

# Global perspectives on trait ontology and phenotyping of livestock: examples from functional genomics and modeling in beef-producing animals

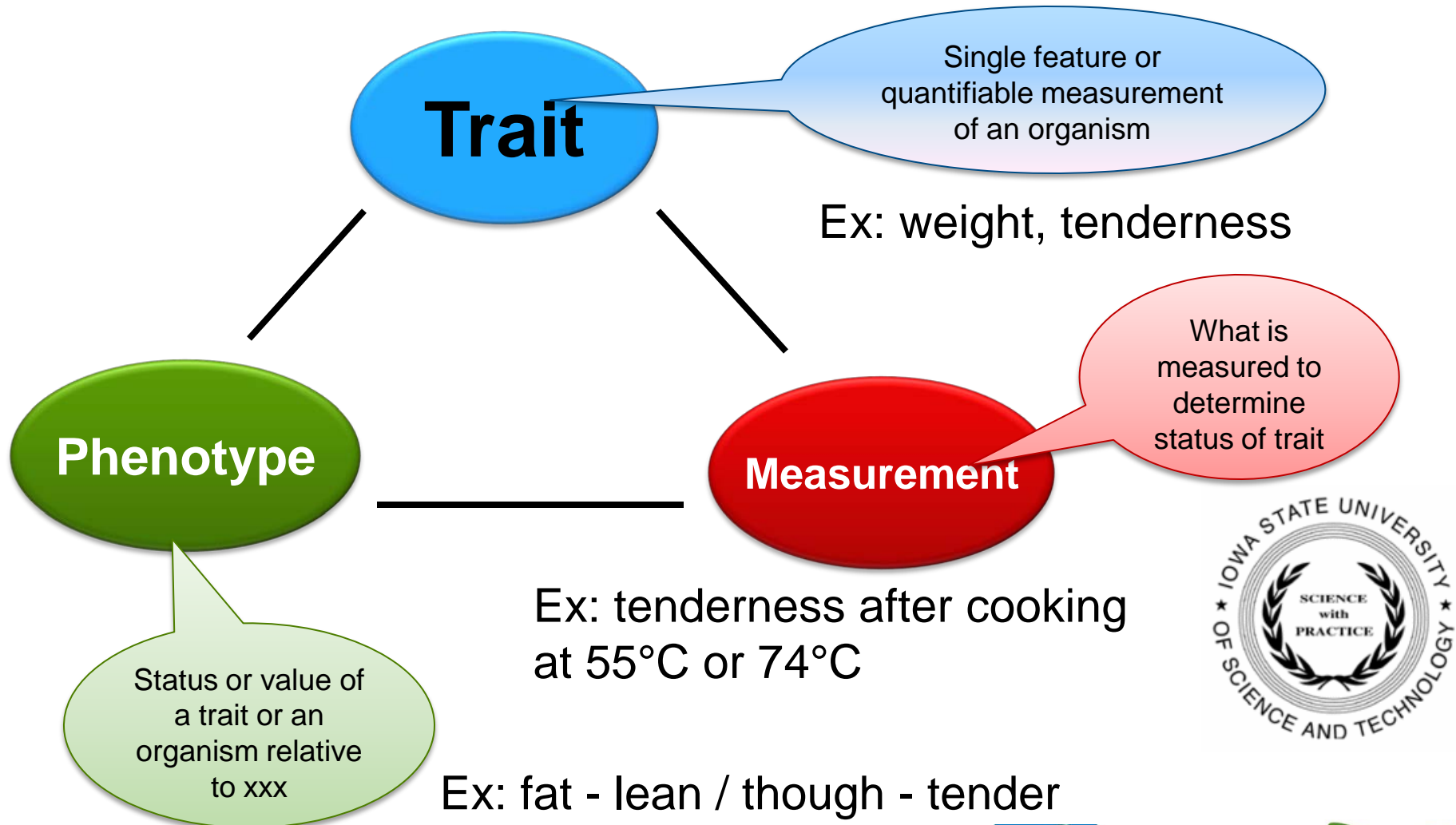
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# Outline

- ✓ Some definitions and elements of context
- ✓ Challenges about beef quality in genetics
- ✓ Challenges about beef quality in functional genomics
- ✓ Other perspectives

# Definitions : trait, phenotype, measurement « Animal trait Ontology »



# High-throughput phenotyping

- ✓ Measurement of phenotypes using a rapid and repeatable method that can be automated so that the process generates a large number of data
  - 2 components:
    - ✗ systematic phenotyping (a few variables on many animals)
    - ✗ targeted or deep phenotyping (more variables for a trait family on a small number of animals)

# Data bases

- ✓ One challenge: format and access of data.
- ✓ Importance of ontologies

Hrynaskiewicz *BMC Research Notes* 2010, **3**:235  
<http://www.biomedcentral.com/1756-0500/3/235>



EDITORIAL

Open Access

A call for *BMC Research Notes* contributions promoting best practice in data standardization, sharing and publication

Iain Hrynaskiewicz

ATOL Programme : Animal Trait Ontology of Livestock  
(see the presentation of Hurtaud et al)



