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Fine mapping of quantitative trait loci underlying sensory meat quality traits in three French beef cattle breeds¹

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ABSTRACT: Improving the traits that underlie meat quality is a major challenge in the beef industry. The objective of this paper was to detect QTL linked to sensory meat quality traits in 3 French beef cattle breeds. We genotyped 1,059, 1,219, and 947 young bulls and their sires belonging to the Charolais, Limousin, and Blonde d'Aquitaine breeds, respectively, using the Illumina BovineSNP50 BeadChip (Illumina Inc., San Diego, CA). After estimating relevant genetic parameters using VCE software, we performed a linkage disequilibrium and linkage analysis on 4 meat traits: intramuscular fat content, muscle lightness, shear force, and tenderness score. Heritability coefficients largely ranged between 0.10 and 0.24; however, they reached a maximum of 0.44 and 0.50 for intramuscular fat content and tenderness score, respectively, in the Charolais breed. The 2 meat texture traits, shear force and tenderness score, were strongly genetically correlated (–0.91 in the Charolais and Limousin breed and –0.86 in the Blonde d'Aquitaine breed), indicating that they are 2 different measures of approximately the

same trait. The genetic correlation between tenderness and intramuscular fat content differed across breeds. Using a significance threshold of 5×10^{-4} for QTL detection, we found more than 200 significant positions across the 29 autosomal chromosomes for the 4 traits in the Charolais and Blonde d'Aquitaine breeds; in contrast, there were only 78 significant positions in the Limousin breed. Few QTL were common across breeds. We detected QTL for intramuscular fat content located near the *myostatin* gene in the Charolais and Blonde d'Aquitaine breeds. No mutation in this gene has been reported for the Blonde d'Aquitaine breed; therefore, it suggests that an unknown mutation could be segregating in this breed. We confirmed that, in certain breeds, markers in the *calpastatin* and *calpain 1* gene regions affect tenderness. We also found new QTL as several QTL on chromosome 3 that are significantly associated with meat tenderness in the Blonde d'Aquitaine breed. Overall, these results greatly contribute to the goal of building a panel of markers that can be used to select animals of high meat quality.

Key words: beef cattle, fine mapping, meat quality, quantitative trait loci

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INTRODUCTION

For decades, breeding companies have used AI and selection programs to improve the growth and carcass quality traits of young bulls of French beef cattle breeds (Bouquet et al., 2010).

Because consumers are increasingly demanding consistent meat quality, improving quality-related traits is now a major challenge in the French beef industry. Consequently, the Qualvigène research program was started in France to study genetic and genomic contributions to meat quality in French beef cattle breeds.

When it comes to beef, the most important sensory quality characteristics for consumers are meat tenderness, marbling, and color (reviewed by Geay et al., 2001).

Without routine measurement of these traits when the animals are slaughtered, selection efforts could potentially take advantage of QTL. Many candidate genes have already been identified (Barendse, 1999, 2002, 2007, 2008; Haegeman et al., 2000; Grisart et al., 2002; Page et al., 2002; Bernard et al., 2007; Cho et al., 2008; Allais et al., 2010; Reardon et al., 2010; etc.). However, in a previous study (Allais et al., 2011), we showed that QTL detected in 1 breed do not necessarily have generalized significance across all the *Bos taurus* breeds. In particular, this is true for the *calpastatin* and *calpain 1* genes, which each affect tenderness in a single breed: the Blonde d'Aquitaine and the Charolais, respectively.

Thanks to the advent of BeadChip technology, we can now access the dense information that is present throughout the whole genome. Therefore, we performed a whole genome scan to detect QTL linked to sensory meat quality attributes in 3 French breeds: Charolais, Limousin and Blonde d'Aquitaine. We studied 4 traits in particular: intramuscular fat content, muscle lightness, shear force, and tenderness score.

MATERIAL AND METHODS

The animals used in this study were slaughtered by certified slaughterhouses in accordance with French animal protection regulations (Code Rural, Articles R214- 64 to R214-71; Legifrance, 2011).

The Qualvigène program, which is described in detail elsewhere (Allais et al., 2010), was a collaborative French research program involving AI companies, the INRA, and the Institut de l'Elevage (the French Livestock Institute). It was initiated to study the degree to which traits related to sensory meat quality are genetically determined using France's 3 main beef cattle breeds. This study formed an integral part of the Qualvigène program.

