

# Association of polymorphisms in the Leptin gene with carcass and meat quality traits in Italian Friesian young bulls

Catillo G., Grandoni F., Vincenti F., Iacurto M., Moioli B. and Napolitano F. CRA-PCM, Animal Production Research Centre, Via Salaria, 31, 00015 Monterotondo – Roma – Italy

## Introduction

Leptin is primarily known for its role in the regulation of food intake, body weight and whole-body energy balance, although it exerts some effects also on reproductive and immune system. In cattle, several polymorphism within the locus of leptin gene have been described and associated to phenotypic traits (Liefers et al., 2002; Nkrumah et al., 2005). The purpose of this study was to evaluate the effects of polymorphisms in the leptin gene (coding and regulating sequences) on beef performance traits measured at slaughter and dissection, and on some meat rheological and colorimetric characteristics.



### Table 1. Genotyped SNP in the leptin gene

## Materials and Methods

Twenty Italian Friesian young bulls, reared at the experimental farm and fed with two different type of protein (field bean or pea), were

slaughtered at the age of 15 months with an average body weight of 544 ± 9.9 kg. DNA of each animal was extracted from blood and amplified for genotyping 31 Single Nucleotide Polymorphisms (SNP) in the leptin gene. Seventeen of these SNP (14 in the promoter region, 2 in exon 2 and 1 in exon 3) were not in linkage disequilibrium; therefore, for them, the allele substitution effect, on each trait, was estimated by regressing the number of copies of each allele, using a linear model, which included the age and the weight at the start of the trial, and the fixed effect of type of protein in the diet

Data analysis was performed by ALLELE and GLM procedures of the SAS/STAT (2007)

Name	Allele substitution	PIC	Heterozygosity	P-value HWE	MAF	Minor allele
g.1540	G>A*	0.37	0.55	0.65	0.48	Α
g.1545	G>A*	0.37	0.55	0.58	0.43	Α
rs109337813	A>G	0.37	0.65	0.18	0.48	G
g.1661	T>C*	0.29	0.35	0.99	0.23	С
g.193537	del GTT*	0.37	0.60	0.34	0.45	del
rs29004468	T>A	0.37	0.70	0.07	0.50	Α
rs29004171	G>A	0.29	0.35	0.99	0.23	Α
rs29004173	G>A	0.13	0.15	0.72	0.08	Α
rs29004469	del G	0.37	0.55	0.58	0.43	del
rs29004470	C>T	0.35	0.40	0.59	0.35	т
rs29004472	A>G	0.37	0.50	0.96	0.45	G
rs29004474	C>T	0.16	0.10	0.05	0.10	т
rs29004475	T>C	0.37	0.55	0.65	0.48	С
rs29004476	T>C	0.36	0.45	0.86	0.38	С
rs29004484	C>T	0.37	0.55	0.58	0.43	т
rs29004488	C>T	0.37	0.65	0.18	0.48	т
rs29004508	C>T	0.27	0.40	0.26	0.20	т
* Taniguchi et al., 2006.						

		g.1540 G>A		g.193537 del GTT		rs29004468 T>A		rs29004171 G>A		rs29004173 G>A		
Trait	mean	SD	Effect	p-value	Effect	p-value	Effect	p-value	Effect	p-value	Effect	p-value
Carcass weight	304.13	9.87	-5.251	0.029	-	ns	-	ns	-	ns	14.482	0.002
% Longissimus Dorsi	34.24	2.90	-	ns	-	ns	-	ns	-	ns	-	ns
Fat score	4.06	0.88	0.569	0.054	0.614	0.053	-	ns	0.766	0.026	-	ns
% Other tissues	1.24	0.43	-	ns	-	ns	-	ns	-	ns	-0.725	0.01
Cooking loss	25.77	3.09	-	ns	-	ns	1.814	0.046	2.052	0.015	-	ns

		rs29004469 del G		rs29004470 C>T		rs29004474 C>T		rs29004476 C>T		rs29004508 C>T		
			Effect	p-value	Effect	p-value	Effect	p-value	Effect	p-value	Effect	p-value
Carcass weight			-	ns	-	ns	7.596	0.029	-	ns	-8.273	0.026
% Longissimus Dorsi			-	ns	-	ns	2.657	0.059	-	ns	-	ns
Fat score			-	ns	-	ns	-	ns	-	ns	-	ns
% Other tissues			-	ns	-	ns	-	ns	-	ns	-	ns
Cooking loss			1.548	0.038	1.338	0.054	-	ns	-	ns	-	ns

## Results

Only two of the seventeen SNP were not in agreement with Hardy-Weinberg equilibrium (HWE): rs29004468 T>A and rs29004474 C>T (Table 1).

Carcass weight was affected by the SNP in: promoter region: g.1540 G>A, rs29004173 G>A, rs29004474 C>T; exon 3: rs29004508 C>T (P<0.03 ÷ 0.002 - Table 2)

Fat score was affected by: g.1540 G>A, g.1935..37 del GTT and rs29004171 G>A (P<0.05÷0.03 - Table 2).

Cooking loss, that contributes to defining the juiciness of meat, is influenced by: rs29004468 T>A, rs29004171 G>A, rs29004469 del G, g.2004478 C>T and rs29004476 T>C of the promoter region (P < 0.05 ÷ 0.02 - Table 2).

### Conclusion

Considering that leptin hormone regulates energy metabolism and therefore beef attitude in cattle, our results confirm the importance of the leptin gene, where some polymorphisms showed their influence on some important beef traits.

The detected polymorphisms, if confirmed by further investigations on different cattle populations, could be used as markers in selection programs to improve meat quality.

### References

- Liefers et al., 2002. Journal of Dairy Science 85, 1633-1638.
- Nkrumah et al., 2005. Journal of Animal Science 83, 20-28.
- Taniguchi et al., 2006. <u>www.ncbi.nml.nih.gov</u>, Accession number: AB070368. SAS Institut Inc., 2007, SAS/STAT Release 9.12 *Cary, NC, USA*

### Table 2 Name and allele substitution