# Output of such research

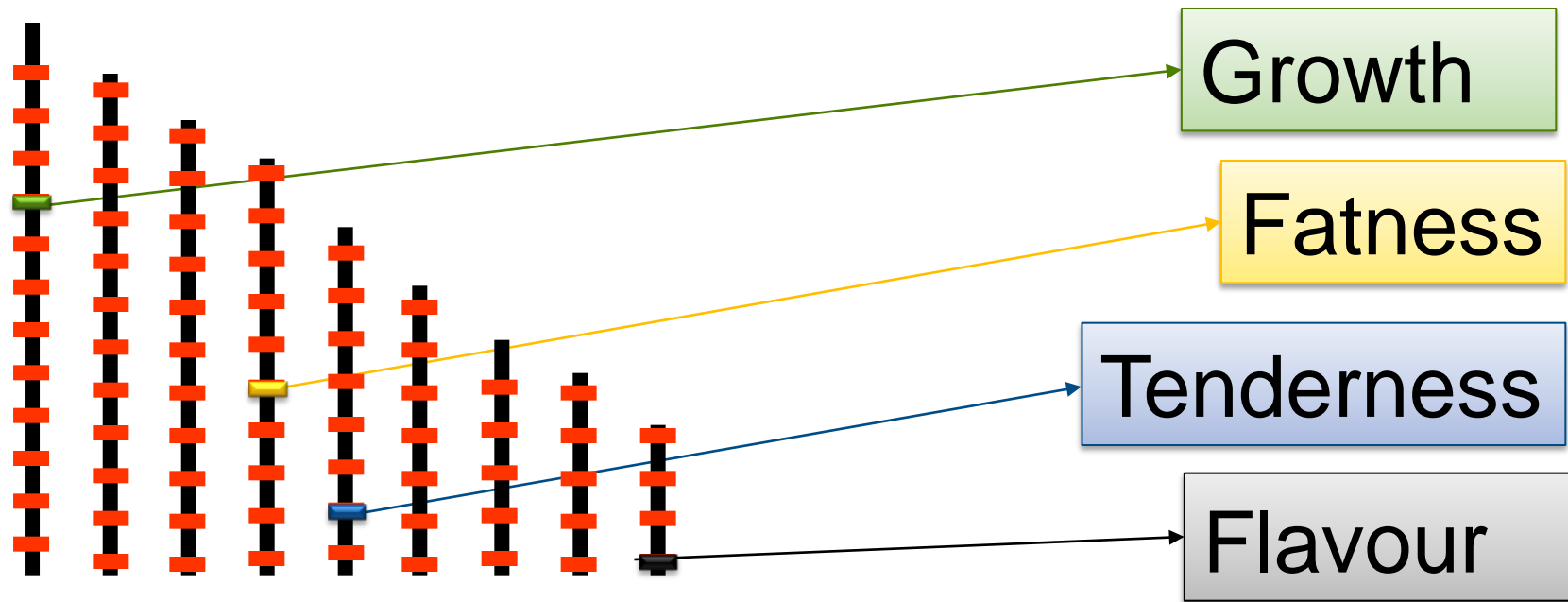
- ✓ One overall objective is to have efficient, robust and adaptable animals in response to climatic variability
- ✓ Robustness is the capacity of an animal to adapt to environmental challenges: it requires repeated and frequent measurements of phenotypes
- ✓ Genotype-phenotype relationships
- ✓ Development of precision livestock farming
  - To reduce feed costs and waste
  - To reduce labor load

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# A challenge: the genomic selection

Association studies between genetic markers and phenotypes of interest (*example : beef quality*)



Example : the Qualvigène programme

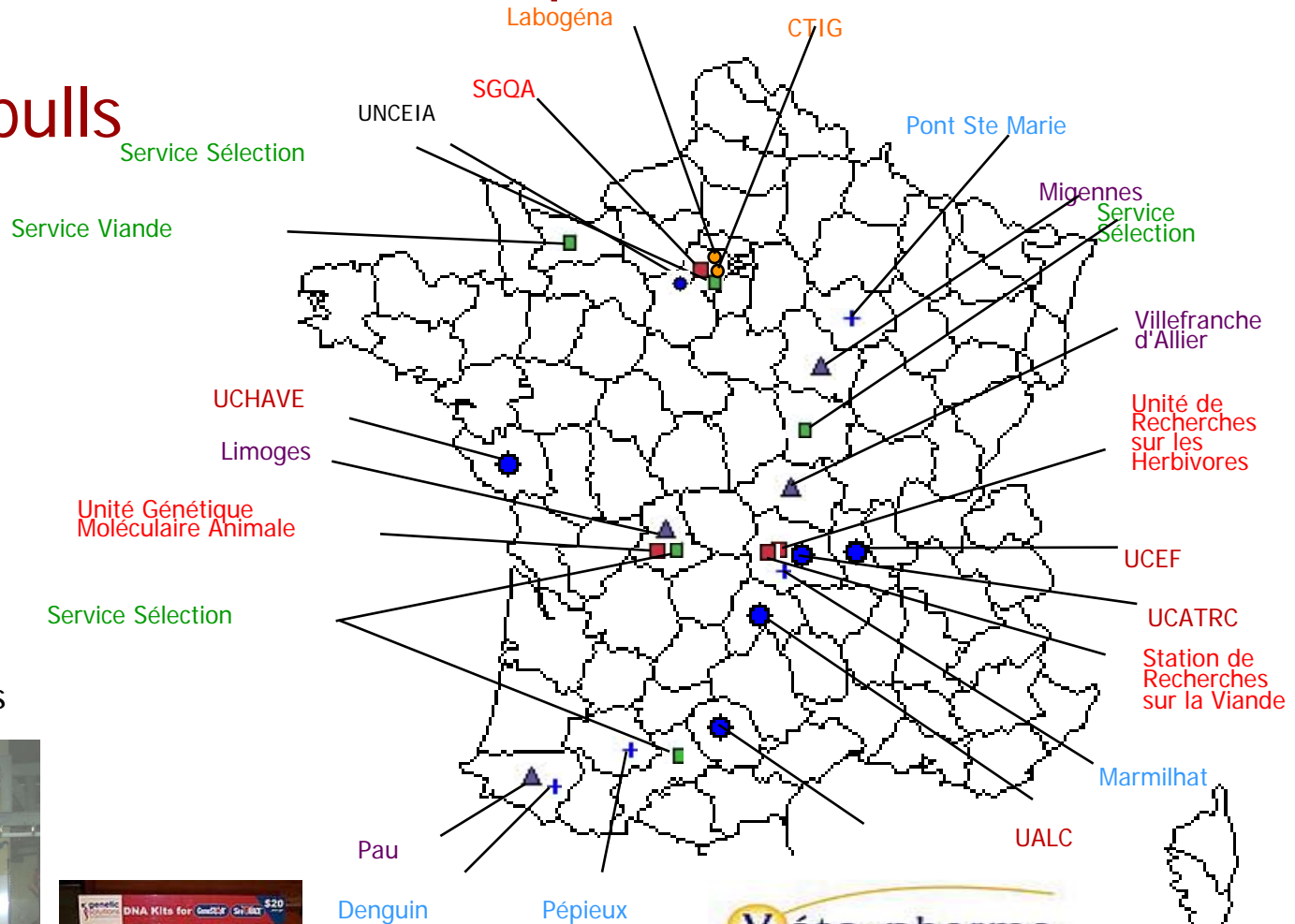


# The French QUALVIGENE programme

- Charolais, Limousin, Blond d'Aquitaine
- 114 sires
- 3349 young bulls



- Breeding Enterprises
- INRA Laboratories
- Livestock Institute
- Abattoirs
- Other
- Progeny Testing Stations