Animals

The Qualvigène program used progeny tests conducted over 3 successive years. The population used in this study is described in Allais et al. (2010). Briefly, purebred young bulls (the progeny of 48, 36, and 30 sires from the Charolais, Limousin, and Blonde d'Aquitaine breeds, respectively) were randomly mated to generally unrelated dams in a large number of herds. The young bulls were humanely slaughtered in a commercial slaughterhouse when they reached an average live weight of 730 kg $(\pm 15 \text{ kg})$ for the Charolais bulls or an average age of 479 $(\pm 3$ d) or 417 d $(\pm 4$ d) for the Limousin or Blonde d'Aquitaine bulls, respectively. A total of 1,114 Charolais, 1,254 Limousin, and 981 Blonde d'Aquitaine purebred young bulls were used in this study.

Phenotypic Data

The longissimus thoracis (**LT**) muscle was removed from the seventh to ninth ribs on the right side of the carcass and sliced into 3 steaks. The first steak was divided into small samples that were immediately frozen for use in later biochemical analyses. The other 2 steaks were vacuum packaged and left to age for 14 d at 4°C before being frozen. Muscle lightness (**ML**; L*) was measured using the freshly cut LT muscle section and using a Minolta spectrophotometer (CM 2002; Minolta France SA, Carrières sur Seine, France). Intramuscular fat content (**IMF**; %) was measured using LT samples from the seventh rib by using the Soxhlet method and a Soxtherm apparatus (Gerhardt France SARL, Les Essarts Le Roi, France).

The LT steaks from the eighth rib were thawed at 4°C for 24 h and then cooked on an electric grill until they reached an internal temperature of 55°C (rare); the cooking equipment, cooking temperature, and cooking time were kept consistent. Cooked steaks were cooled to room temperature before 10 core samples (parallelepiped in form) were obtained; they were cut with their fibers running parallel to the long axis. Mean Warner-Bratzler shear force (**WBSF**; N/cm2) was estimated using the 10 core samples.

Tenderness was evaluated by 3 test panels composed of 12 trained panelists; there was 1 panel for each breed. Most of the panelists remained on the panel for the 3 yr of the study. The same cooking procedure as described above was applied to the ninth rib LT steaks, and the cooked steaks were immediately served to panelists. The Limousin and Blonde d'Aquitaine test panels had to evaluate 12 samples during each session. The Charolais test panel had to evaluate 15 samples. Panelists scored tenderness (tenderness score [**TS**]) using an ordinal 100-point scale: from 1 (extremely tough) to 100 (extremely tender). The panelists' scores were averaged to obtain a mean for each animal.

Genotyping Data

Purebred young bulls and their sires were genotyped using the BovineSNP50 v1 and v2 DNA Analysis BeadChip by Illumina, Inc. (San Diego, CA). Some of the Blonde d'Aquitaine animals (117) were genotyped at the Centre National de Génotypage (National Center for Genotyping; Evry, France). The others (971 animals) and all of the Limousin and Charolais animals were genotyped at the Labogena laboratory (Jouy-en-Josas, France).

Genotypes were obtained for 1,059, 1,219, and 947 young bulls and 47, 34, and 29 sires belonging to the Charolais, Limousin, and Blonde d'Aquitaine breeds, respectively. All of the Blonde d'Aquitaine animals as well as 76 Limousin and 17 Charolais animals were genotyped using a Bovine SNP50 v1 BeadChip (54,001 SNP; Illumina, Inc.). The others were genotyped using a Bovine SNP50 v2 BeadChip (54,609 SNP; Illumina, Inc.). The X and Y chromosomes were not included in the analyses. For the Blonde d'Aquitaine breed, of the 54,001 SNP included on the chip, we used the 37,556 SNP that occur in the Btau 4.0 (www.hgsc.bcm.edu//other-mammals/bovinegenome-project) assembly of the 29 autosomal chromosomes and that have a minor allele frequency of greater than 0.05 and a Hardy-Weinberg equilibrium *P*-value of greater than 10^{-4} . In the other 2 breeds, because of the mix of genotypes on the 2 chips, only the common SNP were studied. Consequently, 37,581 and 36,919 markers were used for the Charolais and Limousin breeds, respectively.

Methods

Estimation of Genetic Parameters. Heritability and phenotypic and genetic correlations were estimated using VCE software (Groeneveld et al., 2010); a maximum of 5 generations were taken into account. The Charolais, Limousin, and Blonde d'Aquitaine relationship matrices included 4,295, 6,366, and 3,854 animals, respectively.

Quantitative Trait Loci Detection. First, we used a hidden Markov model method to reconstruct the haplotypes. This method uses population information (linkage disequilibrium) and familial information (Mendelian segregation and linkage) and was applied using PHASEBOOK (Druet and Georges, 2010).

