

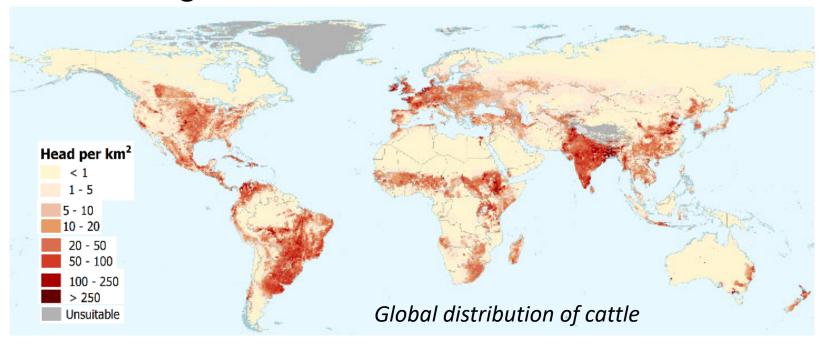
Beef cattle genetics for a hotter world – current research on thermotolerance and meat quality on *B. Indicus* influenced cattle

Raluca Mateescu | Associate Professor of Quantitative Genetics & Genomics



# Climatic stress and beef cattle

- Major limiting factor of production efficiency
  - In beef cattle in tropical and subtropics environm.
  - In dairy cattle throughout most of the world
- > 50% cattle in the world maintained in hot and humid environments
  - including ~ 40% of beef cows in US





#### In response to extreme heat, cows will:

- Regulate internal heat production
  - Modulating basal metabolic rate
  - Changing: feed intake, growth, lactation, activity
- Regulate heat exchange
  - increasing blood flow to the skin
  - increasing evaporative heat loss through sweating & panting





# **Research Populations**

- UF Multibreed Angus x Brahman Herd
  - Summer 2017, 2018
  - 335 cows: from 100% Brahman to 100% Angus

Breed Group		Angus %	Brahman %
1	Angus	100	0
2	75%A	75	25
3	Brangus	62.5	37.5
4	50%A	50	50
5	25%A	25	75
6	Brahman	0	100

- Brangus heifers, Seminole Tribe of Florida
  - Summer 2016, 2017, 2018
  - 2,300 two-year old heifers



# **Internal Body Temperature**

- Vaginal temperature at 5-min intervals for 5 days
- Air temperature and relative humidity recorded

continuously in the pastures

**THI** = (1.8 \* dbt + 32)-- [(0.55-0.0055\*rh)\*(1.8\*dbt-26.8)]

> DS1922L iButton Temperature Logger -Maxim Integrated Products, 120 San Gabriel Drive, Sunnyvale, CA