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# Material and Methods

## ➤ Traits measured on the *Longissimus thoracis* muscle

Rib	Sampling	Ageing	Measurements
7 <sup>th</sup>	24 h	0 day	Lipid and Collagen contents Muscle Fibre Section area
8 <sup>th</sup>	24 h	14 days	Warner-Bratzler Shear Force*
9 <sup>th</sup>	24 h	14 days	Sensory attributes* : Tenderness, Juiciness & Flavour scores

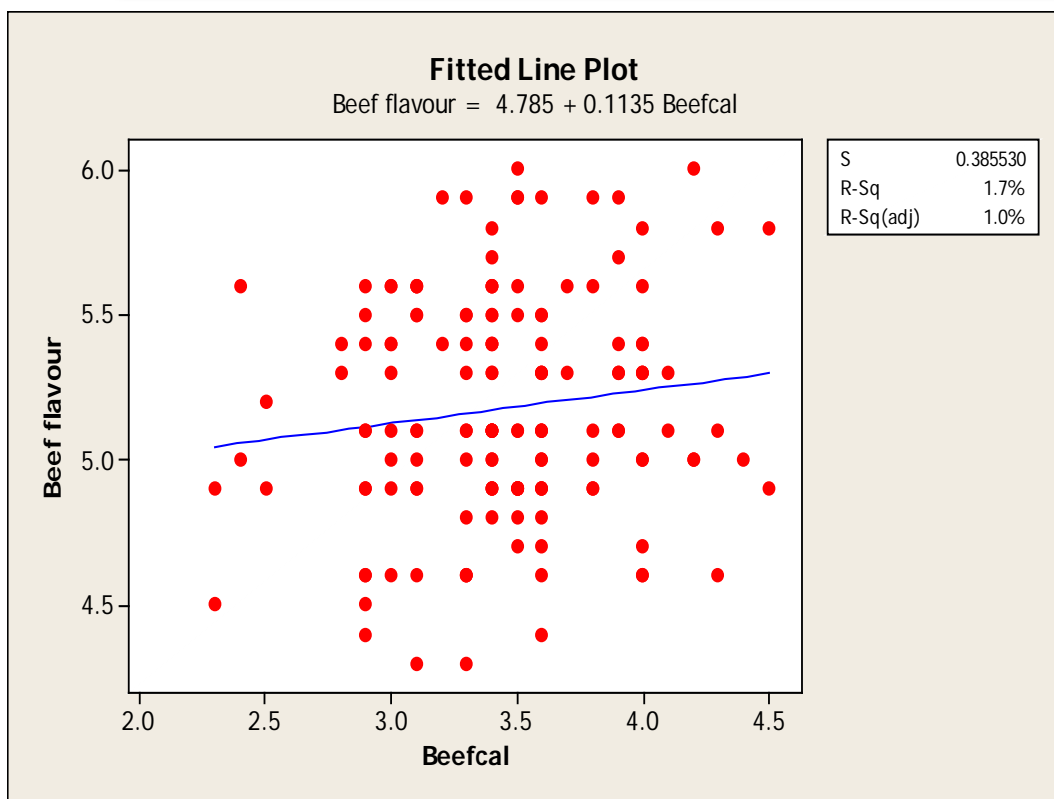
\* Cooking temperature = 55 °C

Measurement of phenotypes using a rapid (NO) and repeatable (YES) methods that can be automated (NO) so that the process generates a large number of data (YES).

# European programme GEMQUAL (Genetics of Meat Quality)

- ✓ Comparison of the same samples by two sensory panels in Spain and UK.