Second, the presence of a QTL at a given position was determined using the following mixed model (as per Meuwissen and Goddard, 2000, and Druet et al., 2008): $y^* = 1$ _n μ + **Wh** + **Zu** + **e**, in which y^* is a vector of performances corrected based on fixed effects (slaughtering group or date of sensory tests); **h** is a vector of haplotype effects, where $h \sim N(0, G\sigma_{g}^{2})$; **u** is a vector of random individual polygenic effects, where $\mathbf{u} \sim N(0, \mathbf{A}_{\mathcal{O}}^2)$; and **e** is a vector of residual effects, where $\mathbf{e} \sim N(0, I\sigma^2_e)$. Here **G** is a matrix of identical by descent (Meuwissen and Goddard, 2001) and transmission probabilities, constructed in every

test using a window of 6 flanking markers, and **A** is the pedigree relationship matrix. The matrices **W** and **Z** are the design matrices that link phenotypes to corresponding haplotype clusters and animal effects, respectively. The variances σ_{g}^2 , σ_{a}^2 , and σ_{e}^2 are the variances of gamete effects, individual polygenic effects, and residual effects, respectively. The variance associated with the QTL effect is twice $\sigma_{\rm g}^2$; consequently, the proportion of total genetic variance due to the QTL is equal to $2\sigma_{g}^{2}/(2\sigma_{g}^{2} + \sigma_{a}^{2})$.

Model variances were estimated using restricted maximum likelihood implemented in a program developed by Druet et al. (2008) that was based on BLUPF90 software (Misztal et al., 2002).

The presence of a QTL at each SNP position in the genome was examined using the following likelihood ratio test (LRT): LRT = $-2 \ln[L(H0)/L(H1)]$, in which L(H0) and L(H1) are the maximum values of the likelihood functions under polygenic models in which no QTL has been fitted and in which a QTL is present, respectively.

The distribution of the statistical test was an equally weighted mixture $[(1/2)\chi^2_{0} + (1/2)\chi^2_{1}]$ of a Dirac distribution (probability mass of 1) with 0 df (usually denoted as χ^2 ₀) and of the more typical χ^2 distribution with 1 df (χ^2) . This resulted in a *P*-value that was half that of the χ^2_1 distribution, that is, *P*-value = $(1/2)Pr[\chi^2_1 >$ Δ (-2L)_{obs}] (Visscher, 2006).

When many chromosomal segments are tested, a number of null hypotheses will be rejected (the *P*-value of statistical test will be below a predetermined level) by chance only. To deal with multiple tests, we applied stringent significance thresholds (*P*-values of 5×10^{-4} , 5×10^{-5} , and 5×10^{-6} , as per Teyssèdre et al., 2012). The most stringent threshold was chosen because it represented an approximation of 10,000 independent tests corrected with the Bonferroni (1936) method. The threshold of 5×10^{-5} signaled moderate evidence of association (The Welcome Trust Case Control Consortium, 2007), and the threshold of 5×10^{-4} was used to describe and compare QTL among traits and breeds. The LRT corresponding to the *P*-values of 5×10^{-6} , 5×10^{-5} , and 5×10^{-4} were 19.5, 15.1, and 10.8, respectively.

RESULTS AND DISCUSSION

Phenotypic Information

The number of records, means, and phenotypic SD (**RSD**) for the 4 sensory meat quality traits (IMF, ML, WBSF, and TS) for the Charolais, Limousin, and Blonde d'Aquitaine breeds are described in Table 1. It was not possible to compare mean breed values since the bulls were slaughtered at different times and sensory test panels differed for the different breeds. The coefficients of variation were much higher for IMF $(CV > 40\%)$ than for

		Charolais		_imousin				Blonde d'Aquitaine		
Trait	Abbreviation	n	Mean	RSD	\boldsymbol{n}	Mean	RSD	\boldsymbol{n}	Mean	RSD
Intramuscular fat content, %	IMF	.114	l.53	0.84	1.254	l.18	0.49	981	0.56	0.37
Muscle lightness, L^*	ML	l.114	34.75	3.58	1.253	32.79	3.55	979	33.08	3.84
Warner-Bratzler shear force, N/cm ²	WBSF	1.114	38.09	7.32	.252	40.98	7.47	977	40.54	10.41
Tenderness score, /100	TS	.113	62.42	7.87	.241	58.74	7.25	970	61.4	10.72

Table 1. Number of observations, means, and phenotypic SD (RSD¹) for the phenotypes studied in the Charolais, Limousin, and Blonde d'Aquitaine breeds

 1 RSD is the root mean square error from the simple model that included only the fixed effect for the contemporary groups.

tenderness score (CV \approx 15%) or ML (CV = 10%). Shear force demonstrated an intermediate level of variability (CV ranged from 18 to 26%). The within-breed analysis of variances used to estimate the polygenic and QTL effects on traits in each breed may provide valuable information for comparing genetic determinism across breeds.