Range: -40°C to +85°C



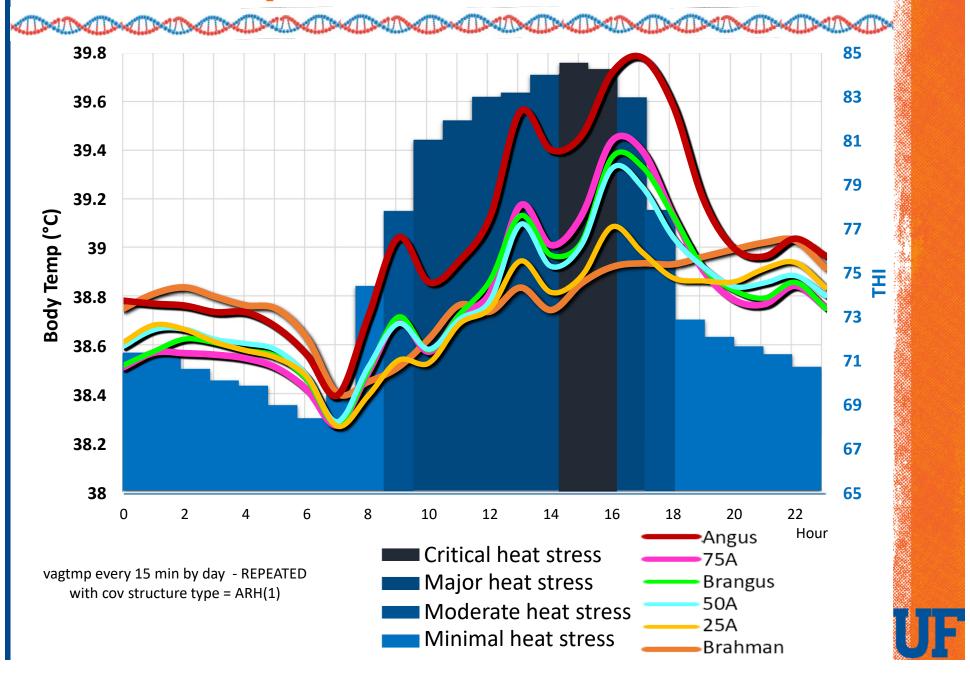


# Thermotolerance measurements

- Vaginal temperature 15 min over 5 days
- Environmental data: temperature, humidity, THI
- Sweating rate
- Coat: color, coat score, hair length & diameter
- Temperament: chute and exit score
- Body condition score
- Skin biopsies: for histology & gene expression
- Weight gain over the summer/fall
- Rump fat and rib fat ultrasound
- Subsequent pregnancy status
- 250K genotypes



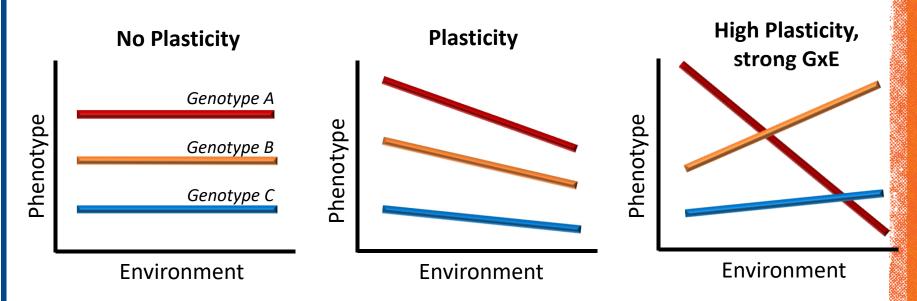
# **Breed response to THI**



# **Phenotypic Plasticicty**

 Ability of an individual to alter its phenotype in response to changes in environmental conditions

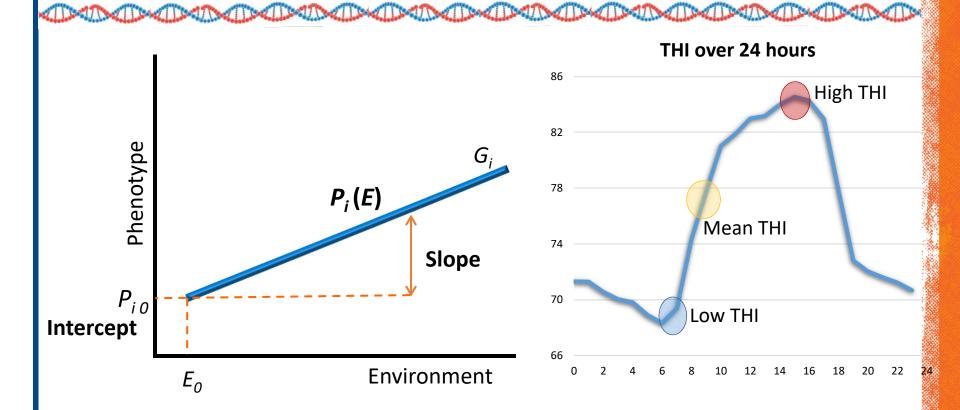
The ability of one **genotype** to produce more than one phenotype when exposed to different environments.



