

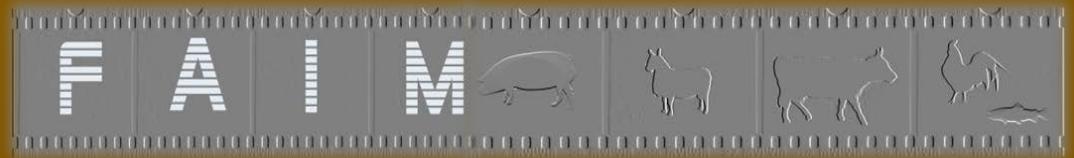


Optimising and standardising non-destructive imaging and spectroscopic methods to improve the determination of body composition and meat quality in farm animals

FA 1102

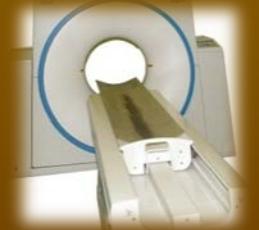
Start date: 20/11/2011

End date: 20/11/2015



Farm Animal Imaging

www.cost-faim.eu



Lutz Bunger

Chair

Senior Researcher /Section Leader - SRUC UK



COST is supported
by the EU Framework Programme

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Non-invasive measurement of body and carcass composition in livestock by Computer Tomography, Dual Energy X-Ray Absorptiometry, Magnetic Resonance Imaging, and Ultrasound Scanning

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Alva D. Mitchell (USDA Beltsville, USA)



-INTRODUCTION

-HISTORY

-NON-INVASIVE TECHNIQUES FOR BODY/CARCASS COMPOSITION
MEASUREMENTS

- CT + DXA
- MRI
- US

-COMPARISON of TECHNIQUES

-CONCLUSIONS

-FUTURE DEVELOPMENTS

INTRODUCTION

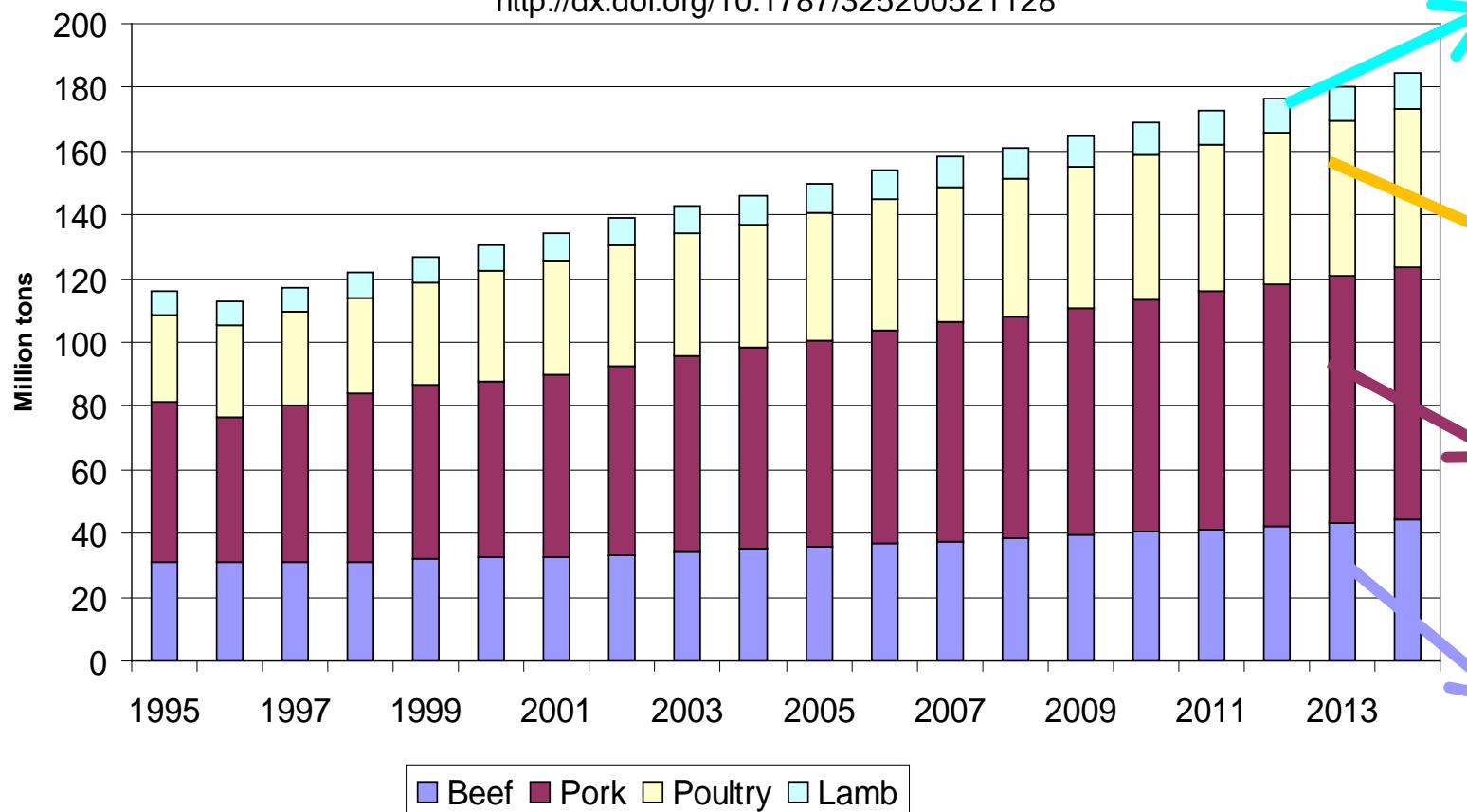


Europe: ~3 kg/head/a

Meat consumption worldwide projected

Source : OECD and FAO Secretariats.

<http://dx.doi.org/10.1787/325200521128>





Ability to accurately measure

- body composition or
- carcass composition

→ important applications for PHENOTYPING

- performance testing and selection in breeding programmes,
- (*standardization of*) grading and payment
- of course scientific studies

→ growth/nutrition/genetics/housing/behaviour...

→ not alone for meat producing animals

e.g. beef cattle, sheep, swine or poultry, and also fish...

INTRODUCTION



4 Genetics | Pig International

FARM ANIMAL GENETICS

is all about sustainable profitability



Changes in global pig production are creating new sales opportunities for genetics.

Photos courtesy Norsvin / Jens Haugen

CT scanning
is part of
routine genetic
selection programs in
modern times.



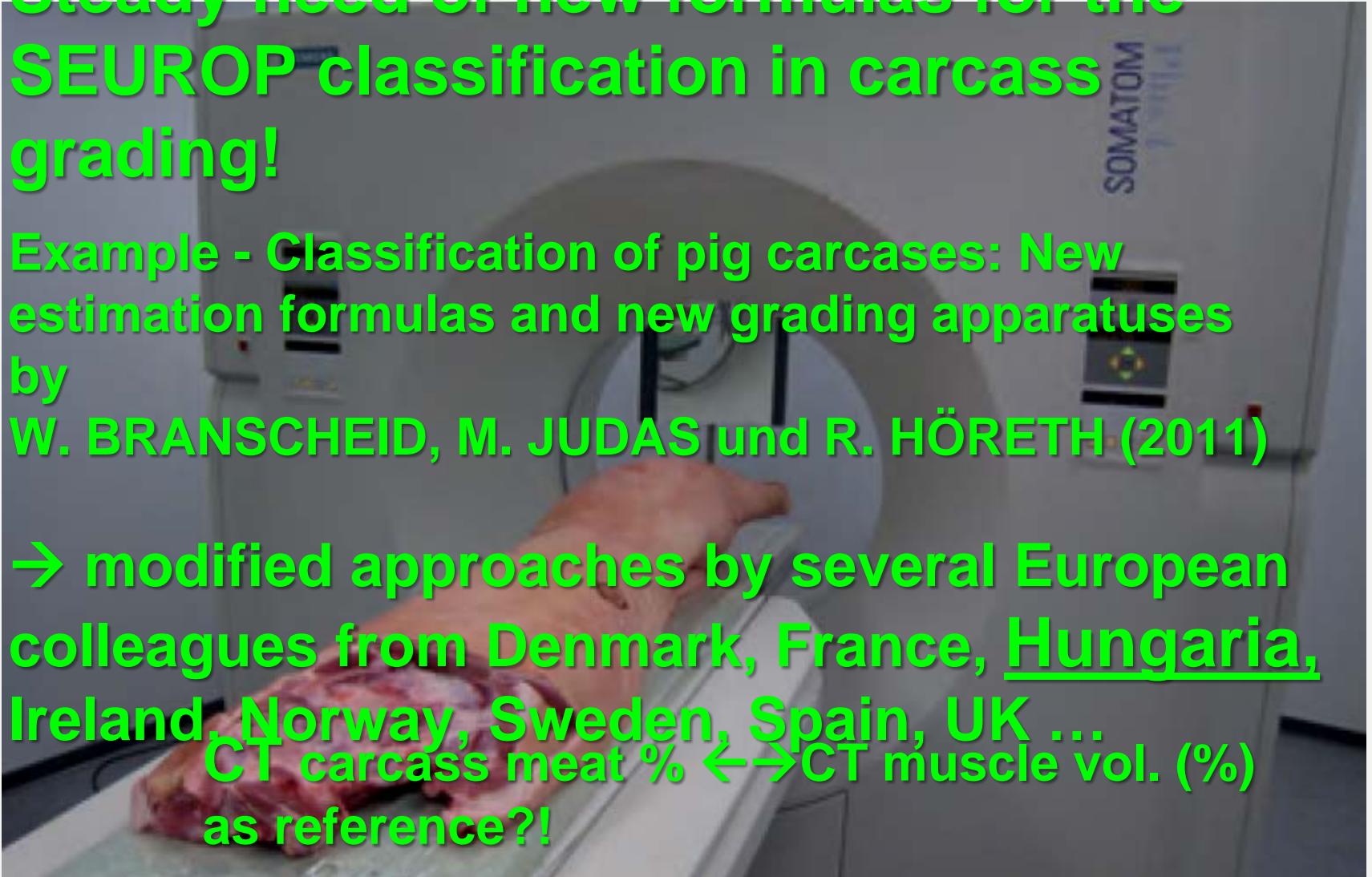
INTRODUCTION

Steady need of new formulas for the SEUROP classification in carcass grading!

Example - Classification of pig carcasses: New estimation formulas and new grading apparatuses by

W. BRANSCHEID, M. JUDAS und R. HÖRETH (2011)

→ modified approaches by several European colleagues from Denmark, France, Hungaria, Ireland, Norway, Sweden, Spain, UK ...
CT carcass meat % ↔ CT muscle vol. (%)
as reference?!



INTRODUCTION



Determination of the true lean meat yield (%)
by magnetic resonance imaging for performance testing



Institute of Animal Breeding, Mariensee → now FLI



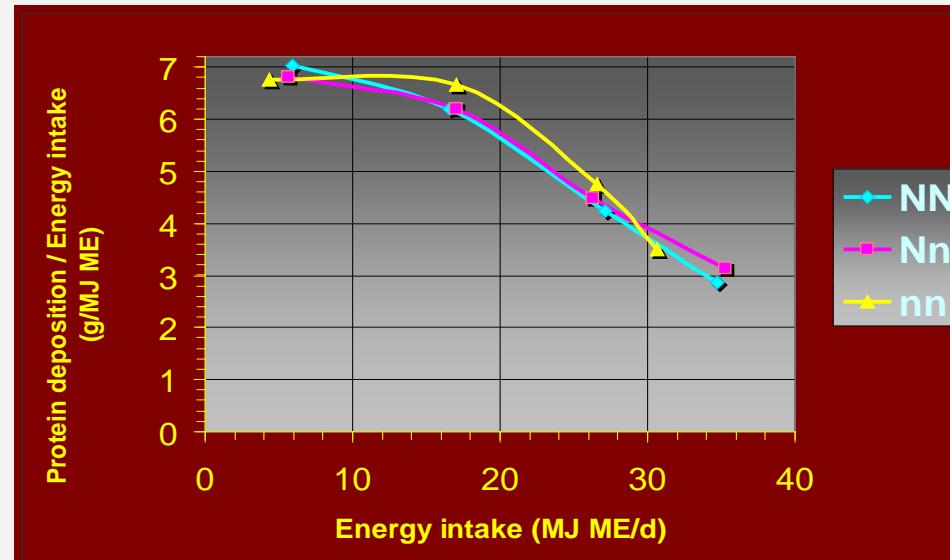
Mitchell 2007:

“Fundamental to progress in the study of animal growth and nutrition has been the **ability to measure body composition**.

The most **direct method** for measuring body composition is to completely **dissect** it into viscera, skin, bones, muscle, and fatty tissue.”

→ Dissection, however, is no real option for individual growth studies.

→ It is still the standard!