The values of the genetic parameters for the Charolais, Limousin, and Blonde d'Aquitaine breeds are provided in Tables 2, 3, and 4, respectively. Most of the heritability coefficients ranged from 0.10 to 0.24, except for those for IMF and tenderness score in the Charolais breed; they were as high as 0.44 and 0.50, respectively. The heritability coefficients for ML (L*) were slightly lower (0.10 to 0.23) than the few estimates (0.17 to 0.32) reported in the literature (Aass, 1996, Johnston et al., 2003; Boukha et al., 2011). Past results (review by Marshall, 1999; Johnston et al., 2003; Riley et al., 2003) have shown that the heritability of IMF can be highly variable; it ranged from 0.17 to 0.54. Marshall (1999) and Burrow et al. (2001) found that shear force and tenderness score were moderately heritable (0.22 to 0.25, on average); however, Riley et al. (2003), Boukha et al. (2011), and Zwambag et al. (2013) all found lower values. The estimates obtained in this study encompass these literature values and reveal that the traits underlying meat quality are generally moderately heritable. The 2 meat texture traits, shear force and TS, were strongly genetically correlated, indicating they are 2 different measures of approximately the same underlying trait. The relationship between tenderness and IMF dif-

Table 2. Heritabilities (**on diagonal**), genetic correlations (above diagonal), and phenotypic correlations (below diagonal) for intramuscular fat content (IMF), muscle lightness (ML), Warner-Bratzler shear force (WBSF), and tenderness score (TS) in the Charolais breed (with SE of the genetic parameters in parentheses)

	IMF	ML	WBSF	TS
IMF	0.44(0.05)	$-0.12(0.14)$	$-0.36(0.06)$	0.27(0.10)
ML	0.01	0.15(0.04)	$-0.22(0.11)$	0.13 (n.e. ¹)
WBSF	-0.05	-0.08	0.24(0.05)	$-0.91(0.05)$
ТS	0.03	0.03	-0.43	0.5(0.06)

 $n_{\text{n.e.}}$ = not estimated.

fered among breeds; Charolais and Blonde d'Aquitaine animals with fattier muscles also had slightly more tender meat. In contrast, the opposite result was observed in the Limousin breed. Most previous studies have found a positive relationship between LM lipid content or marbling and tenderness (Burrow et al., 2001).

Probability Distributions

Quantile–quantile plots (**QQplots**) are very useful in verifying that the distribution of *P*-values obtained (on the *y*-axis) is consistent with the distribution expected (*x*-axis) under the null hypothesis. If the 2 distributions are similar, then the QQplot should show a solid series of points that follow the $y = x$ line until the series curves sharply at the upper end; this curve represents the small number of true associations among the thousands of unassociated SNP. Complete deviation from the $y = x$ line may indicate that there is a population stratification problem.

Figure 1 shows the QQplots for shear force in the 3 breeds. The distributions appear to match for the Charolais and Limousin breeds, but the *P*-values seemed to be slightly overestimated in the Blonde d'Aquitaine breed.

Quantitative Trait Loci Detection

We detected over 200 significant positions on the 29 autosomal chromosomes using a threshold of 5×10^{-4} for the 4 traits in the Charolais and Blonde d'Aquitaine breeds; only 78 significant positions were detected in the

Table 3. Heritabilities (**on diagonal**), genetic correlations (above diagonal), and phenotypic correlations (below diagonal) for intramuscular fat content (IMF), muscle lightness (ML), Warner-Bratzler shear force (WBSF), and tenderness score (TS) in the Limousin breed (with SE of the genetic parameters in parentheses)

	IMF	ML	WBSF	TS
IMF	0.23(0.05)	0.04(0.17)	0.50(0.16)	$-0.24(0.22)$
МL	0.08	0.10(0.03)	0.35(0.19)	$-0.06(0.21)$
WBSF	-0.05	-0.04	0.22(0.05)	$-0.91(0.07)$
TS	0.00	0.00	-0.34	0.12(0.03)

Table 4. Heritabilities (**on diagonal**), genetic correlations (above diagonal), and phenotypic correlations (below diagonal) for intramuscular fat content (IMF), muscle lightness (ML), Warner-Bratzler shear force (WBSF) and tenderness score (TS) in the Blonde d'Aquitaine breed (with SE of the genetic parameters in parentheses)

	IMF	ML	WBSF	TS
IMF	0.19(0.04)	0.16(0.12)	$-0.61(0.08)$	0.38(0.14)
ML	0.08	0.23(0.05)	$-0.13(0.11)$	0.34(0.09)
WBSF	-0.03	-0.20	0.23(0.05)	-0.86 (n.e. ¹)
TS	0.00	0.12	-0.36	0.21(0.05)

 $n.e. = not estimated.$

Limousin breed (Table 5). Considering the overestimation of the *P*-values in the Blonde d'Aquitaine breed, the higher number of QTL in this breed could be explained by a higher number of false positive tests. Consequently the QTL detected slightly over the threshold (5×10^{-4}) should be used with caution.