Each of the colored lines is a "Reaction Norm"



#### Representing reaction norms in models



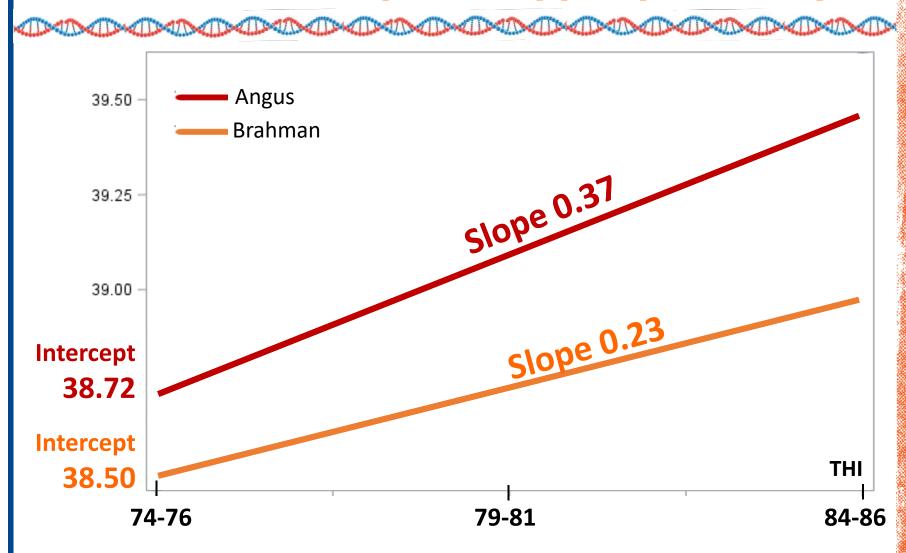
#### **Linear reaction norm**

 $\{P_{i0}, S\}$ : intercept and slope are considered as the evolving traits.

 $P_i(E)$ : reaction norm is represented by a flexible function which can evolve like a trait



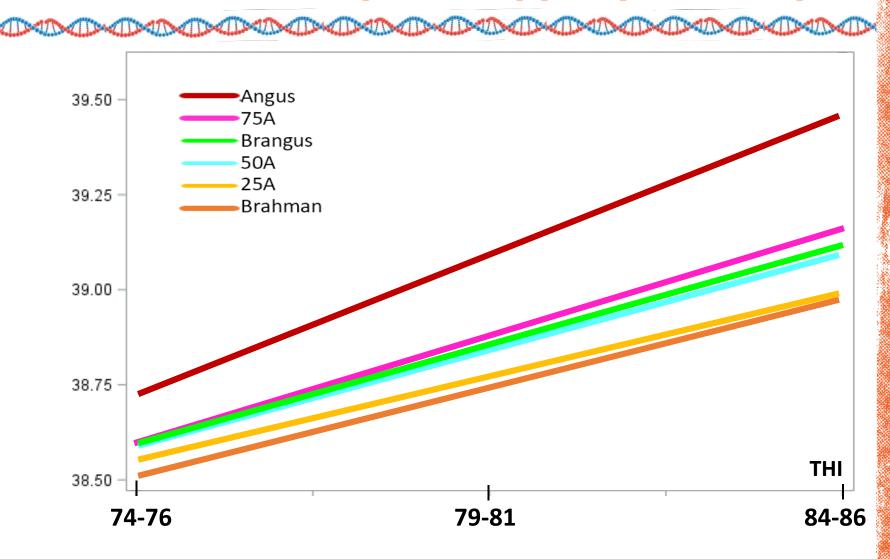
### Breed effect on phenotypic plasticity



Estimate the effect of various % of **Brahman genes** on phenotypic plasticity Use a reaction norm approach via **random regression mixed models**.