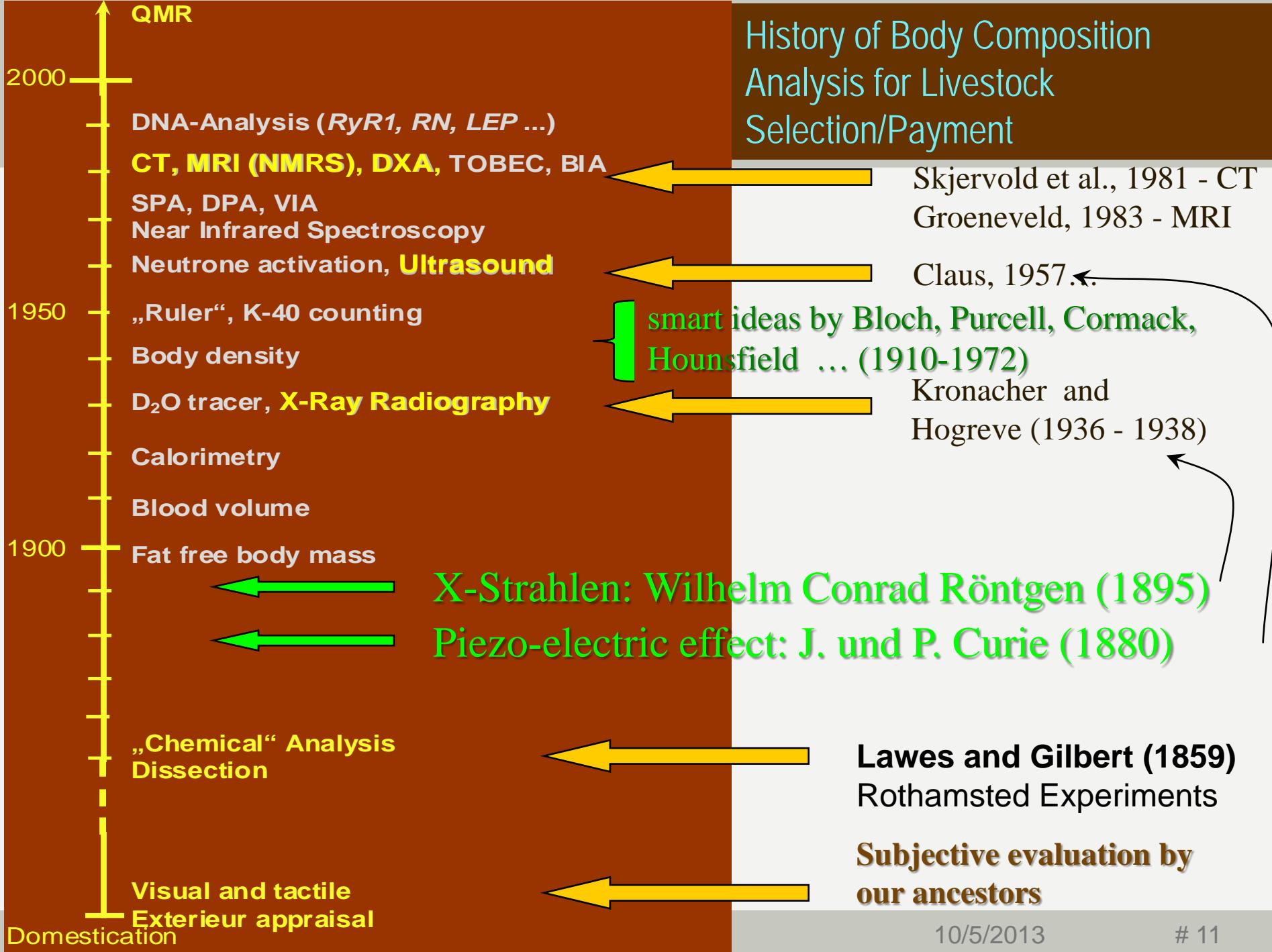
HISTORY?



The Royal Show,
Stoneleigh Park

Subjective appraisal → alone the system
changed in comparison with domestication





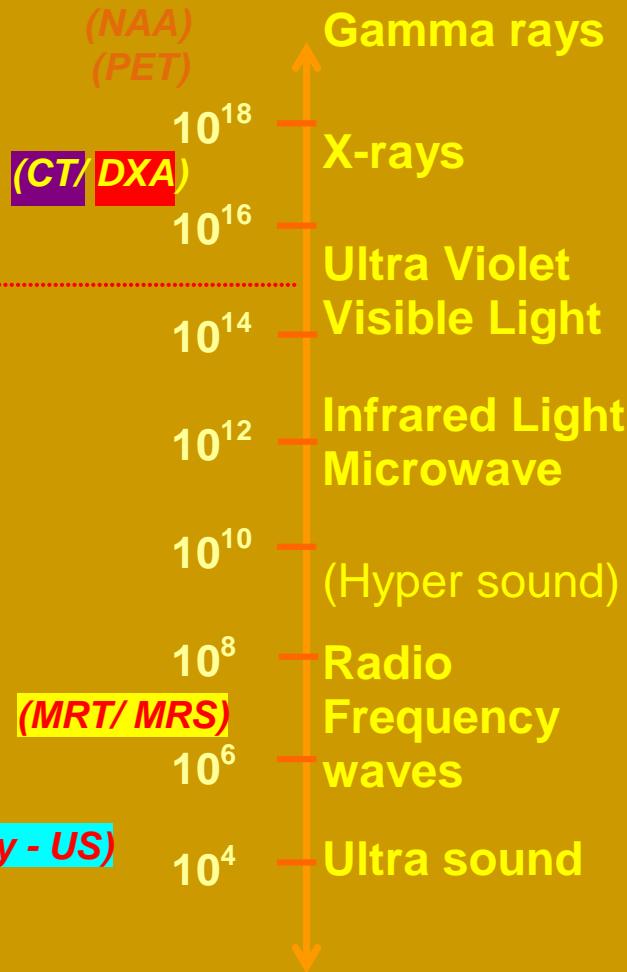


(Electromagnetic) Frequencies (Hz)

Ionisation

No Ionisation

(mechanical energy - US)



Signal source

Radioactive Isotopes

„X-ray“ photons;
attenuation

Photon intensity,
Light reflexion

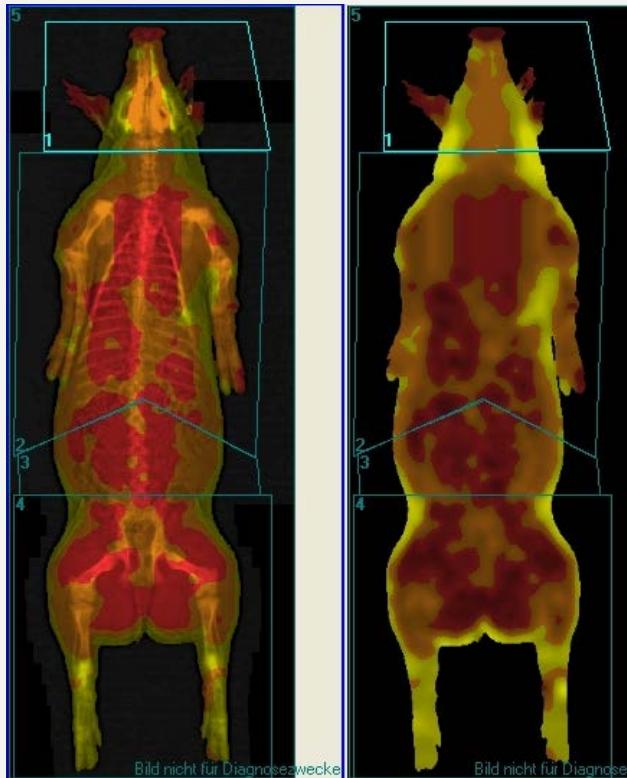
Net magnetisation,
Proton density,
Relaxation times

Speed of sound

Dual Energy X-ray Absorptiometry



Pencil Beam



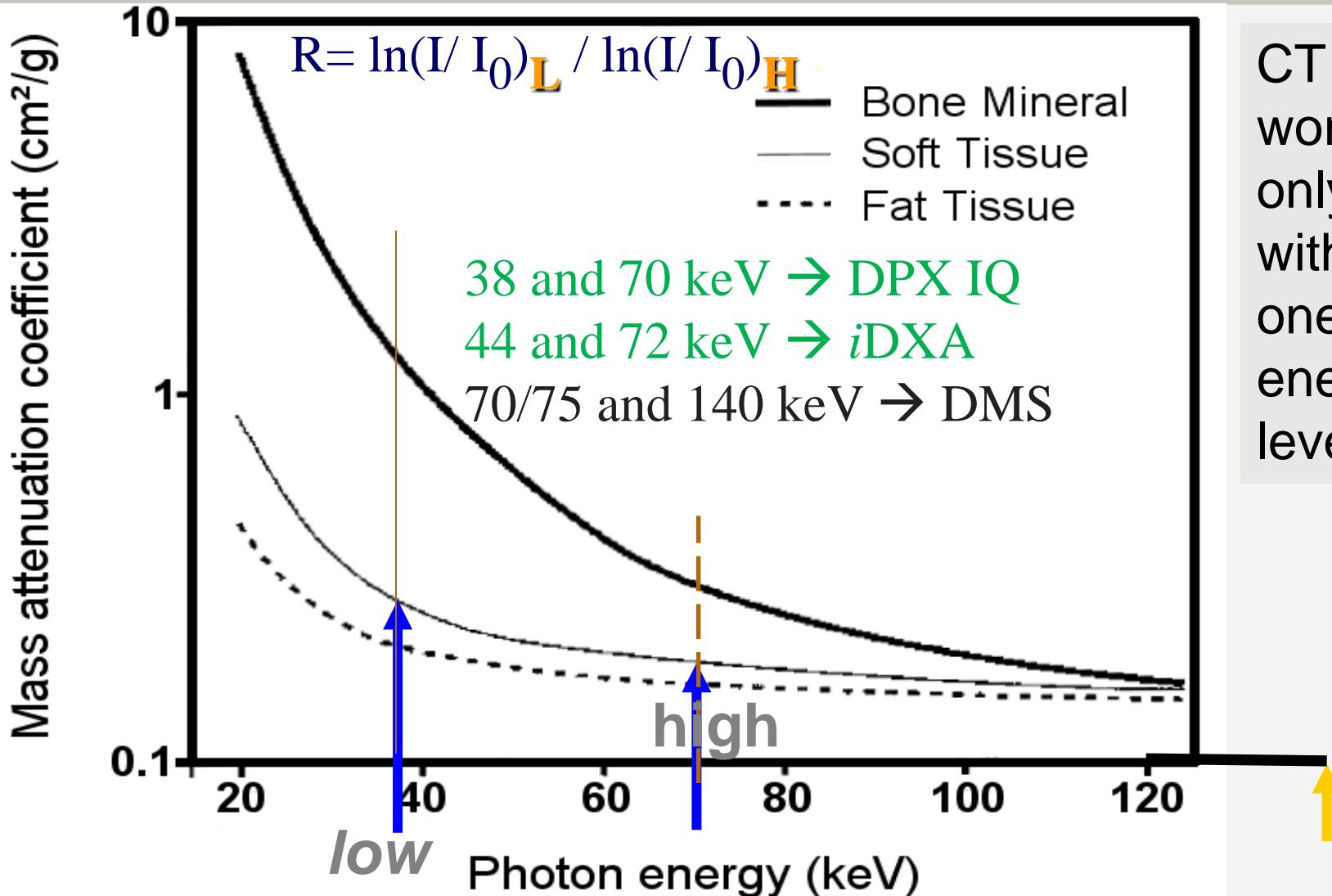
Bone mineral
(density)

Soft tissue
(fat/non-fat)

Fan Beam



+ CT (3D) = DECT

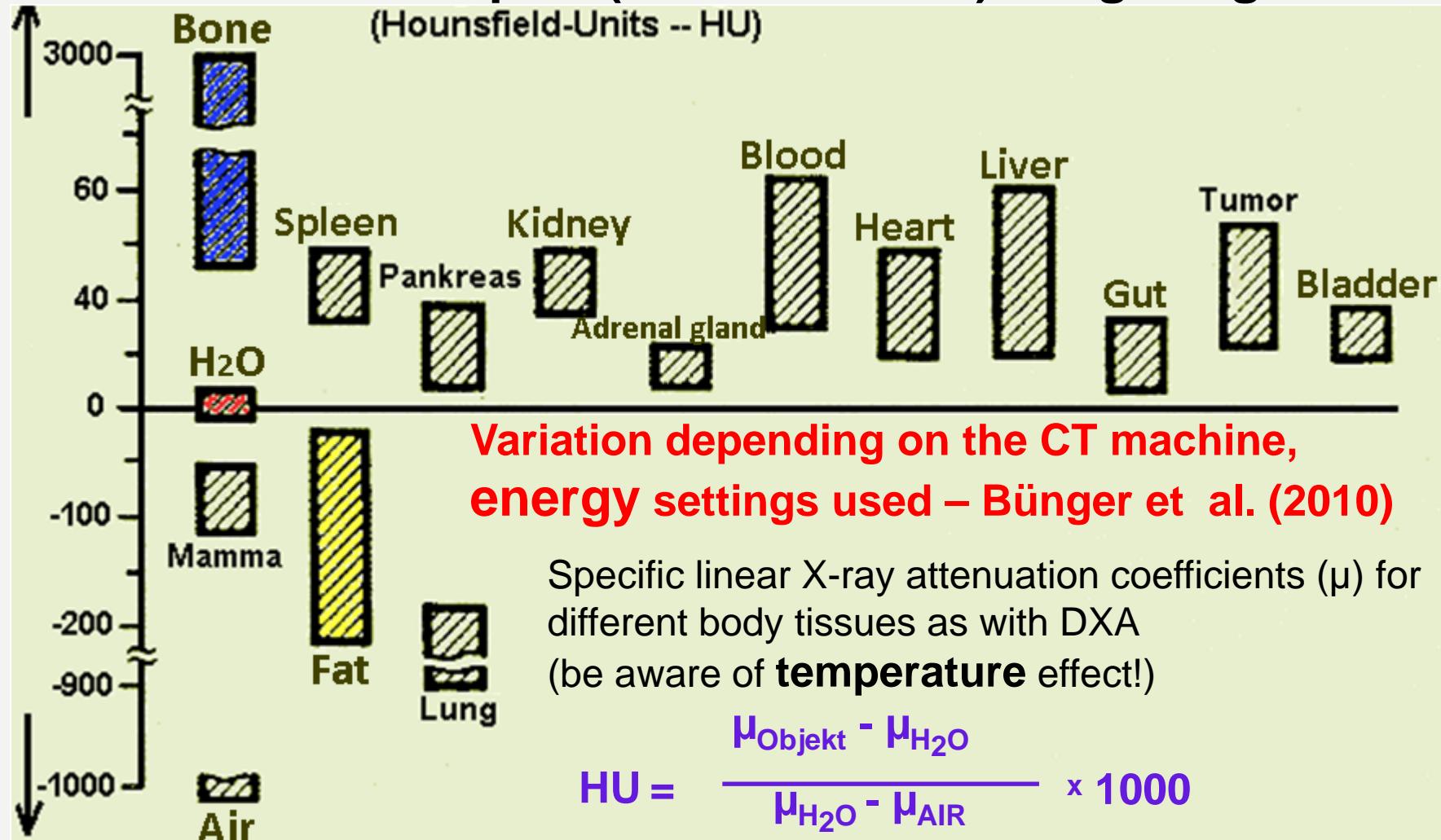


CT
works
only
with
one
energy
level !