The measurement of flavour is not repeatable



Calibration results  
for Beef Flavour

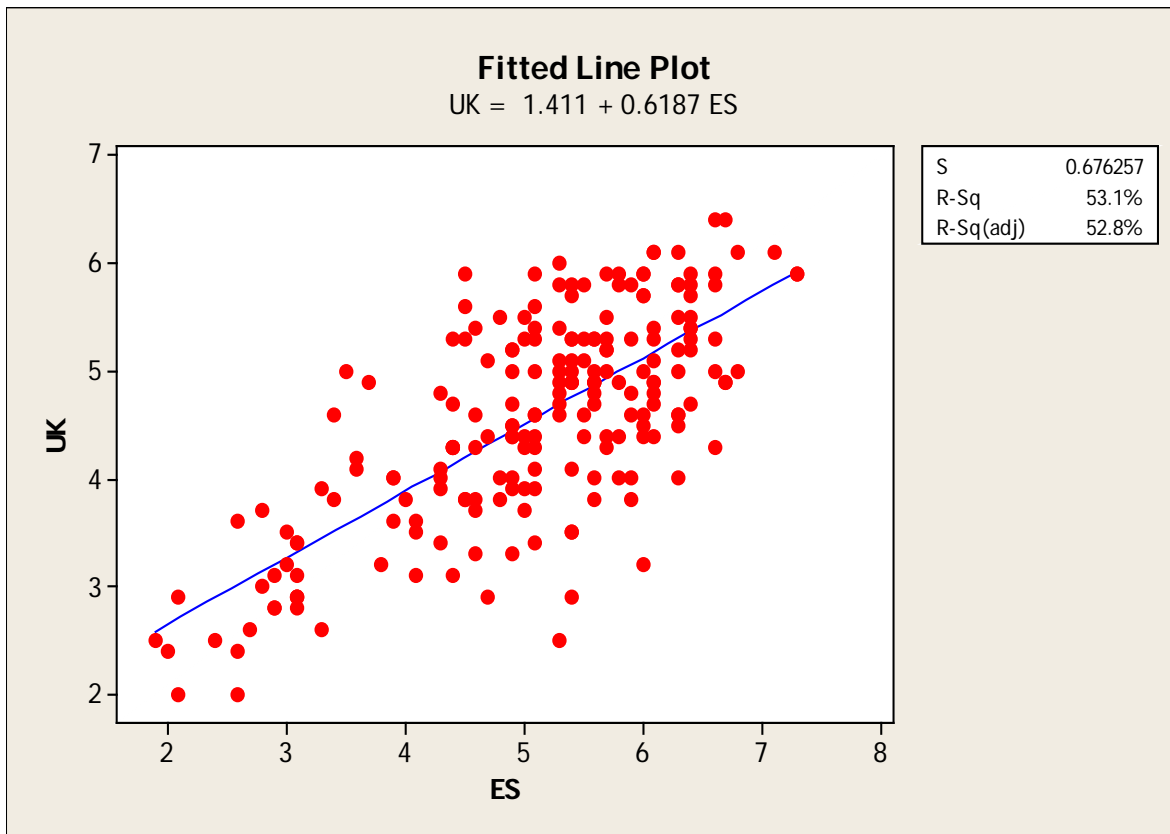
UK + 1.7 = ES Score

Spanish -1.7 = UK Score

*(Nute et al., 2006)*

# European programme GEMQUAL

The measurement of tenderness is slightly repeatable

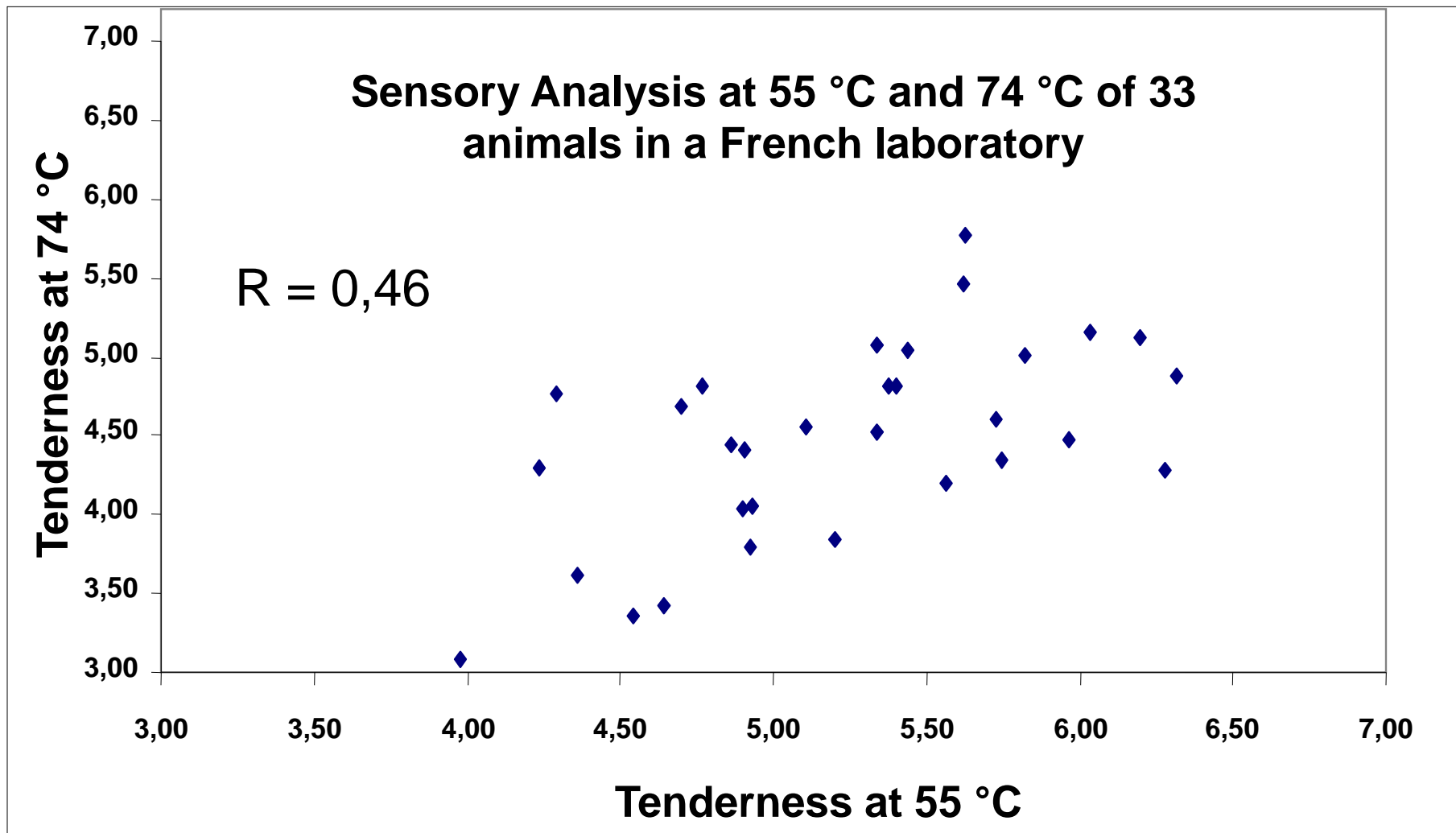


## Calibration results for texture

$UK = 1.4 + 0.6 ES$   
(n=206 paired values)

*(Nute et al., 2006)*

# Sensory Analysis at 55 °C and 74 °C



*Micol et al., 2011. EAAP*

# Does imprecision of measurement of phenotypes affect GWAS results ?

- ✓ Values obtained for subcutaneous fat thickness (with the same definition) from two independent working groups were correlated with  $r = 0.72$
- ✓ Differences in GWAS (Genome Wide Association Study)
- ✓ It is recommended that trait values in GWAS experiments be examined for repeatability before the experiment is performed. For traits that do not have high repeatability ( $r < 0.95$ ), two or more independent measurements of the same trait should be obtained for all samples, and individuals genotyped that have highly correlated trait measurements.

*Barendse et al., 2011. BMC Genomics 2011, 12:232*

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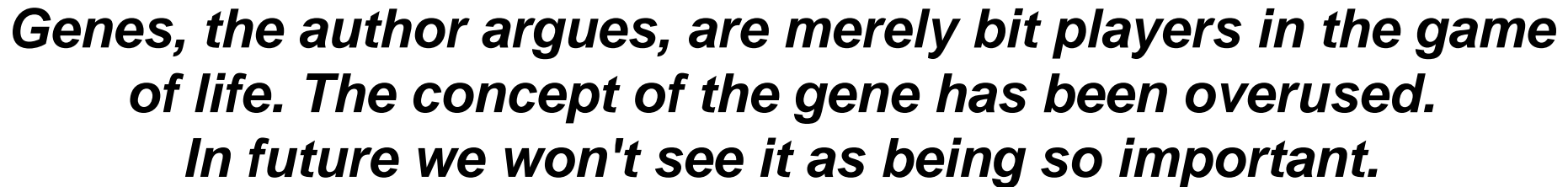
# Evolution of research in biology