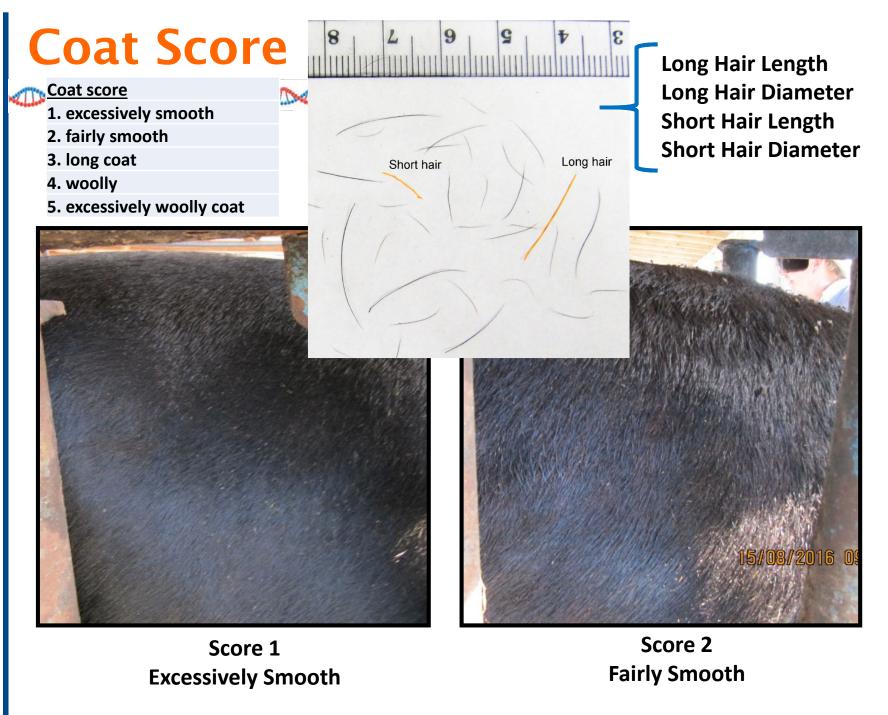


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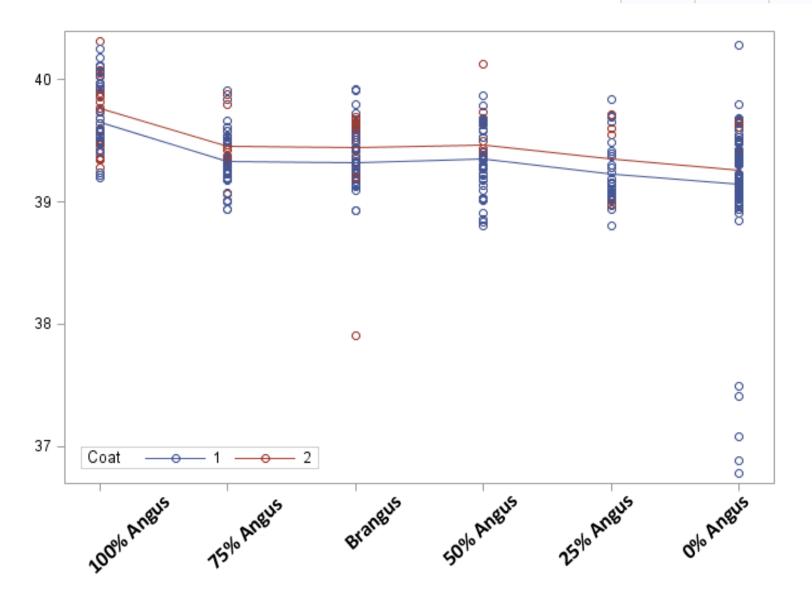




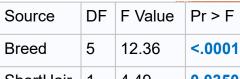


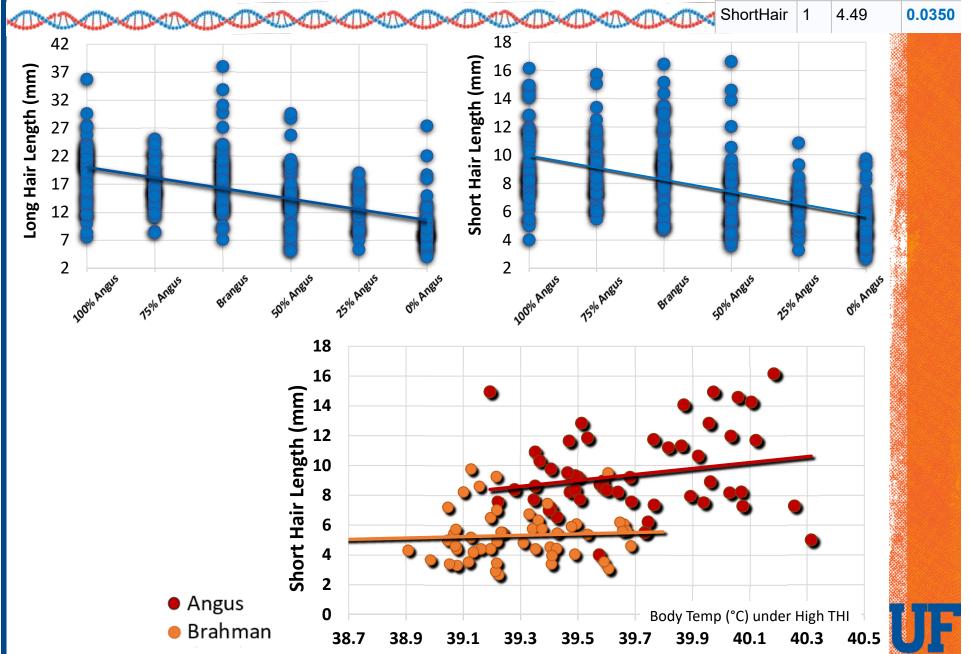
Coat score - breed effect and impact on body temperature