Computer Tomography



→ „simple“ (almost unified) image segmentation

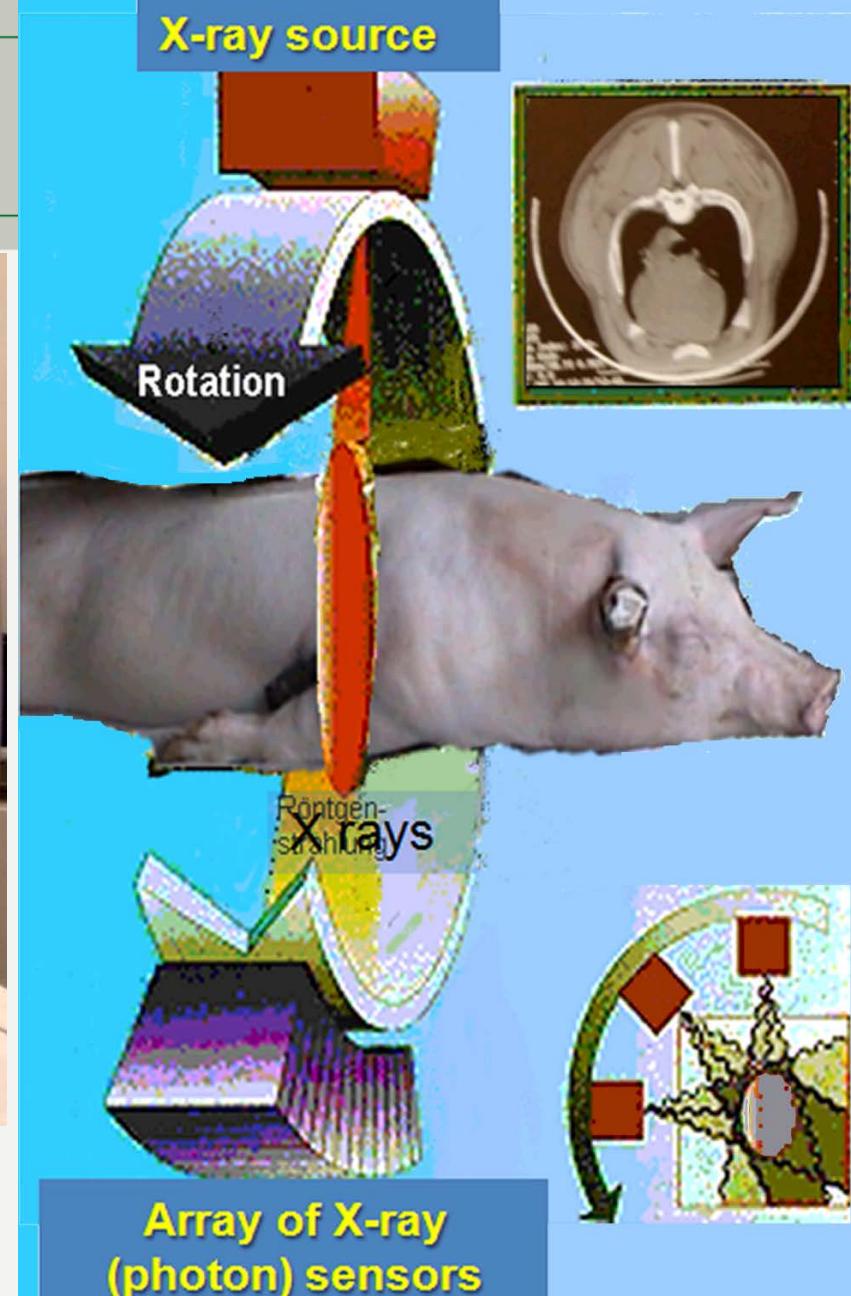


X-ray Computer Tomography (CT)

Principle (now) rotating –Spiral CT

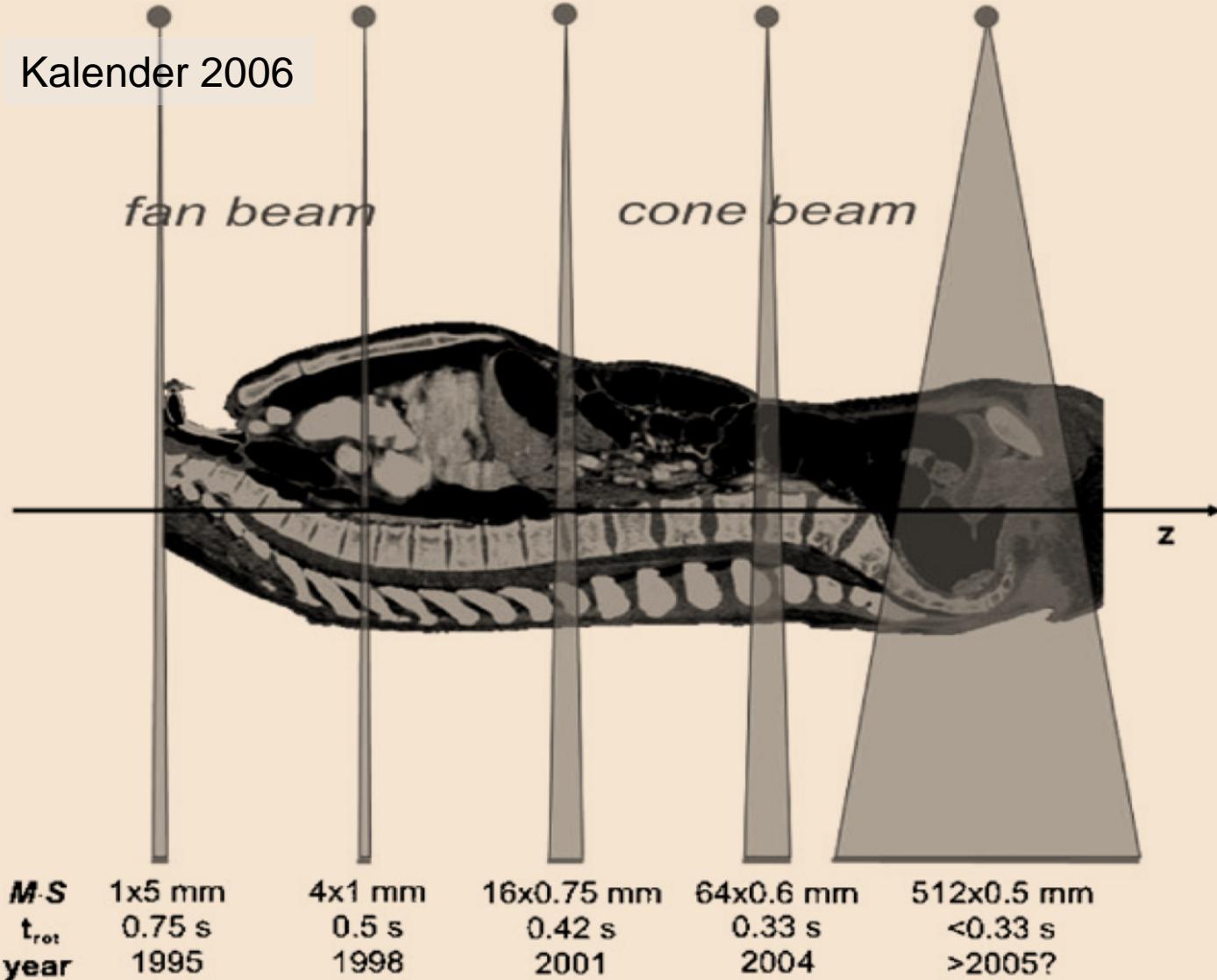


Duroc boar
(KONGSRO – NORSVIN 2012)



modified from Knoflach et al. (2000)

Computer Tomography: slice and speed race



M=number of slices
S=slice thickness

Region covered: 6,7 mm/s 8 mm/s 28,6 mm/s 116,4 mm/s >850 mm/s

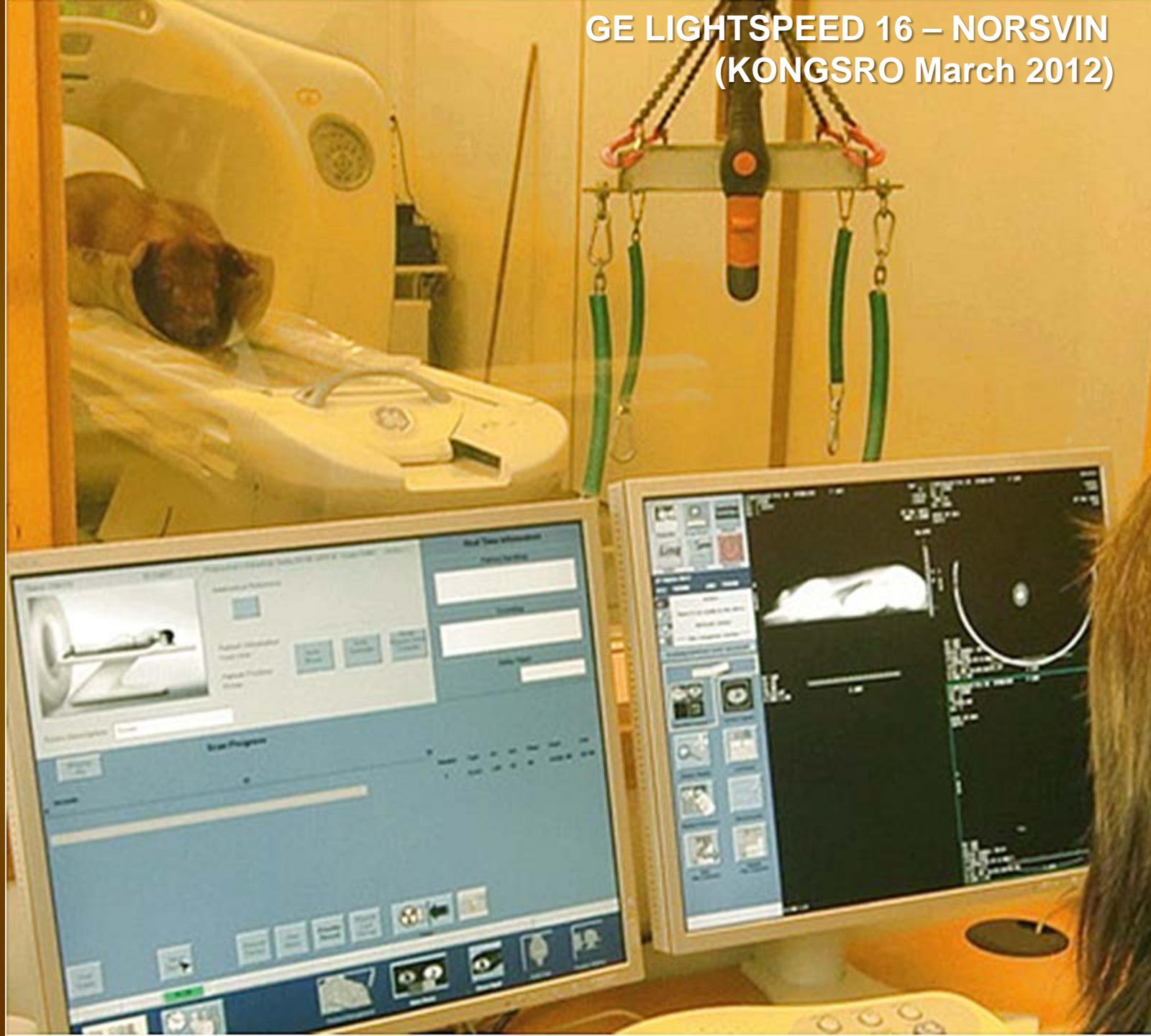
Computer Tomography: size race



Meanwhile the bore size increased also up to 90 cm diameter.

→ Larger animals will fit in.

GE LIGHTSPEED 16 – NORSVIN
(KONGSRO March 2012)



The capacity of the CT?

(slices)

- 1100 pictures per boar
- 24 boars per day
- 72 boars per week
- 3 500 boars per year



• → 10 min
handling and
scanning
• → 5 min
image analysis
for a
whole boar
(in vivo)



CT Phenotyping

Automatic Image Analysis with Matlab

- Body composition
 - Lean meat
 - Fat
 - Bone
 - Primal cuts
 - Carcass weight
 - Live weight
 - Yield (carcass / live)



**GE LIGHTSPEED 16 – NORSVIN
(KONGSRO March 2012)**

SRUC → former SAC

SOM



COLUMBIA-SCHAF



NATURFARBENES SCHAF



RAMBOUILLET-SCHAF



NORTH COUNTRY CHEVIOT



ESTANCIERA HAAS-SCHAF

SCHAU DER SCHAFE

Schon diese Auswahl an Schafen auf einer Landwirtschaftsmesse in den USA zeigt die Vielfalt der über Jahrtausende gezüchteten Rassen. Rechts: In Großbritannien bringen Bauern ihre Schafe zur Landwirtschaftshochschule in Edinburgh. Ein Computertomograf vermisst sie, auf dass nur die allerbesten für die Zucht ausgewählt werden.