Using a threshold of 5×10^{-5} , about 50 of these QTL were still significant in the Charolais and Blonde d'Aquitaine breeds; only 10 remained significant in the Limousin breed (Table 6). The number of QTL was drastically reduced when a very stringent threshold of 5×10^{-6} was used; it dropped to 0 in the Limousin breed (Table 7).

Regardless of the threshold used, several QTL for the same trait were detected within very narrow regions. This leads to the question: are they associated with the same causal polymorphism? Therefore, in Table 8, only the QTL that were separated by at least 4 cM are reported for each characteristic; we considered that if 2 markers occurred within a 4 cM region, then they were likely to be associated with the same causal polymorphism. The value of 4 cM was arbitrarily chosen to limit the

Table 5. Number of positions detected using a significance threshold of 5×10^{-4} for the 3 breeds¹

Breed	IMF	ML	WBSF	TS	Total
Charolais	25	69	33	86	213
Limousin	14	14	39		78
Blonde d'Aquitaine	21	30	120	69	240

 11MF = intramuscular fat content; ML = muscle lightness; WBSF = Warner-Bratzler shear force; TS = tenderness score.

number of QTL defined within the same region. Using this separation threshold and a significance threshold of 5×10^{-4} , we found 44, 34, and 64 significant QTL for the 4 traits in the Charolais, Limousin, and Blonde d'Aquitaine breeds, respectively. Each QTL explained about 20% of the genetic variance in a given trait; this value was high because the variance explained by a QTL may be overestimated if a 1-QTL model is used.

We compared the positions of the most significant QTL with those of candidate genes identified in other studies (Table 9).

Only a few QTL occurred across the 3 breeds. We observed that 2 QTL for IMF occurred in close proximity to each other, at 5.9 and 6.1 cM on chromosome 2, in the Charolais and Blonde d'Aquitaine breeds (Fig. 2). These QTL were located near the *myostatin* or *growth differentiation factor 8 gene* (*GDF8*; 6.5 cM; Table 9), which is responsible for double muscling in homozygous mutants (Grobet et al., 1997; Kambadur et al., 1997; McPherron and Lee, 1997). In a previous study, the myostatin Q204X mutation was found to segregate in the same Charolais population (17% of young bulls carried a copy of this Q204X mutation) and to have a significant effect on IMF (–0.47 SD; Allais et al., 2010). Both the effect and the frequency of this mutation clearly underlie the very high significance level of

Figure 1. Quantile–quantile plots for shear force in the Charolais, Limousin, and Blonde d'Aquitaine breeds. See online version for figure in color.

Table 6. Number of positions detected using a significance threshold of 5×10^{-5} for the 3 breeds¹

Breed	IMF	ML.	WBSF	TS.	Total
Charolais		16		29	58
Limousin					10
Blonde d'Aquitaine			35		48

 11MF = intramuscular fat content; ML = muscle lightness; WBSF = Warner-Bratzler shear force; TS = tenderness score.

the QTL (LRT = 22.9; *P*-value < 5×10^{-6}) in the Charolais breed. In the Blonde d'Aquitaine population, in contrast, only 10 young bulls were carrying 1 of the mutated alleles (Q204X or nt821; Allais et al., 2010). Consequently, these 2 mutations cannot be responsible for the QTL detected in this region because their frequencies were far too low. We suspect that this QTL may be attributable to an original mutation of the *GDF8* gene that is segregating in the Blonde d'Aquitaine breed. However, this hypothesis remains to be tested. In the same genomic region in the Charolais breed, we found an LRT peak for ML (8.4 cM). This result is consistent with results from a previous study (Allais et al., 2010), which showed that 1 copy of the Q204X allele could affect ML in the same Charolais population (if we consider that *GDF8* underlies the detected QTL). In contrast, no QTL was detected in this region in the Limousin breed. A Jersey–Limousin backcross experiment showed that the *GDF8* F94L mutation originated in the Limousin breed and had a significant, moderate effect on IMF (Esmailizadeh et al., 2008). A small sample of French Limousin cattle were found to be homozygous for the *GDF8* F94L mutation (Dunner et al., 2003), while Limousin cattle from the same population (which was also the one used in this study) had a low frequency of the *GDF8* alleles Q204X (0.6%) and nt821 (2.7%; Allais et al., 2010). The lack of QTL detected in the *GDF8* region may result from the fact that the frequency of alleles other than the F94L mutation is too low in this Limousin population.