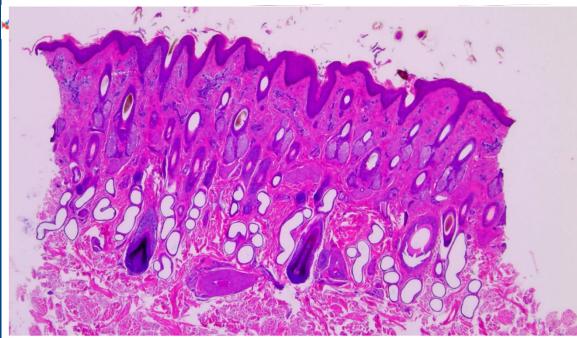


# Hair length and diameter



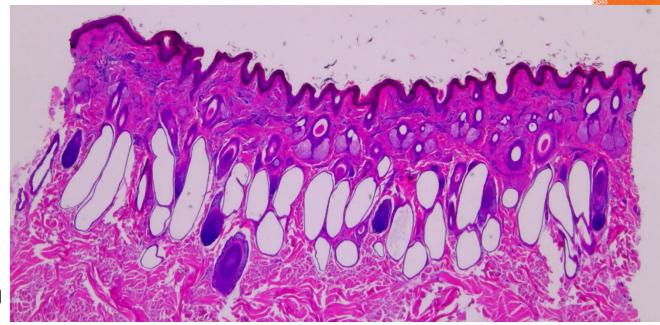


# Skin histology



6mm biopsy in formalin => histology

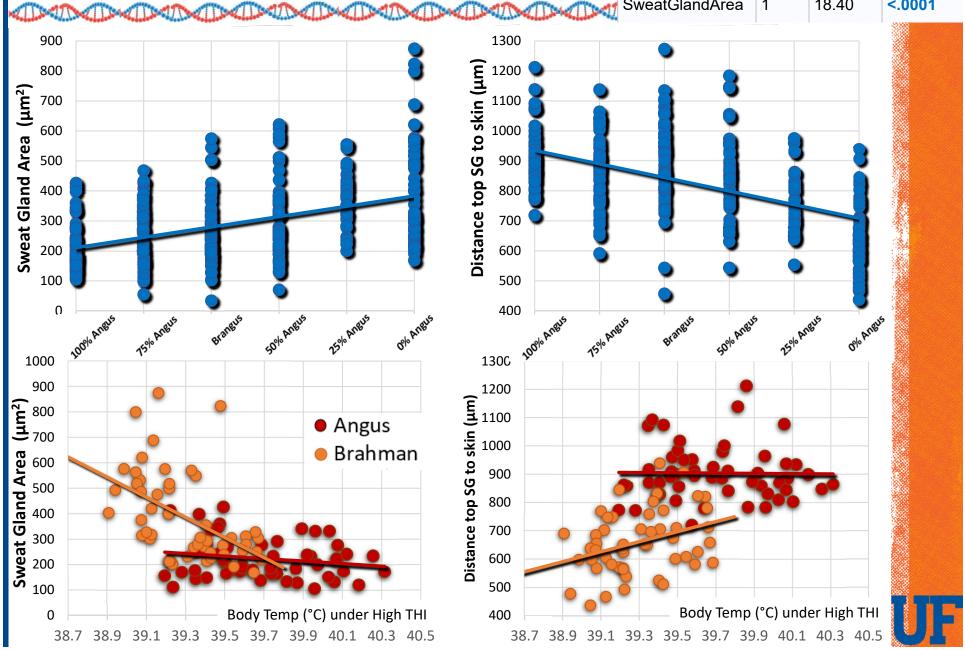
**Angus** 



Brahman

# **Sweat glands**

Source	DF	F Value	Pr > F
Breed	5	13.42	<.0001
SweatGlandArea	1	18.40	<.0001



# **Genetics of thermotolerance**

- Cow of the future: high productivity and resistant to heat stress
- Genomic selection within indicine-influenced breeds
- Gene editing for rapid incorporation into nonadapted breeds.

Reveal the **genetic architecture** of traits defining **thermal tolerance** in *Bos Indicus* influenced cattle.





# Meat quality in Bos Indicus influenced cattle



# **Beef Industry Future Outlook**

- Strong "high-quality" branded beef programs
  - Consumers are willing to pay for assured quality