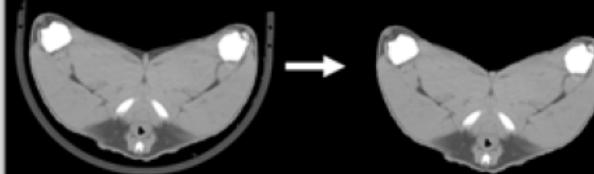


SRUC – CT Scan images – BÜNGER '13

Ischium
(back of pelvis)



before
segmentation after



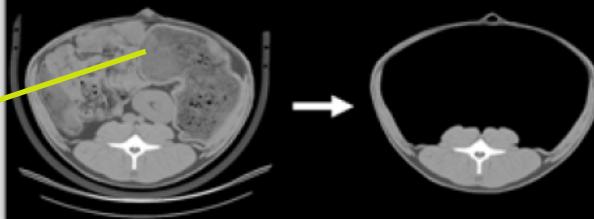
TISSUE AREAS

Fat = 81 cm²
Muscle = 432 cm²
Bone = 48 cm²

white = bone
light grey = muscle
dark grey = fat

TISSUE AREAS

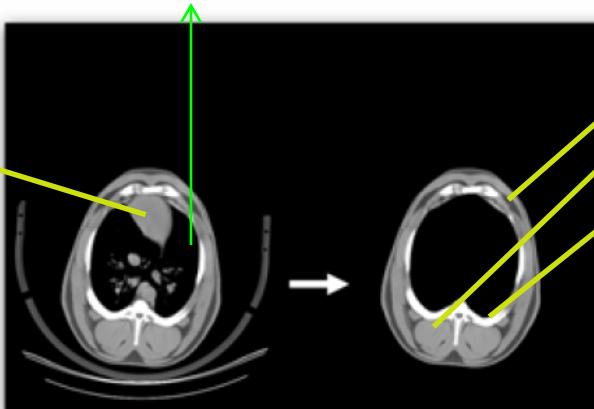
Fat = 53 cm²
Muscle = 188 cm²
Bone = 15 cm²



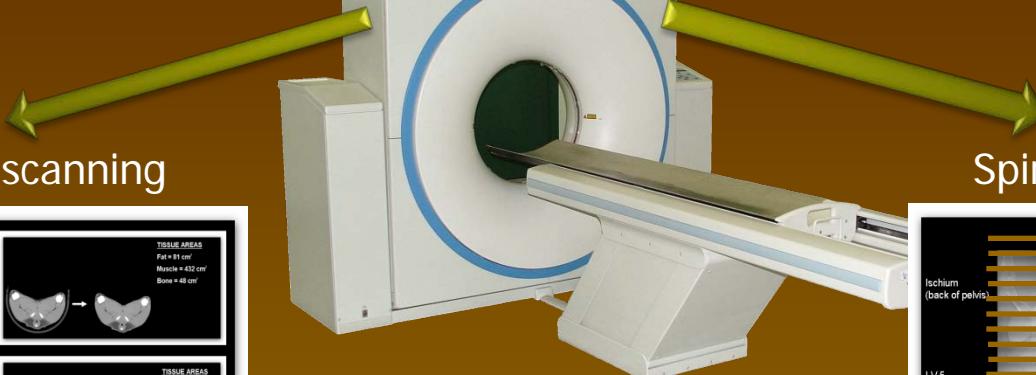
black = air → in the middle of the animal = lung

TISSUE AREAS

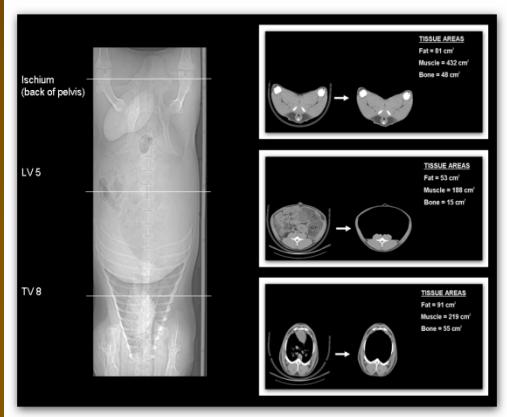
Fat = 91 cm²
Muscle = 219 cm²
Bone = 55 cm²



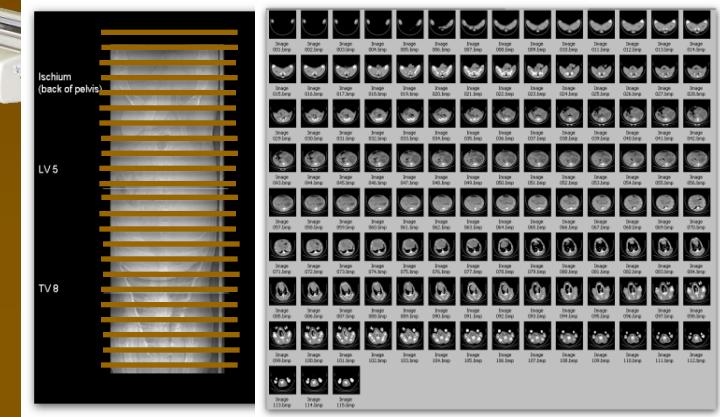
“Old” and new traits for carcass value, meat quality, and other traits.



Reference scanning

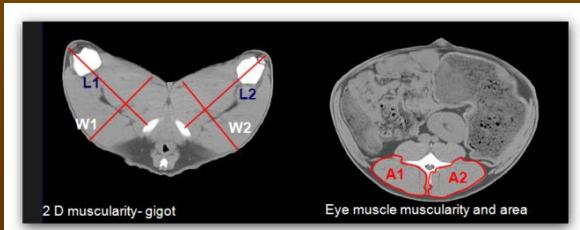


Spiral scanning – whole body



- Pred. Carcass and tissue weights(M, F, B)
- Pred. Tissue proportions
- Pred. Killing out %
- 2D- Gigot muscularity,
- EM-area and 2D-EM- muscularity

- **Meas.** Carcass and tissue weights(M, F, B)
- **Meas.** Tissue proportions
- **Meas.** Killing out %
- **3D-** Gigot muscularity,
- EM-area and **3D-EM-** muscularity



→ WAIT FOR THE FUTURE!



Spin system + high (radio) frequency waves



3D local gradients



signal by time (TE, TR)



Fourier transformation



Spectral / Fourier signal by Voxel (T1, T2, PD dependent)



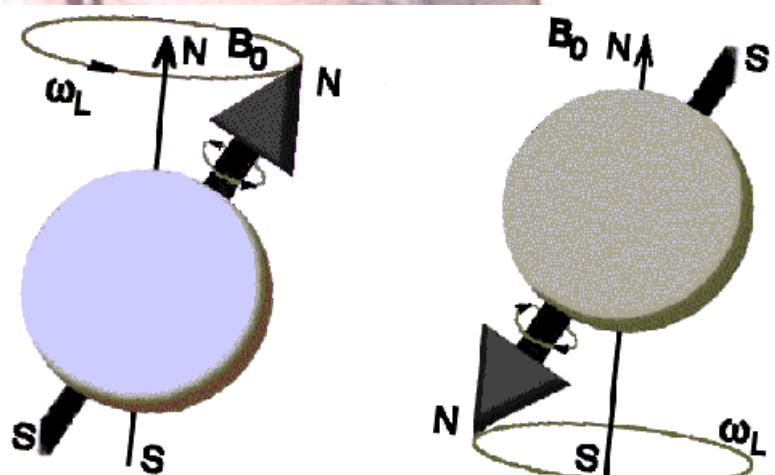
Signal Intensity → Grey Value



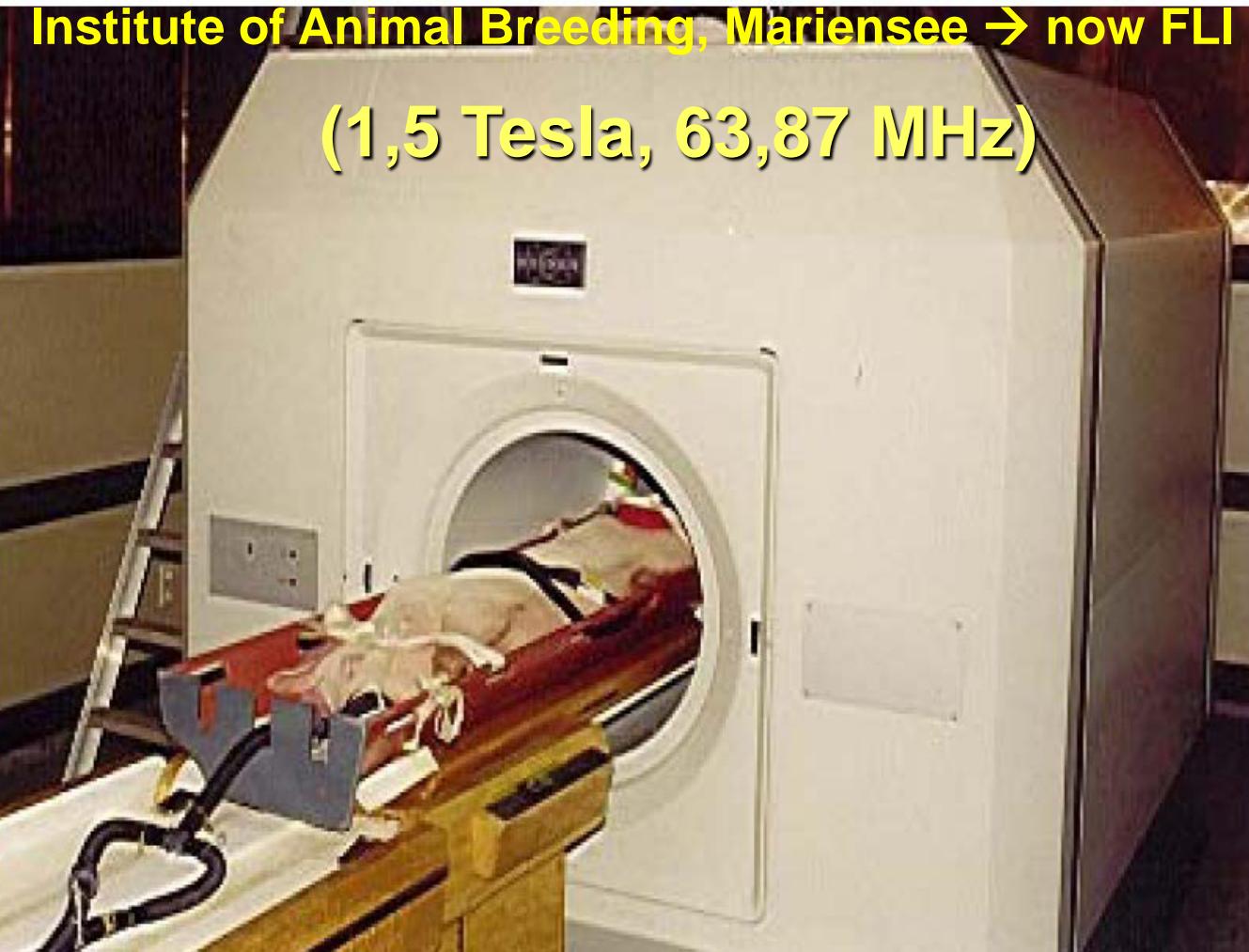
Image (x,y, z)

Principle: Net magnetization of nuclei with uneven Proton and Neutron number

→ induced 3D coded voltage readings with tissue specific „relaxation times“



¹H Magnetic Resonance Imaging/Spectroscopy



Baulain, Groeneveld, Henning, Kallweit → since 1983/88

1.5 Tesla Tomograph (63.87 MHz)

for humans + animals up to 130 kg BW



High Frequency
Whole Body Coil

Howard University – Washington, DC (Department Chair: Paul Wang)

¹H Magnetic Resonance Imaging/Spectroscopy



SUNDAY 11.2018 # 28

¹H Magnetic Resonance Imaging/Spectroscopy



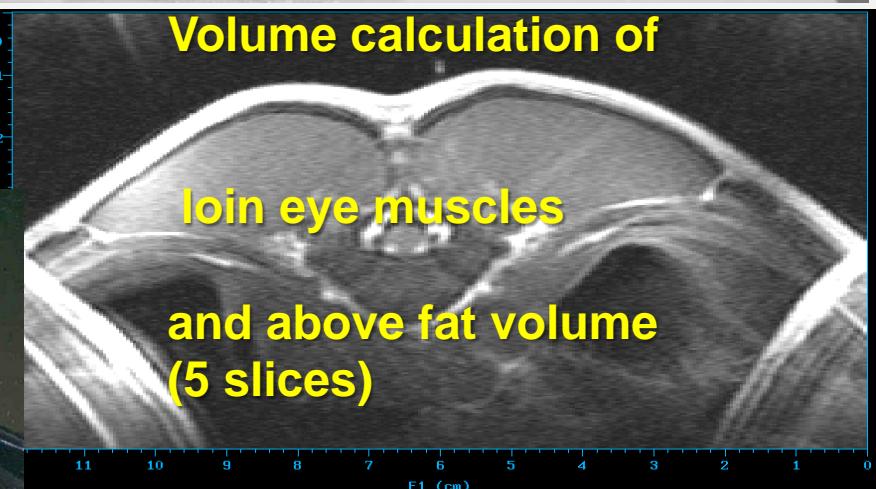
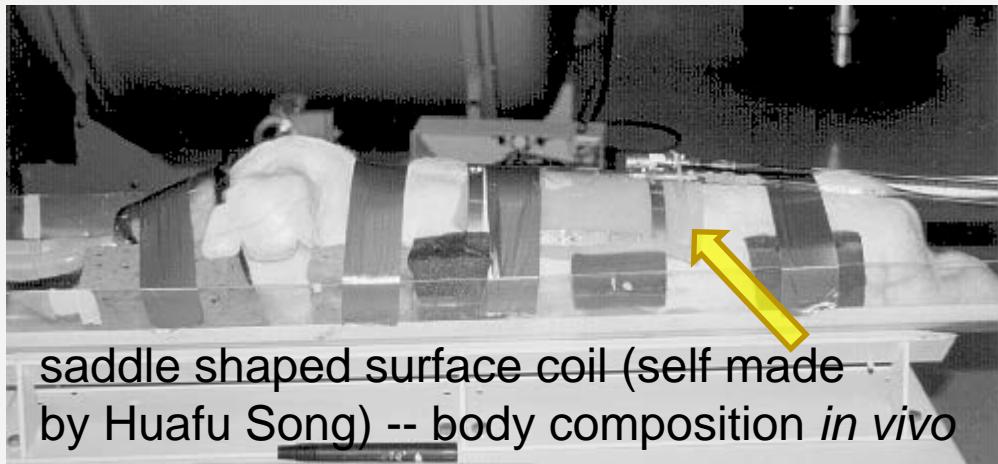
Varian 4.7 Tesla 33 cm horizontal bore magnet