Several LRT peaks were found for tenderness between 42 and 52 cM on chromosome 29 in the Blonde d'Aquitaine and Charolais breeds (Fig. 3). These QTL occurred near the *calpain 1* gene (*CAPN1*; 45.2 cM; Table 9). The QTL for shear force and TS were significant at a threshold of 5 \times 10^{-6} in the Charolais breed (LRT = 19.9 and 37.7, respectively). In a previous study (Allais et al., 2011), 2 *calpain 1* gene haplotypes were associated with either tougher or more tender meat in the Charolais breed; the *calpain 1* gene haplotypes also had a significant effect on shear force but not on tenderness score in the Blonde d'Aquitaine breed. This result is consistent with the fact that we detected a QTL for shear force at 42.5 and 51.6 cM in this breed. We also detected, on chromosome 7, a QTL for TS at 26.5 and 33.6 cM in the Blonde d'Aquitaine breed and a QTL for shear force at 24.9 cM in the Charolais breed (Fig. 4). These po-

Table 7. Number of positions detected using a significance threshold of 5×10^{-6} for the 3 breeds¹

Breed	IMF	ML.	WBSF	TS	Total
Charolais					-9
Limousin					
Blonde d'Aquitaine					

 11MF = intramuscular fat content; ML = muscle lightness; WBSF = Warner-Bratzler shear force; TS = tenderness score.

sitions are located on either side of the *lysyl-oxidase* gene (*LOX*; 30.5 cM; Table 9), which Barendse (2002) identified as a candidate gene for meat tenderness. At another position (98.4 cM) on the same chromosome, we found a significant QTL for TS in the Blonde d'Aquitaine breed using a threshold of 5×10^{-5} . This LRT peak was at the same location as the *calpastatin* gene (*CAST*; 97.5 cM; Table 9). In a previous study (Allais et al., 2011), a haplotype of this gene was found to have a negative effect on TS and a positive effect on shear force in the Blonde d'Aquitaine breed. In the present study, we found a weak LRT peak (9.8) for shear force, but it was not significant any more with the correction for the multiple tests. In the Charolais and Limousin breeds, neither the previously used candidate gene approach (using markers in the *CAST* gene) nor the fine mapping approach used in this study revealed whether a polymorphism in the *CAST* gene region was related to tenderness.

Several QTL for tenderness (shear force and TS) were found between 111 and 124 cM on chromosome 1 and between 92 and 120 cM on chromosome 6 in the 3 breeds, but no candidate genes have been identified in these genomic regions.

On chromosome 3, we found a QTL for shear force at 15.7 and 31.8 cM in the Charolais breed and the Limousin breed, respectively. In the Blonde d'Aquitaine breed, we found several QTL for shear force or TS around 18 to 28 cM and 40 to 55 cM on the same chromosome (Fig. 5). The QTL in the Blonde d'Aquitaine and Limousin breeds were highly significant (*P*-values $\leq 5 \times 10^{-6}$). The wide spread of different QTL on chromosome 3 is surprising. Furthermore, these QTL do not appear to correspond to any candidate genes for meat tenderness in the literature.

Because of the very high level of genetic correlation between shear force and tenderness score in the 3 breeds, we expected that the QTL for these 2 traits would be the same. However, the results were not so simple. One explanation could be that shear force only partially accounts for tenderness.

Only a few QTL for IMF were detected in each breed. In the Limousin breed, we found 2 LRT peaks, at 15.5 and 19.6 cM, on chromosome 23. No candidate genes have been identified in this region. In the Blonde d'Aquitaine breed, a QTL was detected at about 29.1 cM on chromosome 20, which is near the *growth hormone*

Table 8. (cont.)

Table 8. (cont.)

1BTA = Bos Taurus Autosomes.

²The marker with the highest LRT, if several positions were significant in the same QTL region.

 ${}^{3}LRT$ = likelihood ratio test.

 ${}^{4}\sigma^{2}$ _{QTL}/ σ^{2} _g is the proportion of the genetic variance explained by the QTL.

 ${}^{5}CH =$ Charolais; LI = Limousin; BA = Blonde d'Aquitaine.

receptor gene (*GHR*; 34 cM; Table 9). We found no significant QTL for IMF on chromosome 14, although many candidate genes for this trait (*DGAT1*, *TG*, *CRH*, and *FABP4*) have been identified in other breeds. A previous study on candidate genes for intramuscular lipid content in the same populations (Renand et al., 2007) also found a lack of QTL on this chromosome. The low number of QTL for intramuscular lipids could be explained by the fact that our French beef cattle breeds have very low levels of IMF compared to many other breeds (Christensen et al., 2011). Intramuscular lipid levels are approximately 1.5, 1.2, and 0.6% in the Charolais, Limousin, and Blonde d'Aquitaine breeds, respectively (Table 1).