- Important to maintain and increase current consumers brand loyalty (meeting and exceeding quality expectations)
- Important to expand consumer base
- Improving quality critical for beef industry
- Tenderness the most important sensory attribute



Tenderness

Juiciness

Flavor



#### How do we communicate quality level?

- Currently USDA grading system (marbling and maturity) is used to predict eating quality of beef
  - Limitation in the ability to predict eating quality
  - Limited consumer understanding of the system

Higher quality grade
= more tender and palatable meat

PRIME

USDA

USDA

CHOICE

USDA

USDA

COMRCL

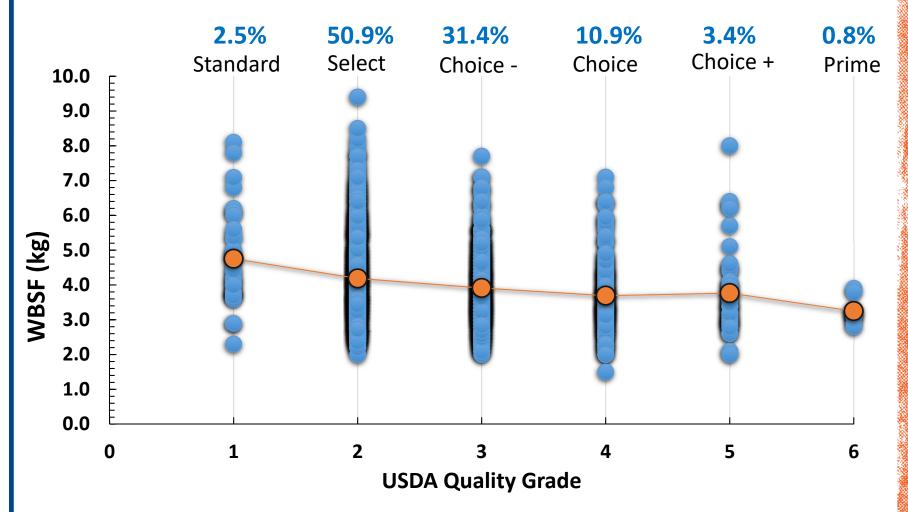
USDA

COMRCL



#### Tenderness by USDA Quality Grade





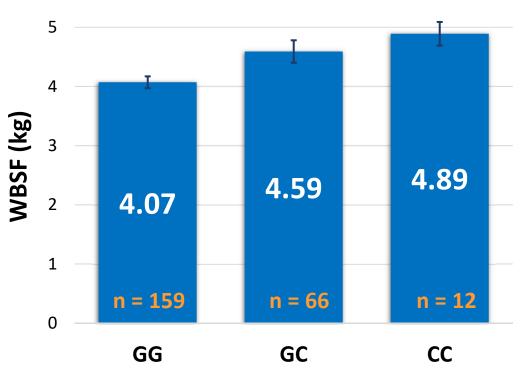
**UF Angus x Brahman** 

(N = 1,253)