→ only for „piglets“ up to 30 kg BW

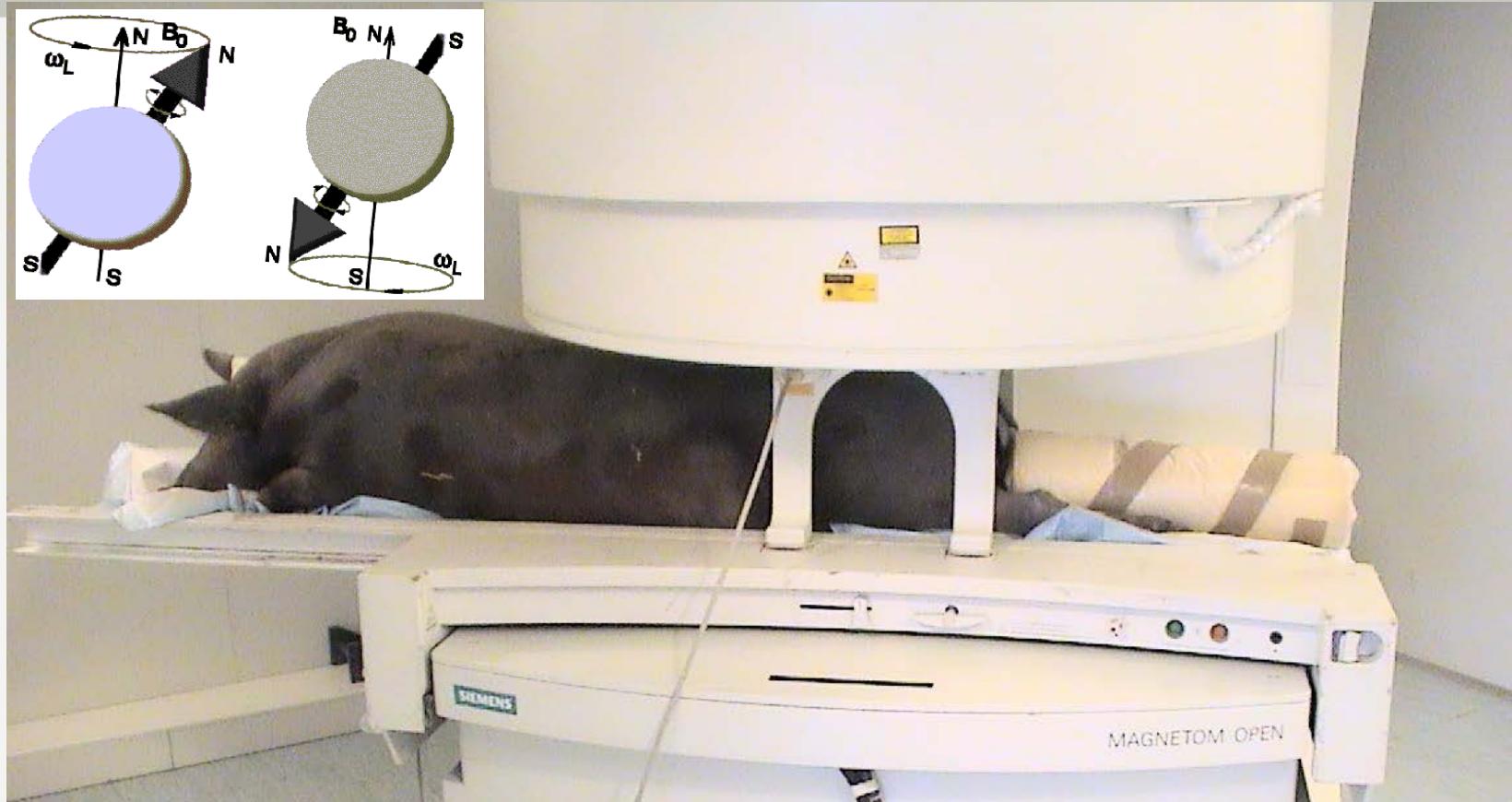
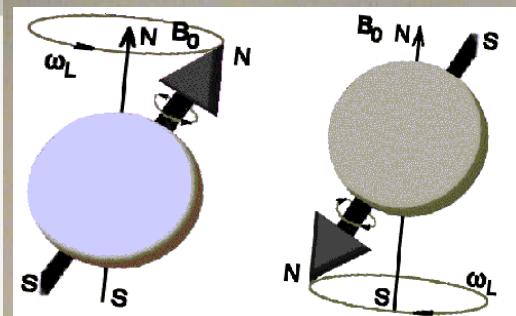
200,11 MHz



Howard University – Washington, DC (Department Chair: Paul Wang)



¹H Magnetic Resonance Imaging



~0.2 Tesla → Larmor frequency ~ 8.24 MHz for ¹H

In vivo Magnetic Resonance Imaging
since 2007 at the Livestock Center Oberschleissheim



Characteristics of different nuclei

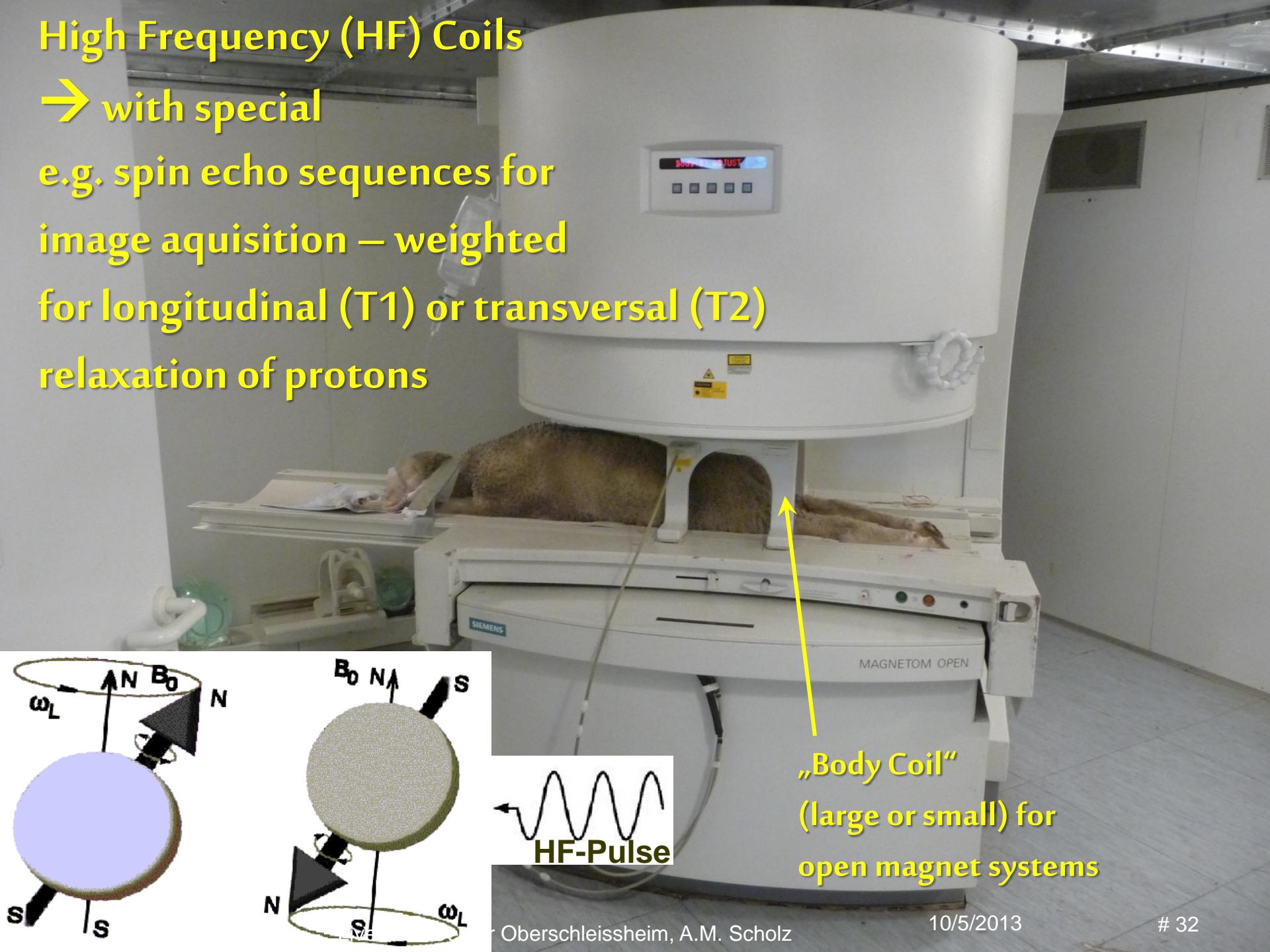
Isotope	Spin	Resonance frequency at 4.7 T [MHz]	Natural frequency %	Relative sensitivity %
¹H*	1/2	200.11	99.985	100
² H	1	30.72	0.015	0.96
³ H	1/2	213.45	-	121.36
¹² C	0	-	98.89	0
¹³C	1/2	50.33	1.11	1.59
³¹P	1/2	80	100	6.63

- ¹H Resonance (Larmor) frequency (MHz)
 - 4.7 T: 200.11
 - 1.5 T: 63.87
 - 0.2 T: 8.24

High Frequency (HF) Coils

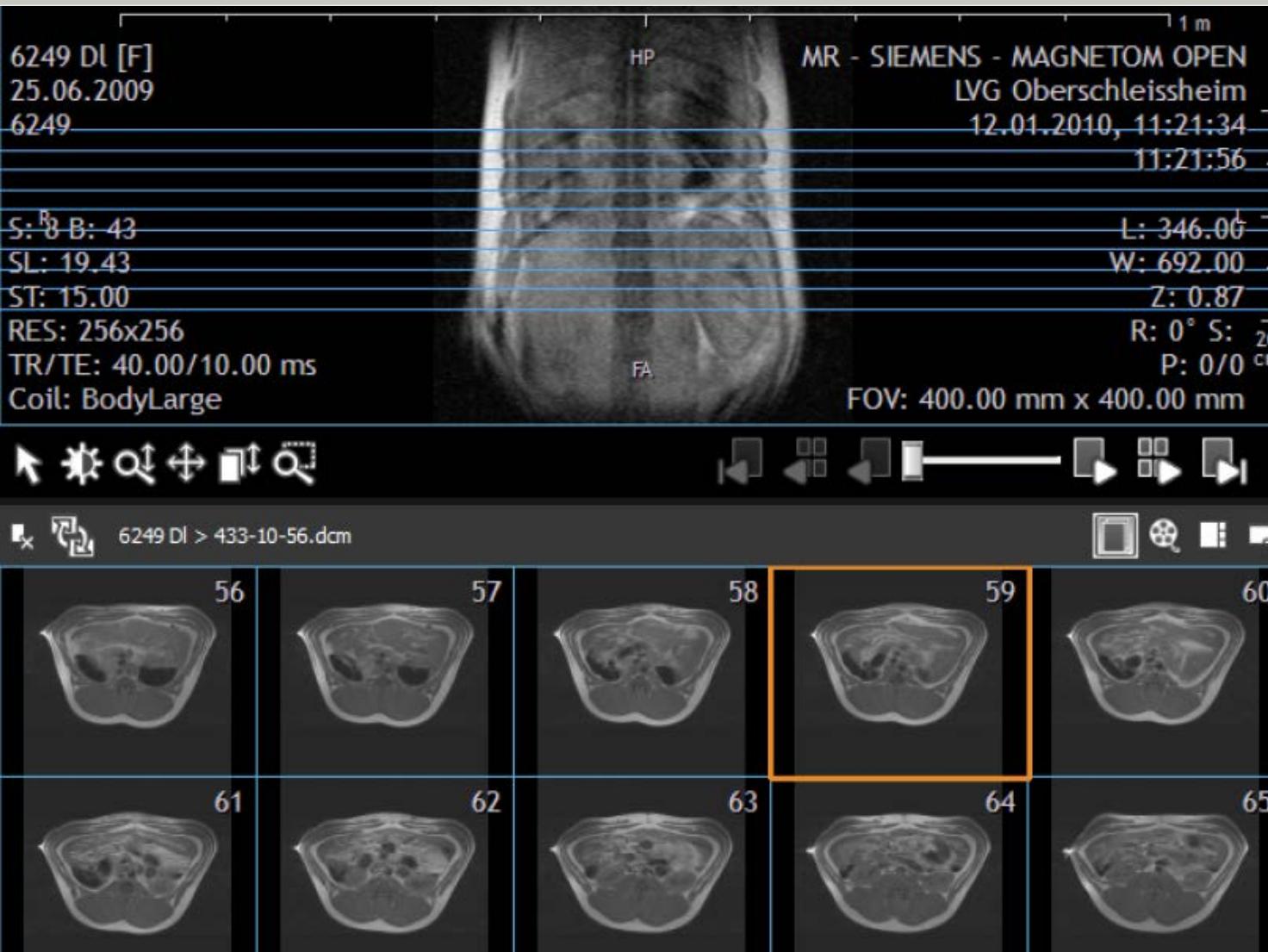
→ with special

e.g. spin echo sequences for
image acquisition – weighted
for longitudinal (T1) or transversal (T2)
relaxation of protons



„Body Coil“
(large or small) for
open magnet systems

¹H Magnetic Resonance Imaging



¹H Magnetic Resonance Imaging



sliceOmatic 4.3 Rev-6g

File Undo/Redo Tools Modes

Set of transversal slices within a defined body region

reading GLI: E1_S20_A129
Volume Initialisation for 10 images
--- Entering 3D Volume Rendering Mode ---
Drawing Volume: Done

----- Volume Rendering -----

None	1	2	3
4	5	6	7
8	9	10	11
12	13	14	15

Gradient Density 0.10
Value Density 0.10
Value Offset 0.00
Red Green Blue
Render Volume Ray-Trace Volume

----- Display 2D Slices -----

- slice: 32
- slice: 31
- slice: 30
- group: 5
- slice: 51
- slice: 50
- slice: 49

Display All Display None # 34

The screenshot shows a 3D volume rendering application window titled "sliceOmatic 4.3 Rev-6g". The main display area shows a series of vertical, elongated, grayscale structures representing transversal slices of a body region. A 3D coordinate system is overlaid on the image, with axes labeled x, y, and z. A red horizontal line indicates the current plane of the displayed slices. To the right of the image, there are several control panels:

- Modes**: Displays status information: "reading GLI: E1_S20_A129", "Volume Initialisation for 10 images", and "--- Entering 3D Volume Rendering Mode ---". It also shows "Drawing Volume: Done".
- Volume Rendering**: A table for selecting rendering modes (1 through 15). The first row is selected.
- Rendering Parameters**: Includes sliders for "Gradient Density" (0.10), "Value Density" (0.10), and "Value Offset" (0.00), and color swatches for "Red", "Green", and "Blue".
- Display 2D Slices**: A list of slices and groups:
 - slice: 32
 - slice: 31
 - slice: 30
 - group: 5
 - slice: 51
 - slice: 50
 - slice: 49
- Display Options**: Buttons for "Display All" and "Display None" followed by a number "# 34".