Large-scale projects in life science are being developed, driven by the desire to explore biology as a whole rather than in pieces

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Predictive biology based on modelling is being developed





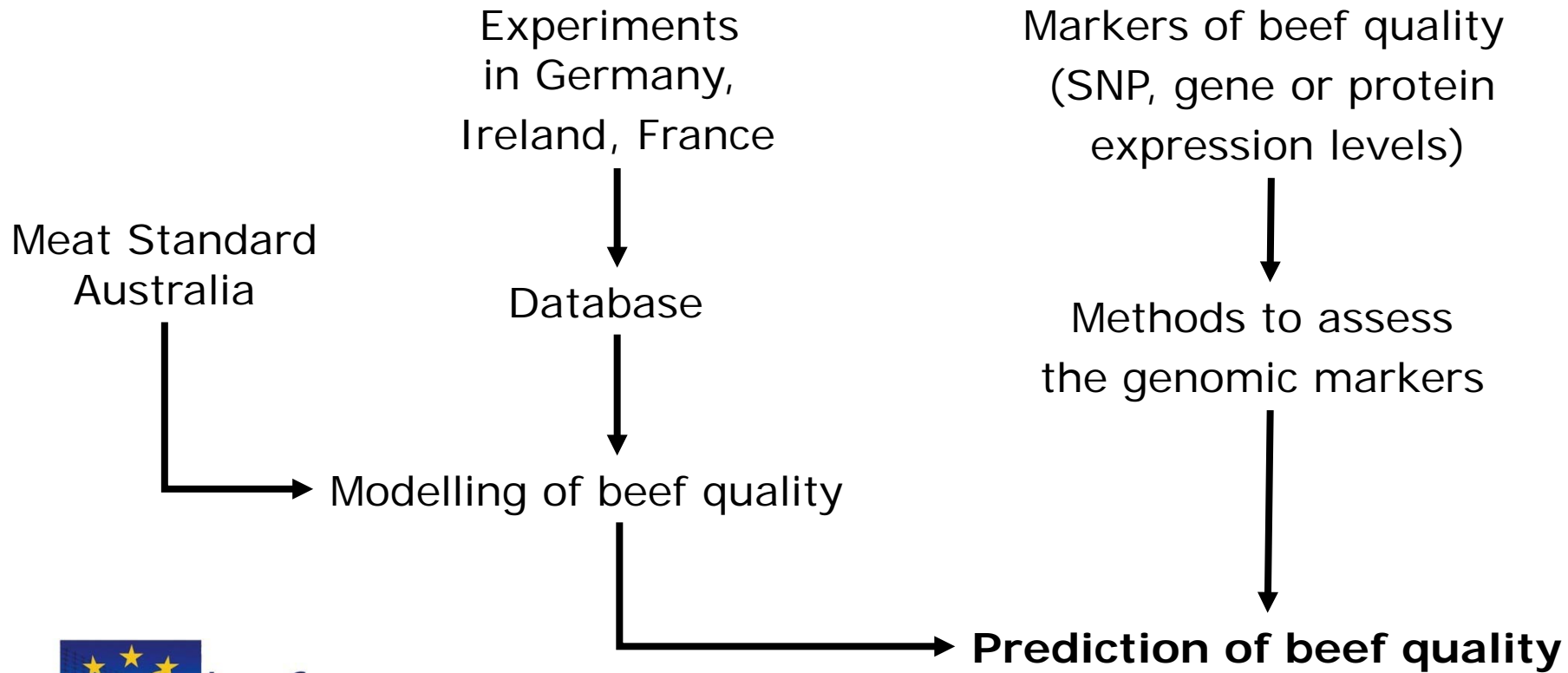
***The understanding of biology has reached a turning point.***

***The central question has shifted from “who are the actors?” [the genes and their products] to “what are the scripts?” [the physiological programmes and interaction between genes].***

# Specificity of research on beef quality

- ✓ A major criteria is tenderness, the measure of which is **little repeatable, neither automatisable nor fast** and thus with **small sets of data**.
- ✓ To solve this problem:
  - **development of tenderness measurement on a large scale and in a standardised way** (as in Australia)
  - search for **predictors**, the **measure** of which could be **fast and automatisable**

# Search for beef quality predictors (ex : EU programme ProSafeBeef)



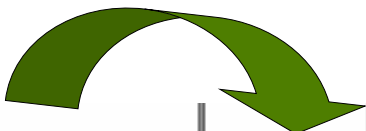
# Modelling of beef quality

## Consumer tests

- > 530 000 samples
- 40 muscles

## MSA2000model®

Hang (AT/TC/TS/TX)	AT
Sex (M, F)	m
Est.% Bos Indicus	0
Hump Height cms	0
Hot Std Carc Weight	200
USDA Ossification	100
Milk Fed Vealer Y/N	N
USDA Marbling	130
Days Aged (min 5)	5
Quarter Point Ribfat	5
Ultimate pH	5.40
AUSMEAT Meat Col.	2
Saleyard? (Y, N)	n
Wght/App.Maturity	1.32



Cut Description	Muscle Reference	Days Aged	Grilled Steak	Roast Beef	Stir Fry	Thin Slice	Cass-erole	Corne d Beef
Tenderloin	TDR062		5	4	5			
Cube Roll	CUB045		3	3	3	4		
Striploin	STR045		3	3	3	3		
Oyster Blade	OYS036		4	3	4	4		
Bolar Blade	BLD096		3	3	3	3	3	
Chuck Tender	CTR085			3	3	3	3	
Rump	RMP131		3	3	3	3		
Point End Rump	RMP231		3	3	3	4		
Knuckle	KNU099		x	3	3	3	3	
Outside Flat	OUT005			x	x	3	3	3
Eye Round	EYE075		x	3	3	3	3	x
Topside	TOP073		x	3	x	3	3	
Chuck	CHK078			3	3	3	3	
Thin Flank	TFL051				3		3	
Rib Blade	RIB041				3			
Brisket	BRI056				x	3	3	x
Shin	FQshin						3	