We detected a significant QTL for ML at 90.5 cM on chromosome 7 in the Charolais breed using a threshold of 5×10^{-5} (LRT = 16.3; Fig. 6). This QTL may correspond to

Figure 2. Quantitative trait loci for intramuscular lipids on chromosome 2 in the 3 breeds (Charolais in green circles, Limousin in orange crosses, and Blonde d'Aquitaine in blue triangles). See online version for figure in color.

Trait	Candidate gene	Position, bp	Reference	
Intramuscular	SST: SomatoSTatin	1:81,428,283-81,429,731	Morsci et al. (2006)	
fat content	GDF8: myostatin	2: 6,532,638-6,539,265	Allais et al. (2010)	
	RORC: retinoic acid receptor-related orphan receptor C	3: 20,463,309-20,487,237	Barendse et al. (2007, 2010)	
	LEP: leptin	4: 95,677,882-95,694,616	Haegeman et al. (2000); Buchanan et al. (2002); Lagonigro et al. (2003)	
	DGAT1: diacylglycerol O-acyltransferase	14: 444,082-446,781	Grisart et al. (2002); Winter et al. (2002); Thaller et al. (2003)	
	TG: thyroglobulin	14: 7,658,632-7,894,999	Barendse (1999); Thaller et al. (2003)	
	CRH: corticotropin releasing hormone	14: 31,497,511-31,499,127	Wibowo et al. (2007)	
	FABP4: fatty acid binding protein 4	14: 41,955,210-41,959,600	Cho et al. (2008)	
	GHR: growth hormone receptor	20: 33,896,757-34,206,083	Han et al. (2009)	
	ankyrin 1	27: 38,983,949-38,994,492	Aslan et al. (2010)	
	IGF2: insulin-like growth factor 2	29: 51, 257, 937 - 51, 276, 553	Schmutz and Goodall (2005)	
Muscle	GDF8: myostatin	2: 6,532,638-6,539,265	Allais et al. (2010)	
lightness	CAST: calpastatin	7: 97.439.654-97.573.315	Reardon et al. (2010)	
	GHR: growth hormone receptor	20: 33,896,757-34,206,083	Reardon et al. (2010)	
	SCD: steroyl CoA desaturase delta 9	26: 21, 137, 945 - 21, 148, 317	Reardon et al. (2010)	
Tenderness	HGD: homogentisate 1,2 dioxygenase	$1: 66,335,194 - 66,377,628$	Zhou et al. (2010)	
$score - shear$	GDF8: myostatin	2: 6,532,638-6,539,265	Allais et al. (2010)	
Force	CAST: calpastatin	7: 97,439,654-97,573,315	Barendse (2002)	
	LOX: lysyl-oxidase	7: 30,482,478-30,494,584	Barendse (2002)	
	DNAJA1 (HSP40)	8: 78,911,498-78,922,166	Bernard et al. (2007)	
	CAPN3: calpain 3	10: 37,624,085-37,681,529	Barendse et al. (2008)	
	ACAD8: acyl-CoA dehydrogenase family, member 8	15: 84,399,062-84,412,870	Li et al. (2007)	
	ankyrin 1 erythrocytic	27: 38,983,949-38,994,492	Aslan et al. (2010)	
	CAPN1: calpain 1	29: 45,215,707-45,242,224	Page et al. (2002)	

Table 9. Candidate genes for meat tenderness, intramuscular fat content, and muscle lightness identified in literature

the *CAST* gene, which is located at 98 cM (Table 9). A previous study found that a SNP in the *CAST* gene was highly significantly associated with color in an Irish crossbred cattle breed (Reardon et al., 2010).

The same 3 populations used in this QTL detection study were also used in a functional genomics study that sought to identify differentially expressed genes. Proteomic analysis was conducted on the LT muscles of 2 extreme groups of 10 animals in each of the 3 populations included in the Qualvigene program (Charolais, Limousin,

and Blonde d'Aquitaine) to identify new markers for beef tenderness (Table 10; Chaze et al., 2009). Animals were chosen using an index that combined their tenderness and shear force ratings. Differences in gene expression were quantified based on differences in the abundance of marked proteins. In this study, we then compared the genes coding for these proteins with the QTL we detected; we hypothesized that causal mutations could be present in the genes coding for the protein markers (in either

Figure 3. Quantitative trait loci for shear force (on the left) and tenderness score (on the right) on chromosome 29 in the 3 breeds (Charolais in green circles, Limousin in orange crosses, and Blonde d'Aquitaine in blue triangles). See online version for figure in color.