¹H Magnetic Resonance Imaging



→ automatic, semi-automatic or manual segmentation into muscle, fat or bone volumes

→ no “unique” signal intensities

Livestock Center Oberschleissheim, A.M. Scholz

10/13 # 35

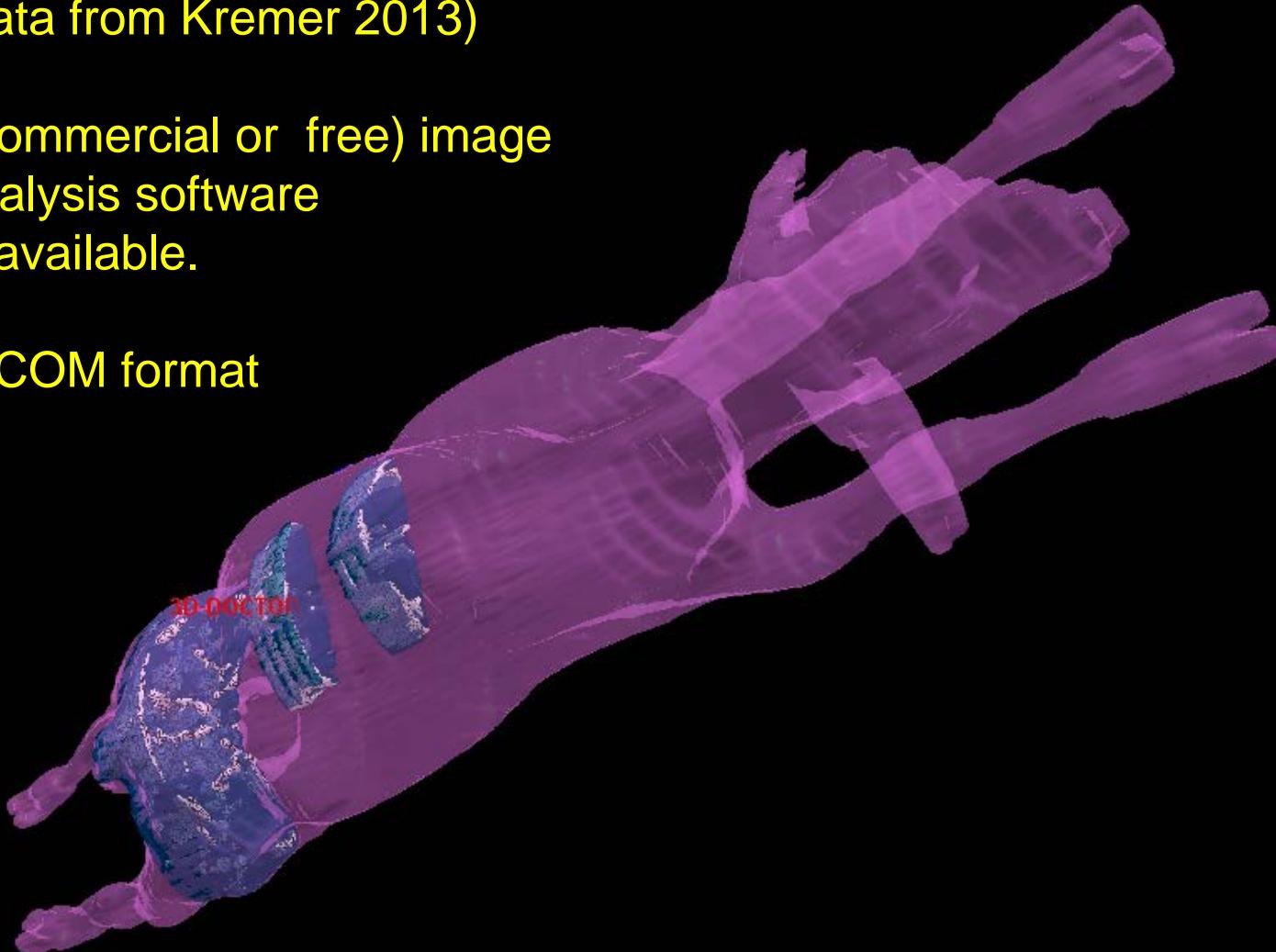
¹H Magnetic Resonance Imaging

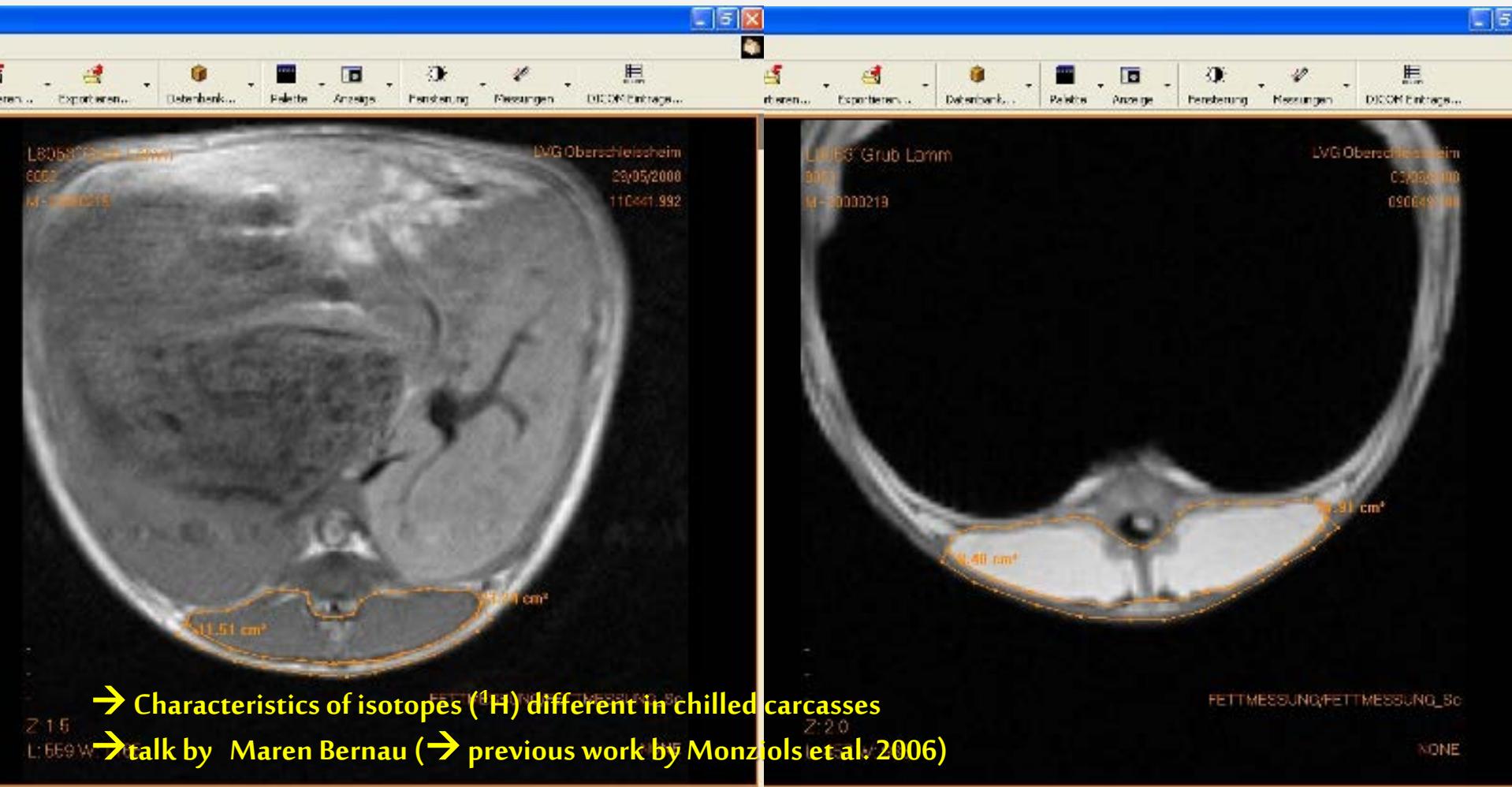


Virtual dissection of a lamb
(data from Kremer 2013)

(Commercial or free) image
analysis software
is available.

DICOM format



*in vivo**carcass*



Carcass study MRI

M. Monziols et al. / Meat Science 72 (2006) 146–154

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Table 4

Prediction of weight or proportion of muscle, total fat and subcutaneous fat in the half carcass from MRI images of one, two, three

Predicting variables^a obtained in

Predicted variables

	Muscle		Total fat		Subcutaneous fat	
	Weight	% ^b	Weight	% ^b	Weight	% ^b
R ²						
Loin	0.973	0.965	0.907	0.911	0.931	0.972
Loin & Ham	0.993	0.976	0.982	0.960	0.982	0.983
Loin & Belly	0.984	0.975	0.983	0.984	0.984	0.988
Loin, Ham & Belly	0.996	0.988	0.986	0.988	0.988	0.991
The four cuts	0.996	0.986	0.986	0.994	0.994	0.993

Residual standard deviation (g or %)

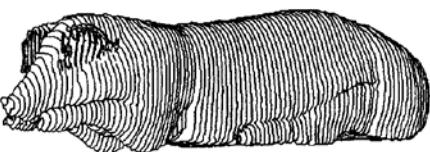
Loin	1.65	1015	1.41	727	1.19
Loin & Ham	1.39	597	1.21	569	0.95
Loin & Belly	1.43	597	1.21	569	0.79
Loin, Ham & Belly	1.27	597	1.21	569	0.73
The four cuts	1.28	597	1.21	569	0.64

Not always !
Baulain et al. 2010

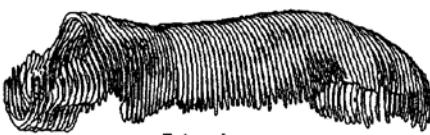
^a Pixels of the images of the cut, corresponding to the tissue of the predicted proportion (tissue in the half carcass, respectively).

^b Tissue proportion, relative to half carcass weight.

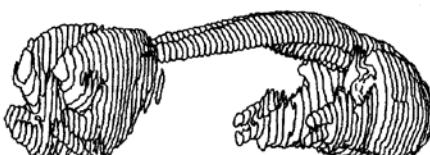
The more cuts (slices) the higher is the accuracy !



Total body



Fat regions



Muscle regions



Internal organs

Mitchell et al. (2001)
- MRI

Method of volume estimation

Bonaventura Cavalieri (1598-1647)

$$\text{est}_1 V = T (A_1 + A_2 + \dots A_n)$$

$A_1, A_2, \dots A_n$ → section areas
 T → sectioning interval
 n → consecutive sections

(T needs to be thin for exact estimates)