# Muscle profiling

## Muscle profiling: Characterizing the muscles of the beef chuck and round

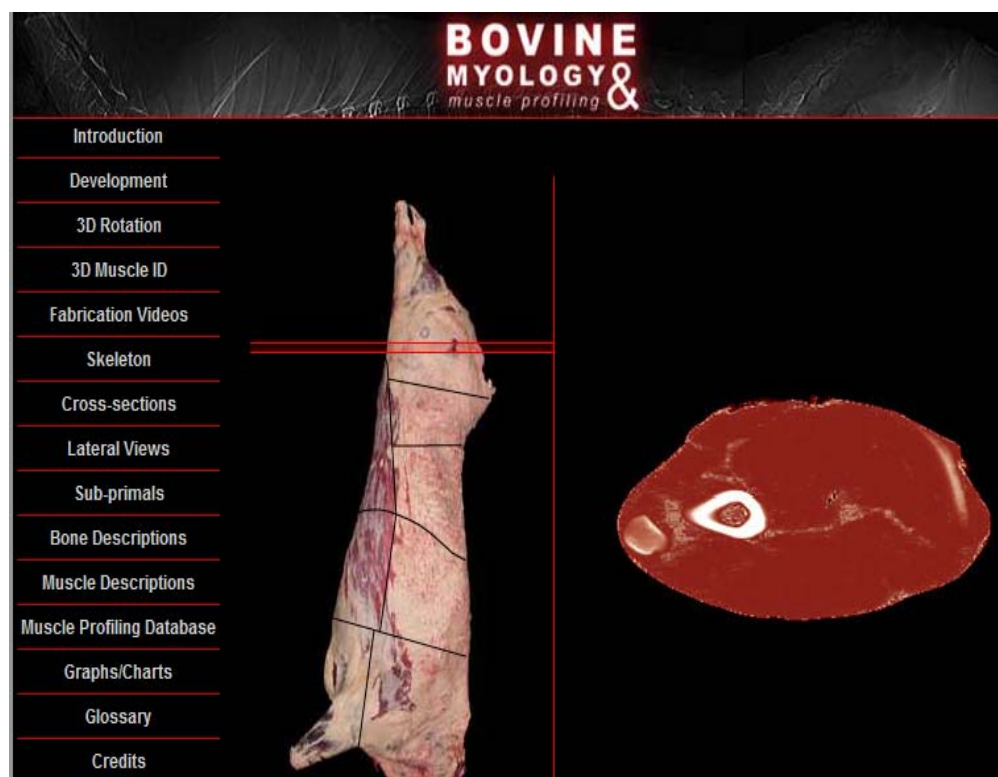
Meat Science 71 (2005) 39–51

D.D. Von Seggern <sup>a</sup>, C.R. Calkins <sup>a,\*</sup>, D.D. Johnson <sup>b</sup>, J.E. Brickler <sup>b</sup>, B.L. Gwartney <sup>c</sup>

<sup>a</sup> University of Nebraska, Department of Animal Science, A213 AnS, Box 830908, Lincoln, NE 68583-0908, USA

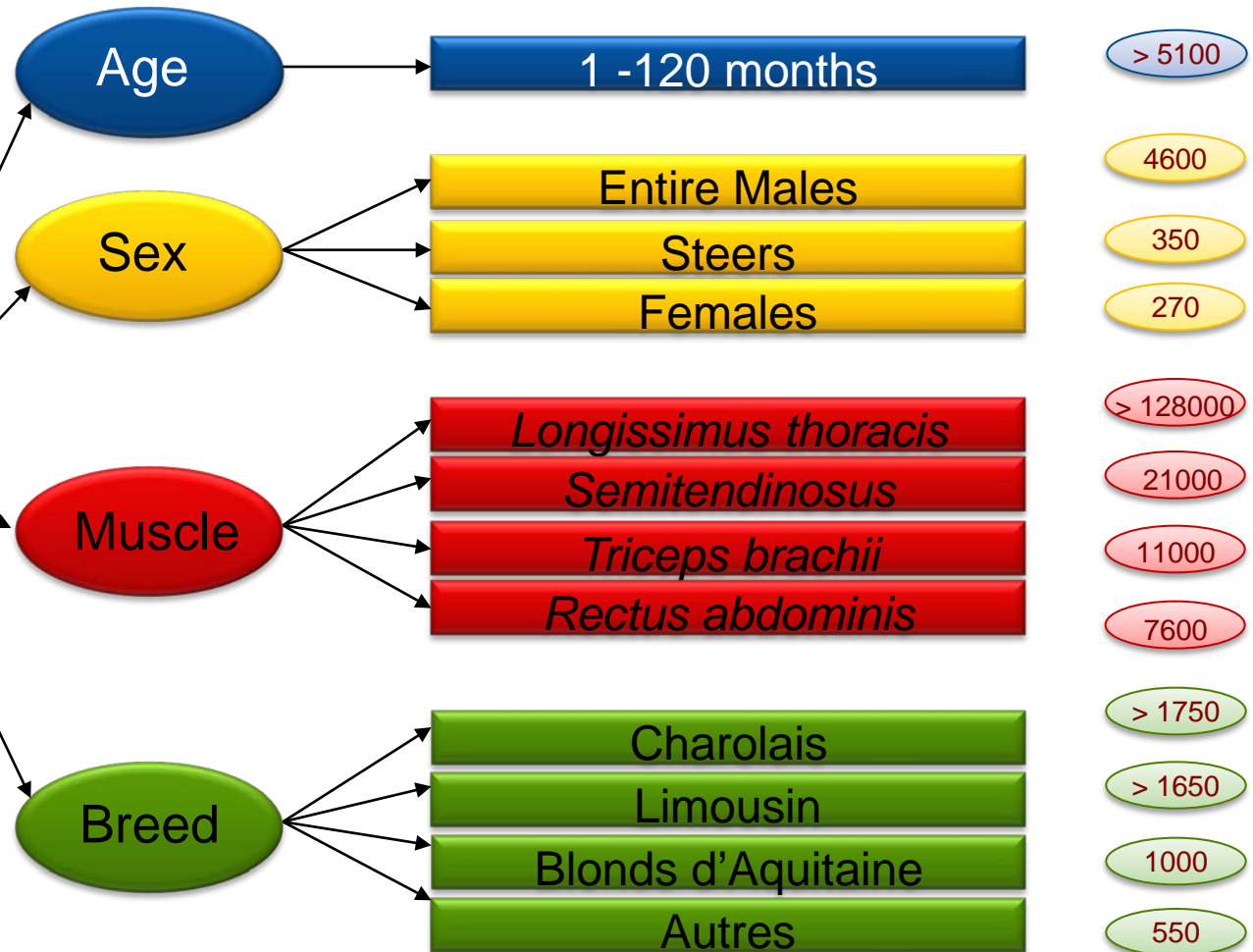
<sup>b</sup> University of Florida, Department of Animal Science, Gainesville, FL 32611, USA

