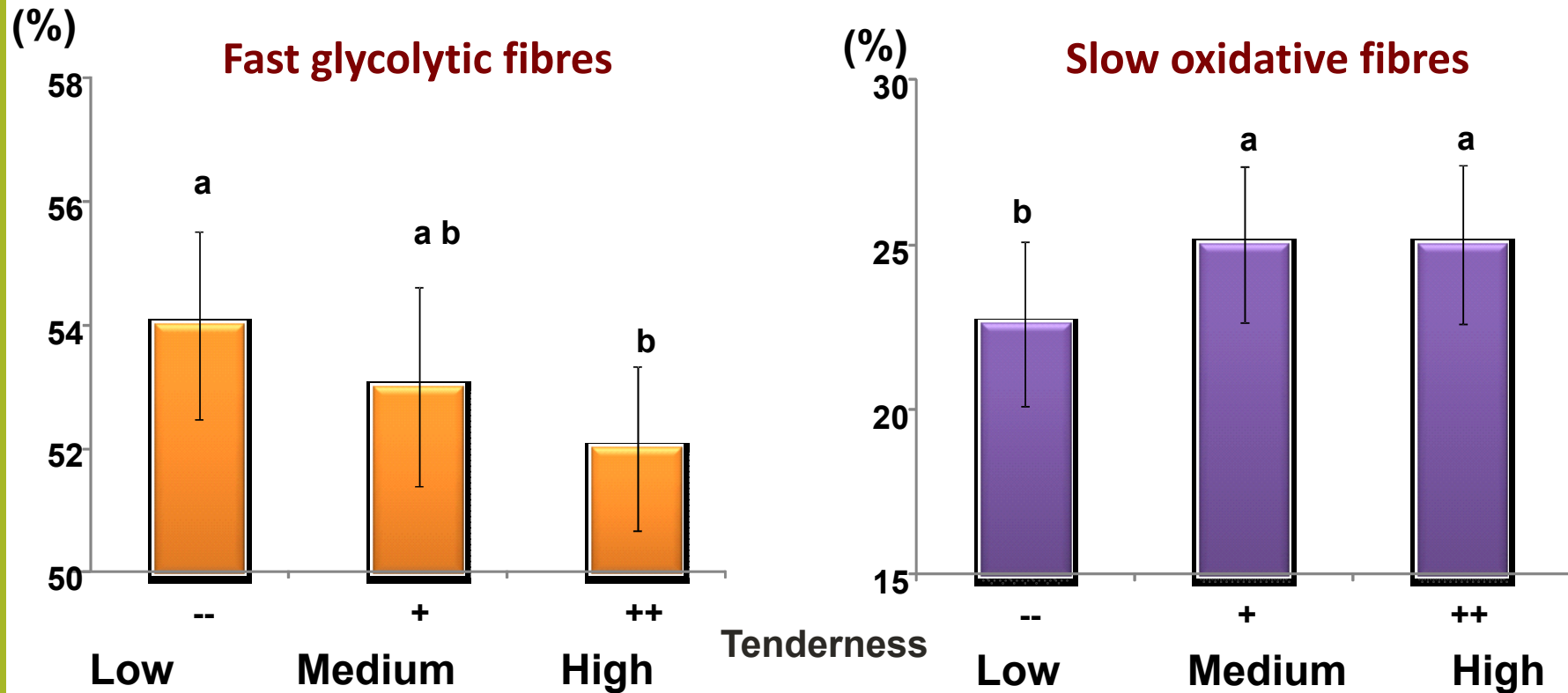


Cross sectional area of fibres/quality



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

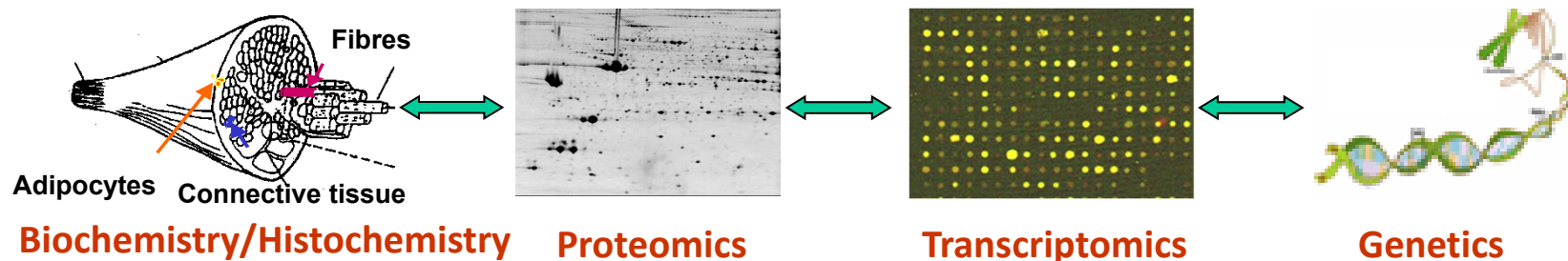


Difficult to establish general law

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



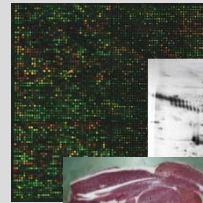
Need to identify other muscle characteristics involved in tenderness by Genomics



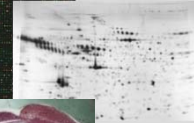
From omics to prediction tools for the Beef sector