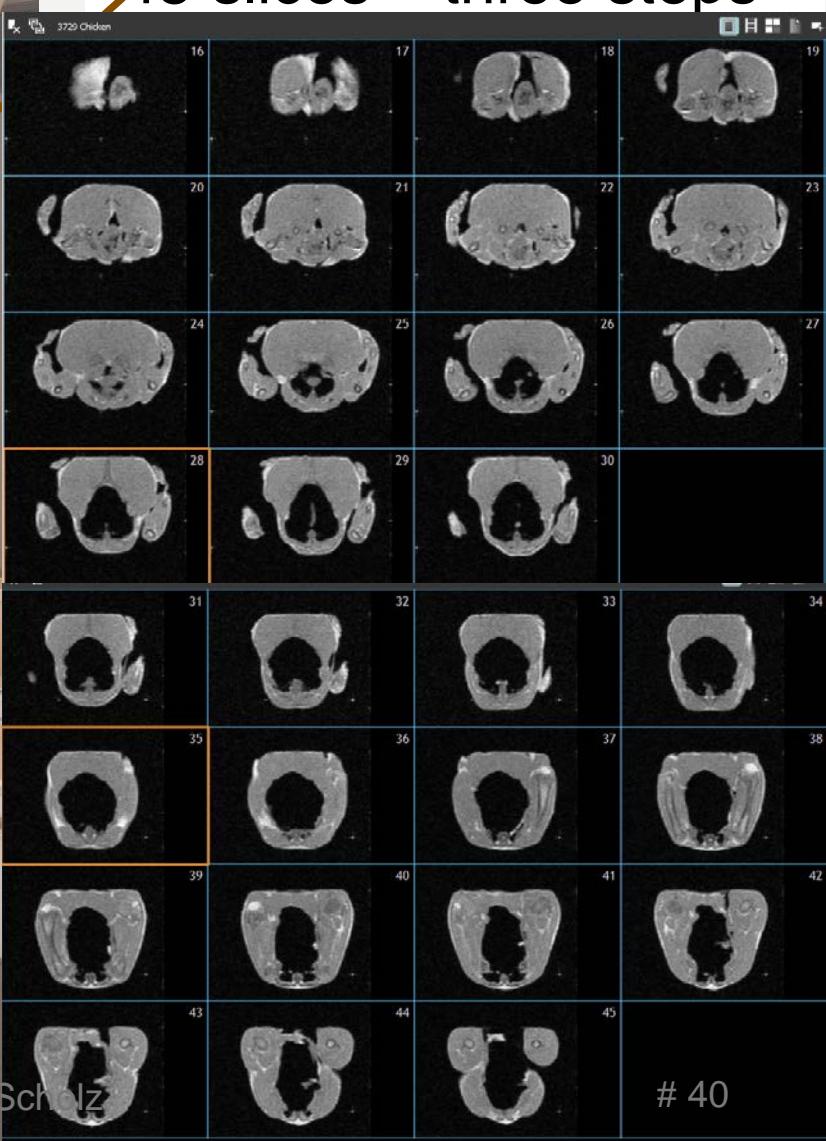
unbiased estimation

(Roberts et al., 1993)

e.g. used by; Glasbey & Robinson (2002) - CT; Tholen et al. 2003 → MRI

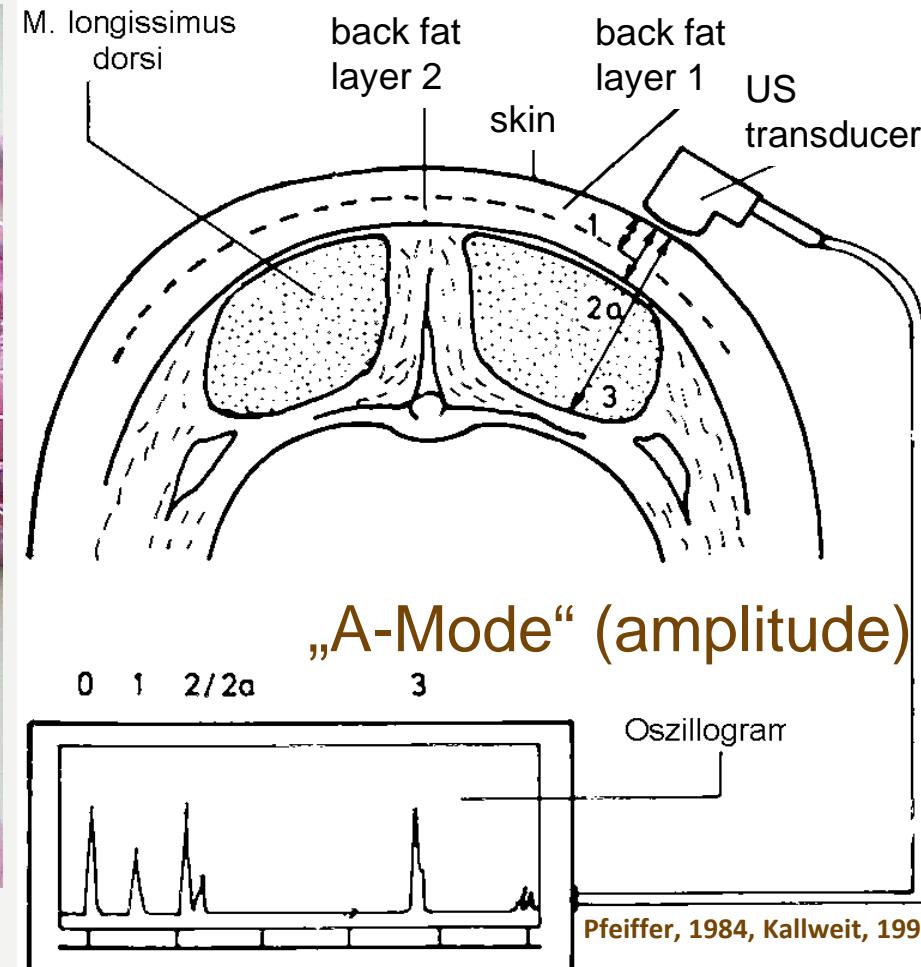
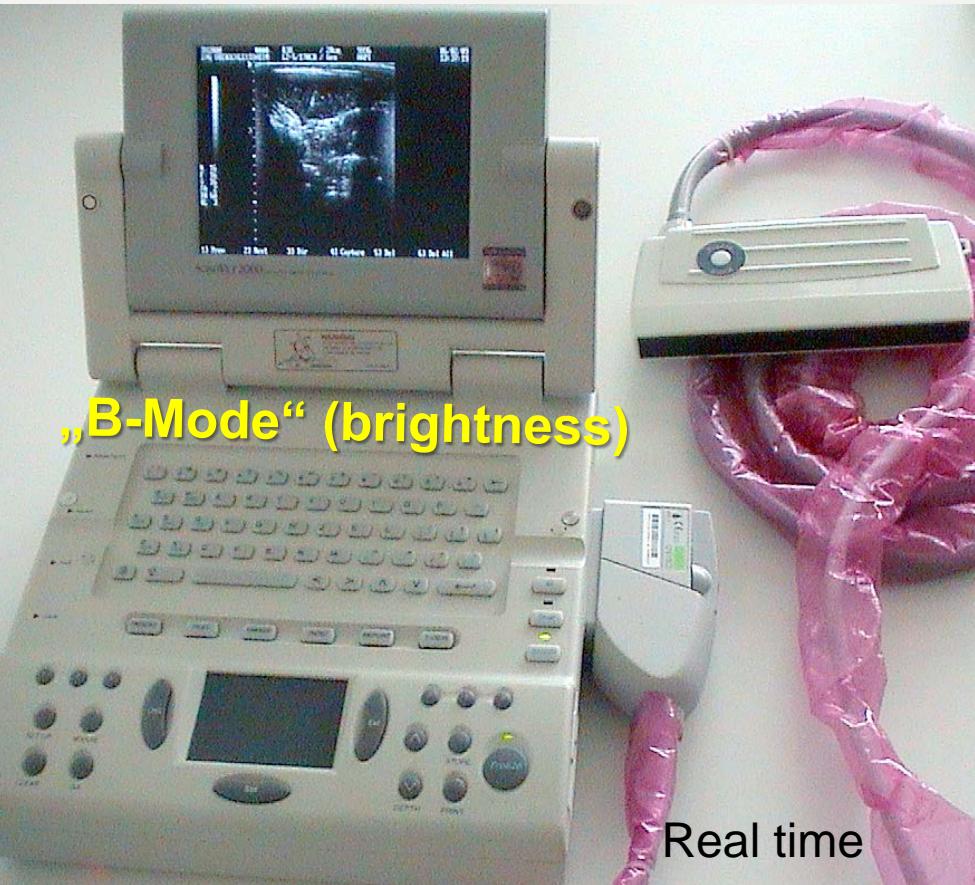


MRI/DXA broiler chicken
(project 2013)
-whole Carcass
45 slices – three steps



40

Ultrasound Imaging/Scanning



Principle: reflection of sound waves from the interface between different media and/or body tissues (> 20 kHz) → emitter + receiver=piezo-electric elements (quarz, cristalls)



Speed of sound waves in „Tissue“ (m/s)*

Air	330
Blood	1549 - 1570
Fat	1460 - 1480
Connective T.	1545
Water	1524
Skeletal Muscle	
Longitudinal	1592
Cross-Sectional	1545
Bone	3406 – 4030

→* depends on surrounding temperature

Ultrasound Imaging/Scanning



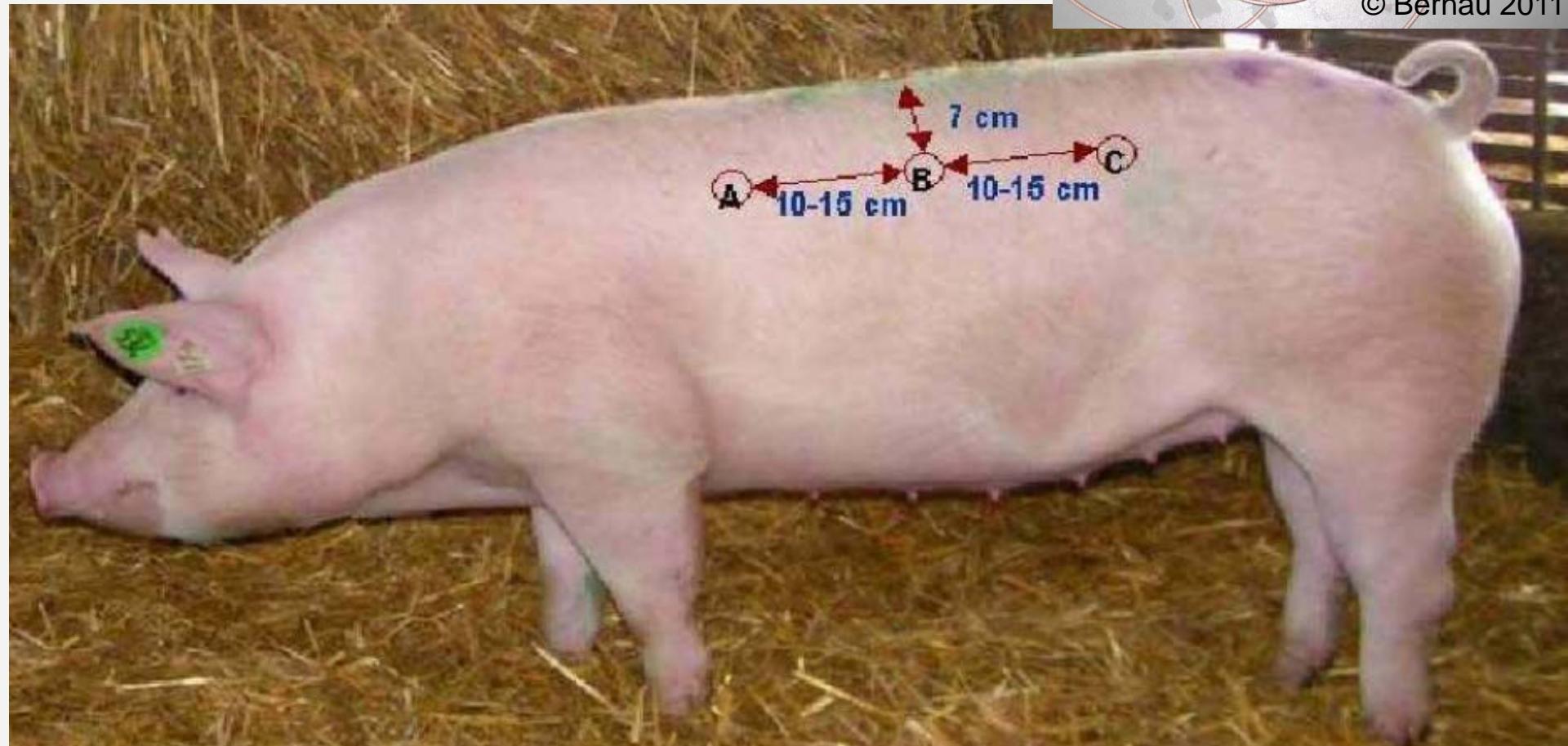
Beef cattle scanning
(Stouffer 2004)

Ultrasound Imaging/Scanning

Boar and gilt performance test (Germany, ZDS 2005)
Back Fat measures A (SpA), B (SpB) und C (SpC).
A-mode