<sup>c</sup> National Cattlemen's Beef Association, Centennial, CO 80112, USA



# The Whole Data base: BIF-Beef

43 experiments  
~ 330.153 data  
621 variables



# Comparison of databases: France & USA

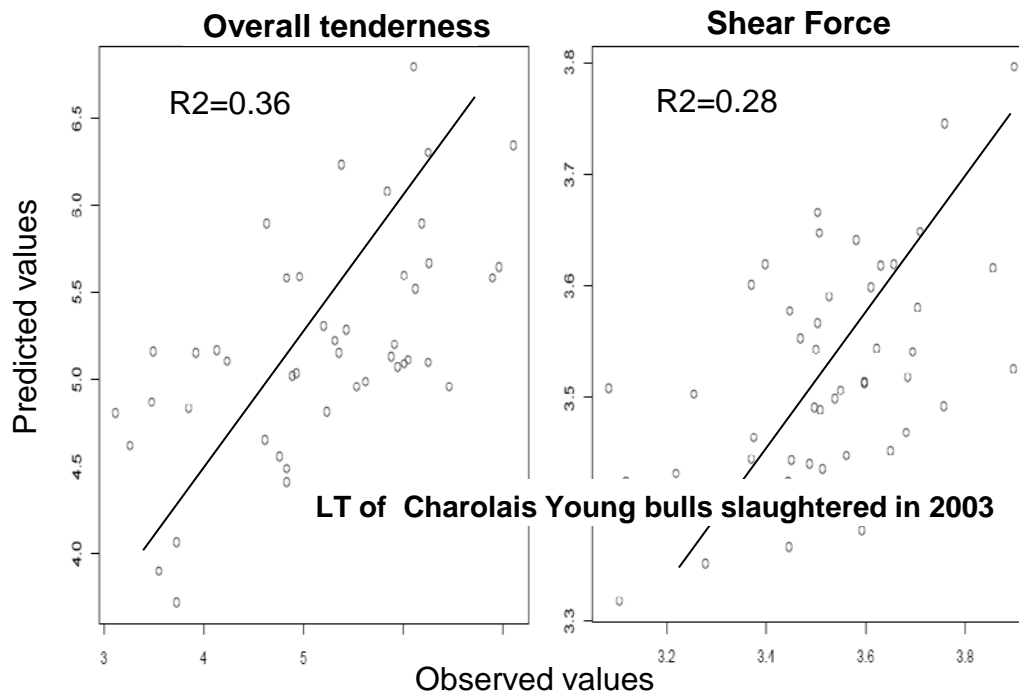
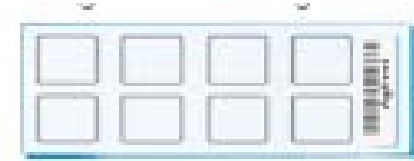
	Muscle Profiling USA	BIF-Beef
<b>Animals</b>	142	5197
<b>Breeds</b>	??	20 (Ch, Li, BA, ...)
<b>Sexe</b>	steers ??	mainly young bulls
<b>Variables</b>	colour Expressible moisture Ash Fat  Emulsion capacity pH Collagen Warner-Bratzler	colour  Ash Fat, Proteins Enzymes (LDH, CS, PFK...) Vitamines Fibres (% and cross area)  pH Collagen Warner-Bratzler Flavour Juiciness variables
<b>Protocols</b>	standard	



# The “meat quality chip”

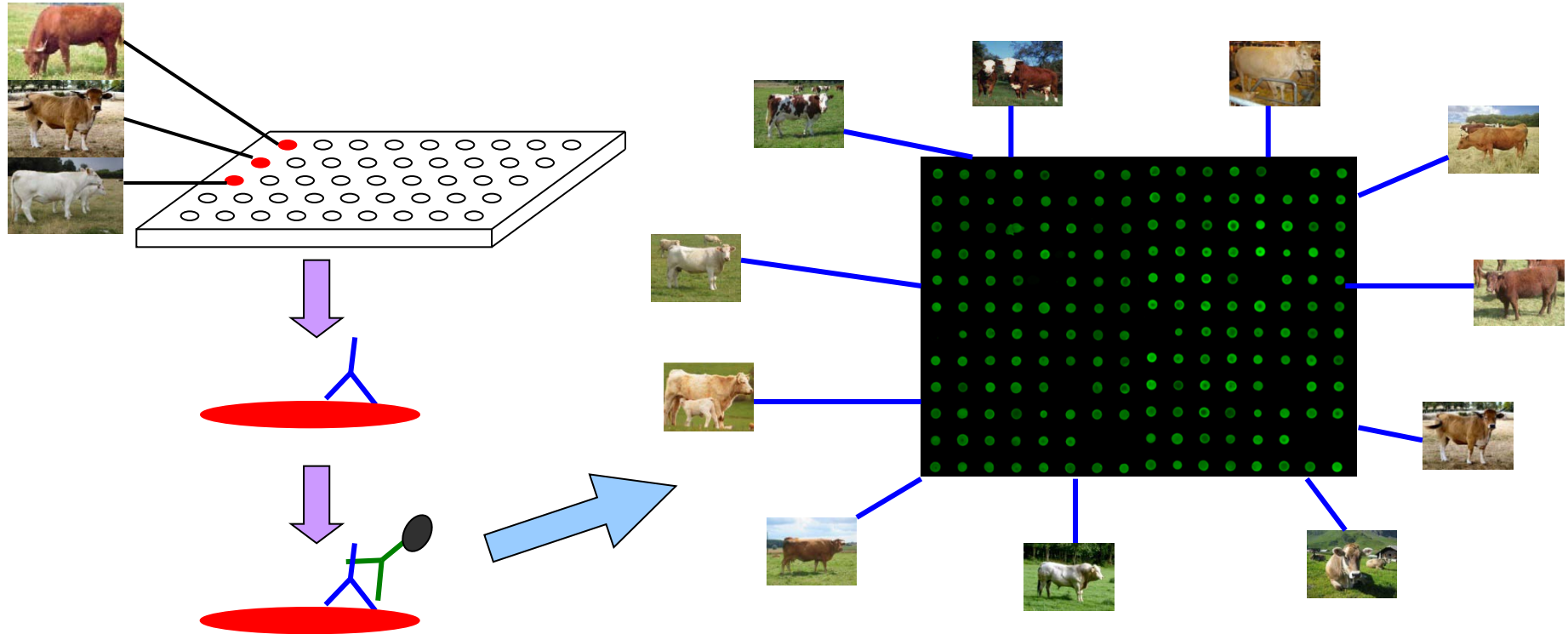
## The GENOTEND programme

- 60 mer Oligonucleotides (in situ synthesis)
- > 3000 genes (selected genes for muscle growth, fibre types and fat metabolism from previous studies)
- Several probes per gene
- 8X15K chip (Agilent technologies)