Trait	Candidate gene	Position, bp	CH ¹	LI^1	BA ¹
Tenderness (index 2)	F-actin capping protein subunit β	2: 137,824,439-137,961,336	$\mathbf X$	$\mathbf X$	$\mathbf X$
	NADH-ubiquinone oxidoreductase 75 kDa subunit	2: 99,538,834-99,568,274			$\mathbf X$
	phosphoglucomutase 1 (PGM)	3:87,921,429-87,987,137	$\mathbf X$		
	proteasome subunit β 2	3: 117,351,943-117,389,047	$\mathbf X$		
	capping protein muscle Z-line α 2	4: 53, 602, 242 - 53, 657, 237		\mathbf{X}	
	Glyceraldehyde-3-phosphate dehydrogenase (GAPDH)	5: 10,853,525-10,857,808		$\mathbf X$	
	WD repeat-containing protein 1	6: 109,677,054-109,719,214			$\mathbf X$
	geranylgeranyl transferase type2 subunit α	10: 21,172,426-21,178,847		$\mathbf X$	
	Rab GDP dissociation inhibitor β	13: 43, 225, 325 - 43, 253, 974		$\mathbf X$	
	α crystallin B chain	15: 20,478,751-20,482,075		$\mathbf x$	$\mathbf X$
	α Enolase	16: 41,637,031-41,650,708		X	
	protein DJ-1	16: 42,542,500-42,559,276	$\mathbf X$	X	
	heat shock protein β 6 (HSP20)	18: 45,891,747-45,894,274		$\mathbf X$	$\mathbf X$
	creatine kinase M-type	18: 52,738,345-52,747,755			\mathbf{X}
	slow troponin T	18: 62,696,849-62,707,804			$\mathbf X$
	14–3-3 protein epsilon	19: 22,605,292-22,640,100			$\mathbf X$
	β Enolase	19: 26,813,658-26,818,816		$\mathbf X$	$\mathbf X$
	myosin light chain 3	22: 53,976,134-53,981,900			$\mathbf X$
	myosin regulatory light chain 2	25: 28,385,041-28,387,502	$\mathbf X$		\mathbf{X}
	$\arcsin \alpha$	28: 427,012-491,279	\mathbf{X}	$\mathbf x$	$\mathbf X$
	glutathione S-transferase P	29: 47,402,172-47,405,031	$\mathbf X$		
	fast troponin T	29: 51,432,267-51,447,730	$\mathbf X$		X

Table 10. Candidate genes for meat tenderness identified using a proteomic analysis of samples obtained from 2 groups of 10 young bulls with extreme tenderness attribute in the 3 breeds (Chaze et al., 2009)

 1 CH = Charolais; LI = Limousin; BA = Blonde d'Aquitaine.

2The tenderness index was calculated by combining the tenderness score (positive) and the shear force estimate (negative).

the promoter or coding sequences) or that the mutations could locally affect the regulation of these genes.

We found a QTL for tenderness score at 1.1 cM on chromosome 28 in the Charolais breed, which was located in the vicinity of the gene coding for the actin α protein (0.4 cM; Table 10); this gene is more highly expressed in tender meat in the in the Charolais and Blonde d'Aquitaine breeds.. We also found a QTL for shear force and tenderness score (between 45.9 and 46.1 cM) on chromosome 29 in the Charolais breed; this QTL occurred in the same region as the gene coding for glutathione S-transferase P (47 cM; Table 10), which is more highly expressed in tender meat in this breed. The QTL for shear force located at 51.6 cM on chromosome 29 in the Blonde d'Aquitaine breed was in the same position as the gene coding for fast

troponin T (51.4 cM; Table 10), which was more highly expressed in tougher meat in the 3 breeds.

We found a limited number of regions that contained both a QTL and a gene coding for a differentially expressed protein related to tenderness. This result suggests that most of the causal mutations likely occur in regulatory elements located farther away; they do not seem to occur close to or in the genes coding for the protein markers.

In conclusion, the 3 breeds shared only a few QTL. The effects of some candidate genes, such as *GDF8*, *CAST*, and *CAPN1*, were confirmed in certain

Figure 4. Quantitative trait loci for shear force (on the left) and tenderness score (on the right) on chromosome 7 in the 3 breeds (Charolais in green circles, Limousin in orange crosses, and Blonde d'Aquitaine in blue triangles). See online version for figure in color.

Figure 5. Quantitative trait loci for shear force on chromosome 3 in the 3 breeds (Charolais in green circles, Limousin in orange crosses, and Blonde d'Aquitaine in blue triangles). See online version for figure in color.

Figure 6. Quantitative trait loci for muscle lightness on chromosome 7 in the 3 breeds (Charolais in green circles, Limousin in orange crosses, and Blonde d'Aquitaine in blue triangles). See online version for figure in color.

breeds. We did not detect very highly significant QTL that explained a high percentage of the genetic variance associated with the meat quality traits examined in this study, but we identified interesting regions as on the chromosome 3. Further analyses are necessary to select a panel of markers for each breed that could be used to identify animals of high meat quality.

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