Responses to divergent selection for residual feed intake in growing pigs, consequences on pork

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Objectives

Hypothesis: Residual feed intake (RFI) quantifies the excess / default of feed intake of the animal compared to feed intake predicted from its performance level.

→ What impact of a selection on RFI on production traits, muscle characteristics and subsequent pork quality?



Material and Methods

DATA

Divergent Large White lines selected on RFI index = DFI1 - (1.24 x ADG) - (31.9 x BFT)

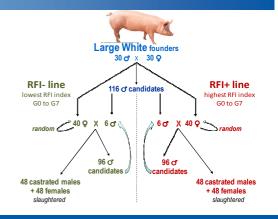
1288 candidates to selection tested between 35 and 95 kg BW

1895 phenotypes recorded on castrates and females between 70 d and 110 kg BW

60 RFI- + 57 RFI+ in G6: longissimus collected for meat quality tests

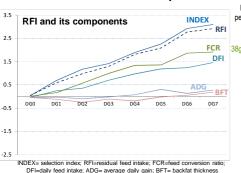
METHODS

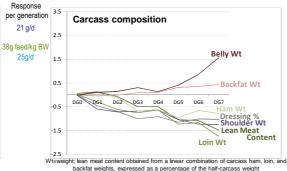
- Animal mixed model to evaluate direct and correlated responses to selection on traits on all generations. Note: Variance due to drift is estimated to 0.31 genetic standard deviation.
- Analysis of variance to evaluate line differences for muscle characteristics and subsequent pork quality recorded in G6 only.

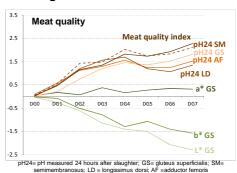


RESPONSES TO SELECTION

Difference between least square means of breeding values for the RFI+ line and the RFI— line within generations (proportion of genetic standard deviation)







- → Better feed efficiency in RFI- line
- → Lower feed intake in the RFI-line
- → No response on growth rate and backfat thickness
- → Higher leanness in RFI⁻ line, essentially related to greater loin weights
- → Lower ultimate pH in RFI[—] line
- → Higher L* in RFI-line
- → Lower technological meat quality in RFI line

MUSCLE CHARACTERISTICS and PORK QUALITY

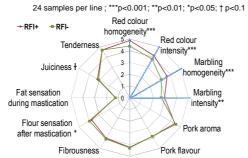
Longissimus muscle energy substrates at 30 min p.m (least square means)

	RFI+	RFI-	Rsd ¹	Line difference
Lactate, µmol/g	52.8	50.9	9	ns
Free glucose+G-6-P 2, µmol/g	5.3	5.9	1.9	ns
Glucose (glycogen) 3, µmol/g	28.2	33.9	9.6	*
Glycolytic Potential 4, µmol/g	132	143.9	17.8	**
Intramuscular fat Content, %	1.39	1.17	0.34	**

¹ Residual deviation = root of error mean square of the full ANOVA model; ² Glucose-6-phosphate; ³ Glucose issued from glycogen hydrolysis; ⁴ Micromoles of equivalent lactate per gram of fresh muscle **p<0.01; *p<0.05; *n</p>

- → Higher glucose content and glycolytic potential in RFI— line, consistent with higher ultimate pH
- → Lower intramuscular fat content in RFI-line

Sensory analyses of loin (score 0 to 10, least square means)



- → Worse visual indicators on raw meat in RFIline
- → Slightly deteriorated sensory traits in RFI⁻ line

Protein (carbonyl groups) and lipid (TBARS) oxydations during raw meat ageing and cooking⁴

		RFI+	RFI-	Rsd ¹	Line difference
Carbonyl groups	ageing D1	1.43	1.25	0.33	**
nmol DNPH ² fixed/mg prot	ageing D4	1.32	1.30	0.27	ns
	cooking T10min	1.73	1.81	0.38	ns
	cooking T30min	2.05	2.04	0.41	ns
TBARS	ageing D1	0.091	0.073	0.054	t
mg MDA ³ / kg meat	ageing D4	0.214	0.175	0.170	ns
	cooking T10min	0.291	0.267	0.106	ns
	cooking T30min	0.216	0.214	0.096	ns

- ¹Residual deviation = root of error mean square of the full ANOVA model; ² dinitrophenyhydrazine ; ³ malondialdehyde ; ⁴ D1= 24h after slaughter; D4=96h after slaughter; T10 min=10 min heating at 100°C; T30 min=130 min heating at 100°C; T9<0.01; Tp=0.1; rp=0.1;
- → Lower protein and lipid oxydations 24h after slaughter in RFI— line, consistent with lower intramuscular fat content
- → No difference after ageing or heating

Conclusion

Responses to selection are large on RFI, with favorable correlated responses on DFI and FCR.

Despite no correlated response on BFT, carcass leanness is increased, energy substrates are more glycolytic and meat quality is decreased in the low RFI line.

However, only marginal impact on sensory traits was observed, hypothetised not to be discernible by consumers.

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