Omics signatures

Transcriptome



Proteome

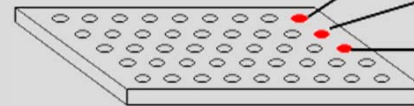


Tenderness



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

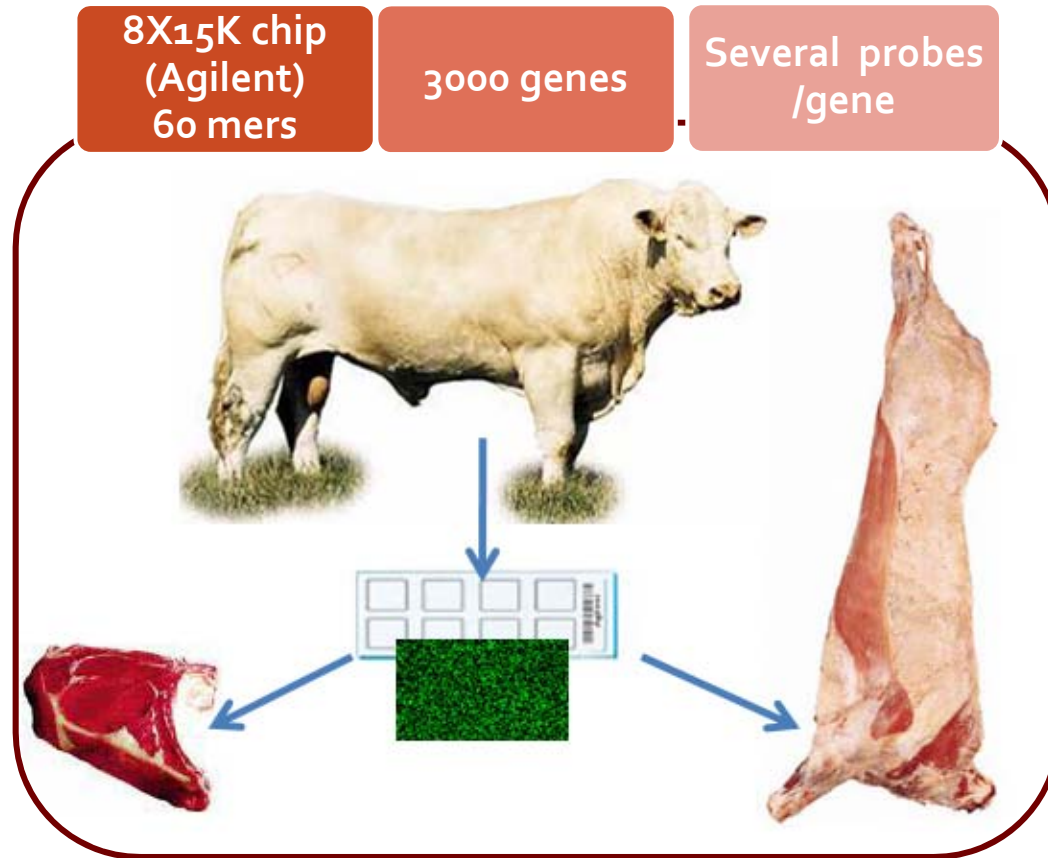
Use by the Beef industry



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



A “meat quality chip” for Beef prediction

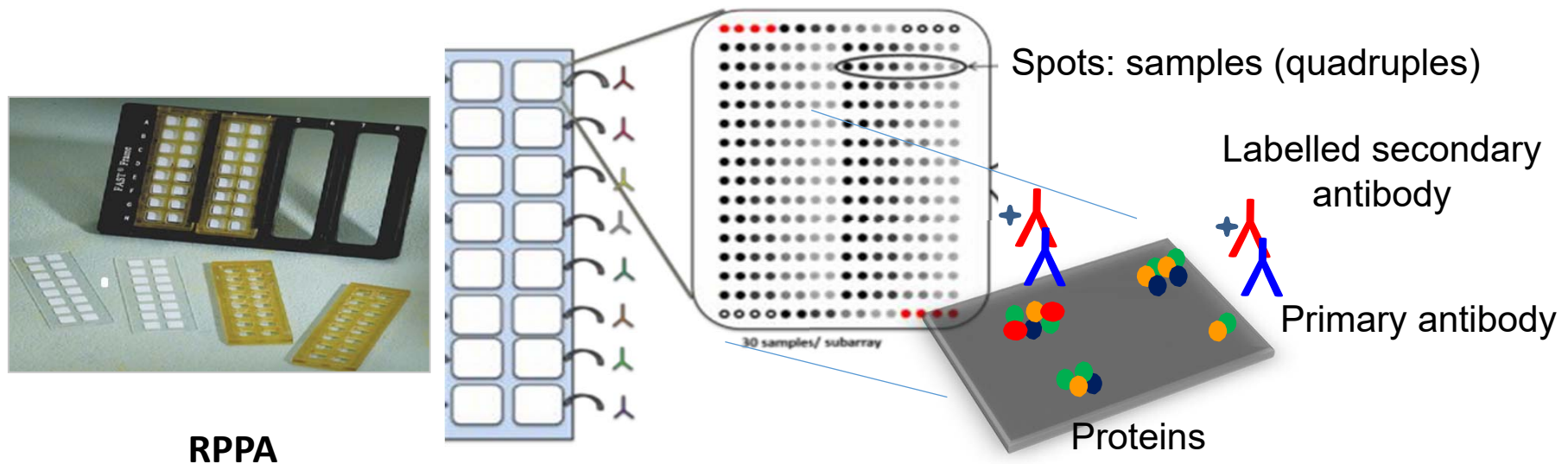


+ Development of turnkey software



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.