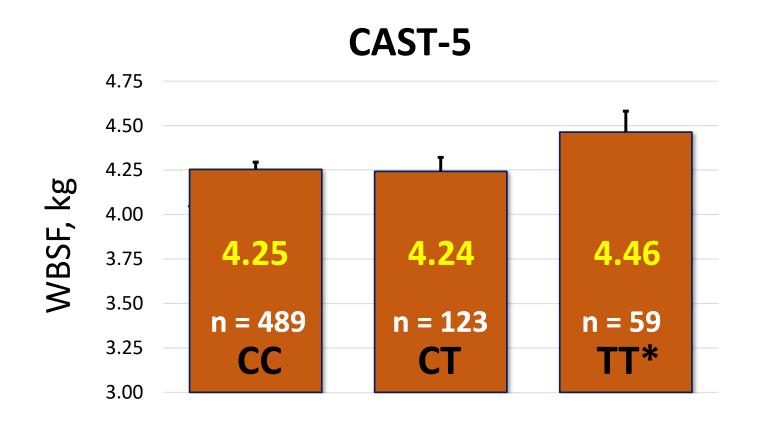


# **Tenderness - calpain**

- CAPN1-316 = marker for tenderness
- One of the SNPs in the GeneStar Tenderness test
  - GG was 1.10 kg tougher than GC (Pinto et al., 2010)
  - GG was 0.36 kg tougher than GC (Curi et al., 2010)
  - CC is 1.23 kg tougher than CG (UF multibreed pop., Casas et al., 2010)



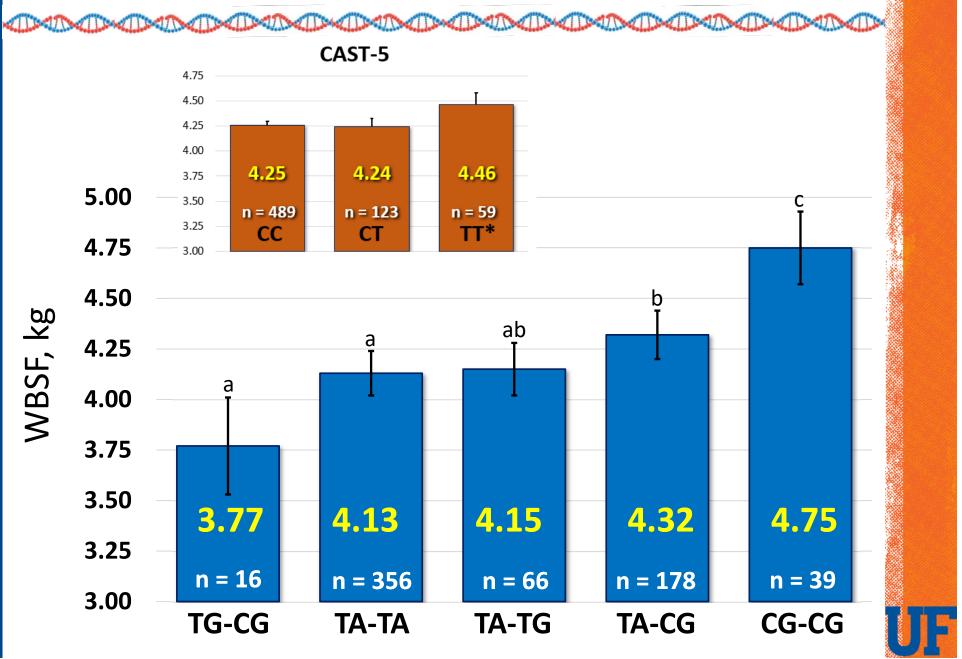
# **Effect of known CAST markers**







#### Marker combination for calpastatin



# **Breed-specific genomic tools**

 To meet consumer expectation, the average tenderness needs to be improved and the variation in meat tenderness must be controlled/managed

 To be effective - genomic tools need to be developed in the target populations

Large resource populations with phenotypes are required for discovery and estimation.



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