# High-throughput protein assay



Guillemin N. et al. 2009. Validation of a dot-blot quantitative technique for large scale analysis of beef tenderness biomarkers. . *Journal of Physiology and Pharmacology*,. 60, 2. 91-97.

# Outline

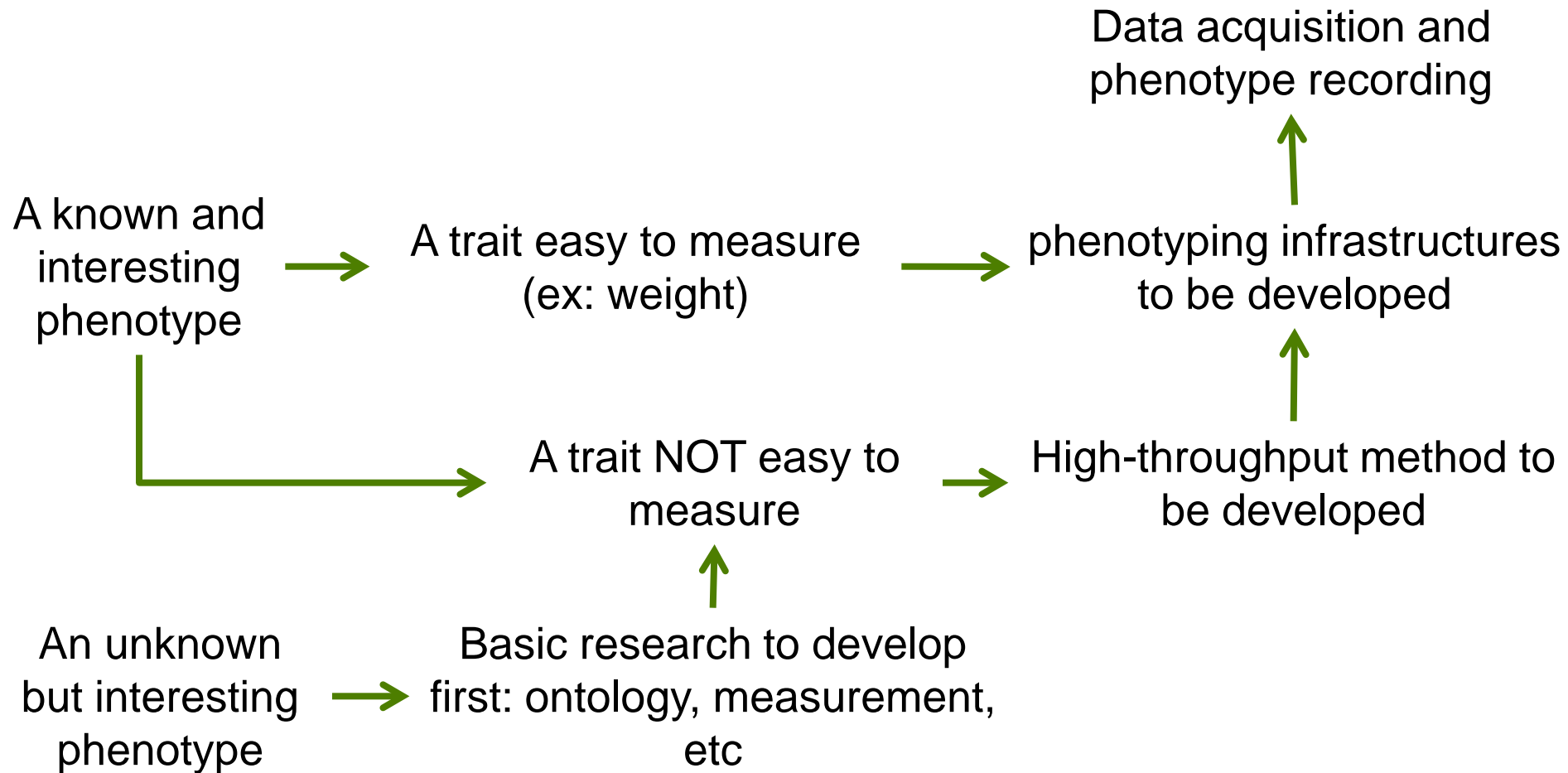
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# Where does the Efficiency in Australia come from?

- ✓ Using the best genetics from the bulls to get best growth rates
- ✓ Using best pasture to feed the cattle
- ✓ Using scientific feeding for profitability in feedlots
- ✓ This means best management and this means: MEASURE, MEASURE, MEASURE everything
- ✓ Use measurements for bulls, grass, grain
- ✓ Measure the cows, measure the calves, measure the time (it takes)
- ✓ Only keep the best, kill the rest
- ✓ How do Australian Beef producers make good profits ? They measure the cost of everything ; They only use the best feed, genetics, management.

*Geoff Kirton, 2011, Beijing*

# The French strategy still in discussion



# Trends for the future

- Due to the cost of high-throughput equipments
- Due to the needs of standardized methods and data sharing
- ✓ We need a network of coordinated, advanced and standardized phenotyping infrastructures :
  - Facilities for measuring well-known traits by classic approaches
  - Facilities for the development and the measurement of new relevant traits by imaging techniques, and/or comprehensive description of molecular and metabolic patterns
  - To develop strategies for multi-level data integration.

# Conclusions

- ✓ **Phenotyping : the rate-limiting step in genomic selection**
- ✓ **Phenotyping: the poor partner in integrative biology**
- ✓ **Some technological problems to solve before moving to high-throughput measurements**
- ✓ **A challenge: storage and analysis of data**
- ✓ **Even more difficult in beef production: tenderness is difficult to measure as is robustness**