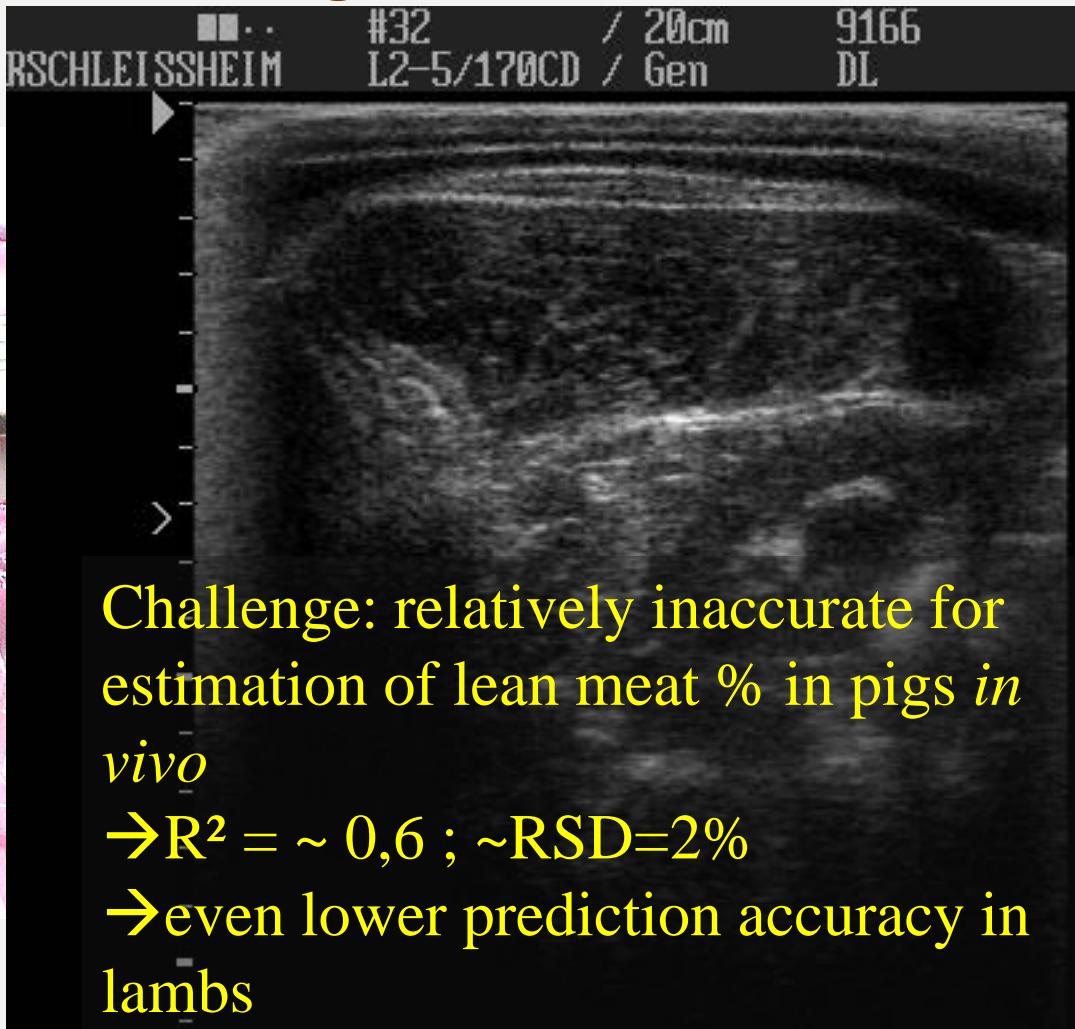


© Bernau 2011



Ultrasound-Imaging

Individual Performance testing *in vivo*:
→ Breeding value

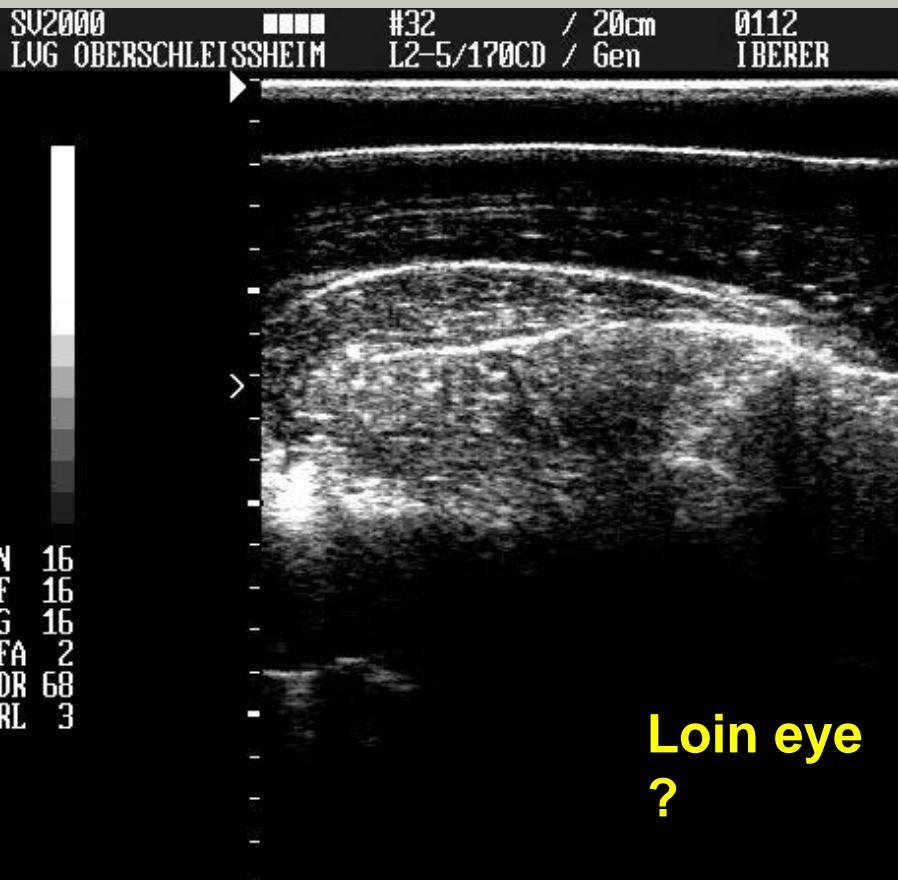


Challenge: relatively inaccurate for estimation of lean meat % in pigs *in vivo*

→ $R^2 = \sim 0,6$; ~RSD=2%

→ even lower prediction accuracy in lambs

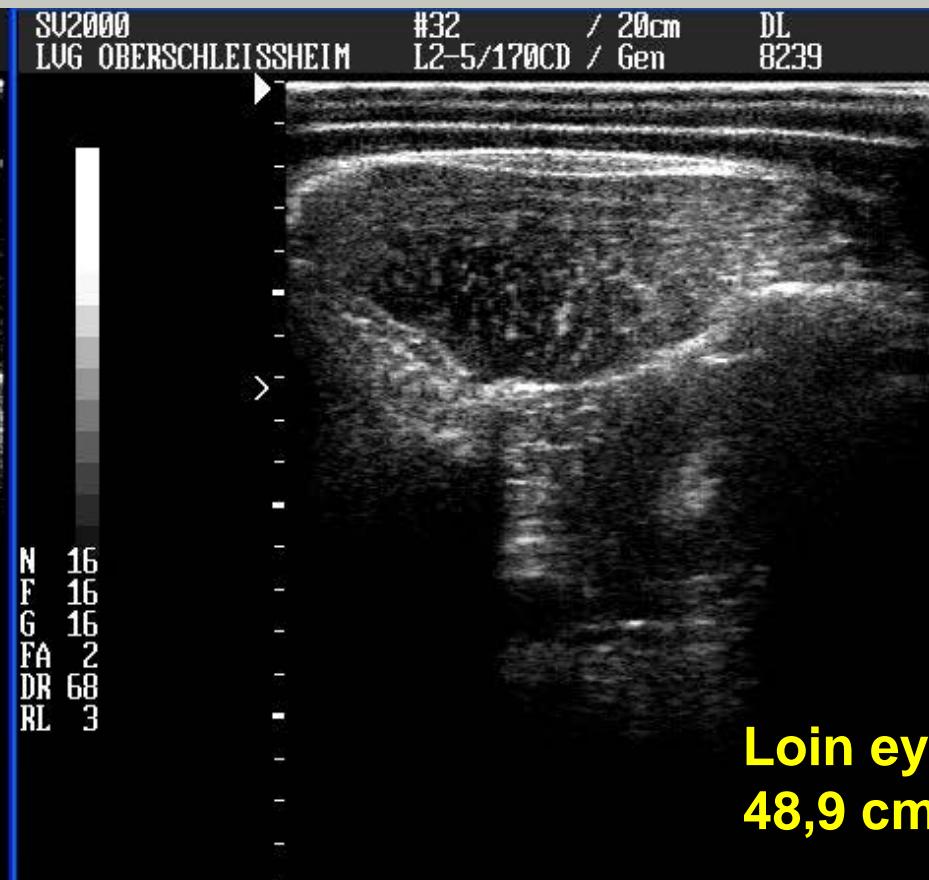
Ultrasound-Imaging



1] Prev 2] Next 3] Review 4] Capture

Cerdido Iberico

Fat depth: ~ 50 mm
Muscle depth: ~ 45 mm?



1] Prev 2] Next 3] Review 4] Capture

German Landrace

Fat depth: ~20 mm
Muscle depth: ~50 mm



Comparison of techniques

Method	Reference tissue from dissection/ chemical analysis	Accuracy Pigs ≥ Sheep ≥ Poultry R^2	Scan Time Whole Body	X-radiation exposure (mrem)
CT	Lean Meat (%)	<0,92	>0,30 5-30 sec	9 -15
MRI	Lean Meat (%)	<0,87	>0,38 15-30 min	none
DXA	Lean Meat (%)	<0,82	>0,50 7-13 min	0,03-0,06
US*	Lean Meat (%)	<0,77	>0,70 -	none

*no whole body information with present technology (here carcass data, Branscheid et al. 2011, Judas 2011)

Comparison of techniques

	Advantages	Disadvantages
Computer Tomography (CT)	<ul style="list-style-type: none">- very high anatomical resolution- High speed- Whole Body – 3D data- Automatic data analysis	<ul style="list-style-type: none">- X-radiation exposure- expensive
Dual Energy X-ray Absorptiometry (DXA)	<ul style="list-style-type: none">- Easy handling- low radiation- medium prize- quick data analysis- regional data analysis	<ul style="list-style-type: none">- alone 2D information (so far)- no direct data for lean meat (in vivo)
Magnetic Resonance Imaging (MRI)	<ul style="list-style-type: none">- Excellent soft tissue differentiation- Whole Body – 3D data- Functional Imaging	<ul style="list-style-type: none">- expensive- rather slow (whole body)- availability (farm animal sector)
Ultrasound Imaging (UI)	<ul style="list-style-type: none">- Portable, extensive database for some species,- reasonably prized- no radiation- Real time, on line- No size limit , no anesthesia	<ul style="list-style-type: none">- Less accurate anatomical resolution- Image analysis not easily automated- no whole body information



If sufficient automatic procedures are available, the **“Cavalieri” method** is the preferred imaging procedure,

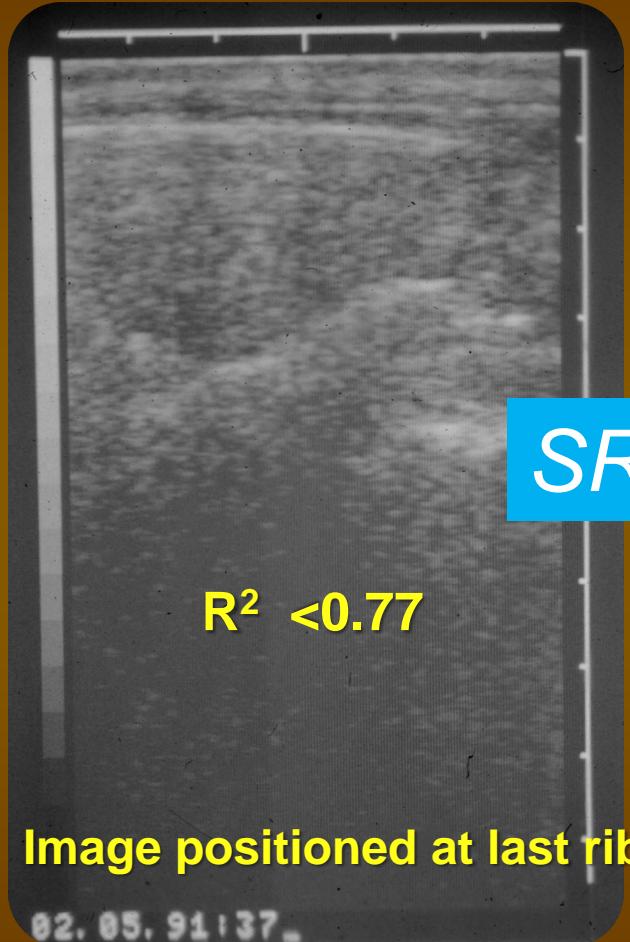
→ because a whole body information **does not require breed, species, or age/weight-specific prediction equations.**

- Baulain et al. (2010b) -- MRI
- Norsvin (Kongsro 2012) -- CT
- partially Kremer (2013) -- MRI

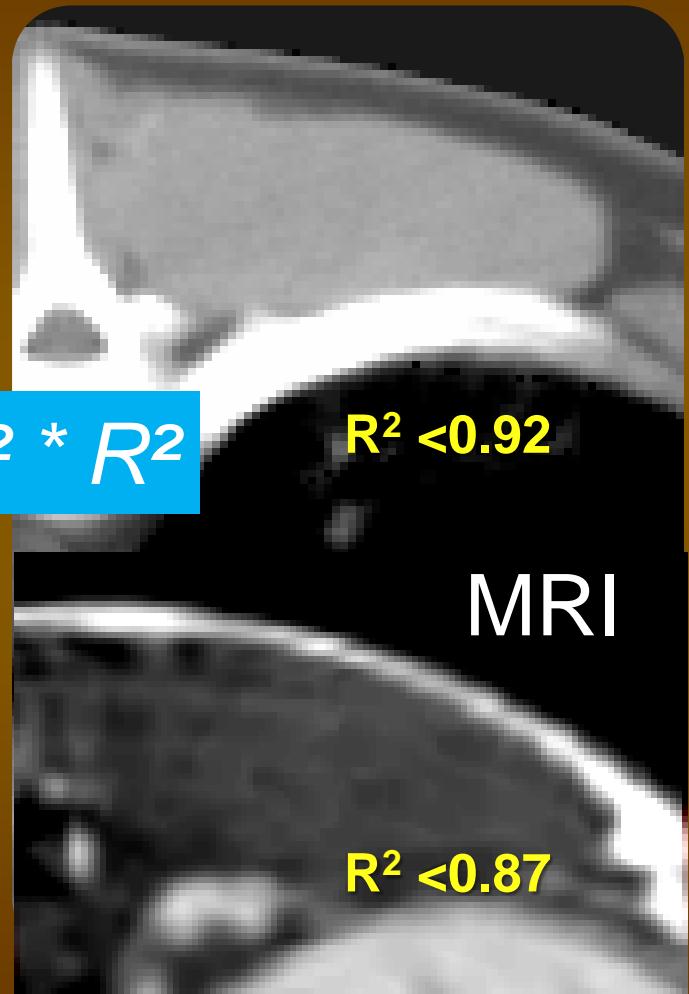


- If radiation and the high investment price is not an issue, then use a „New Generation“ CT for the measurement of body/carcass composition.
- If a 3D information is not required use DXA.
- If radiation is an issue, use MRI.
 - You will need anesthesia in most cases!
- If a „quick“ and „easy“ answer is the objective, use A-mode ultrasound – for little more B-mode.
 - In all cases, a scale is very useful!

Accuracy for Lean Meat Yield (%) in (sheep) Ultrasound vs. X-ray CT



$$SR = SD * h^2 * R^2$$



→ US is good but CT/MRI is better → and together is best!



Kallweit 1993:

“There are advantages and disadvantages of individual systems in their present state.

The rapid progress in technical development may lead to further improvements in the future.”

→ 20 years later: Nothing has changed !



Non-Invasive Measurement of new „PHENOTYPES“



NORSVIN (KONGSRO March 2012)

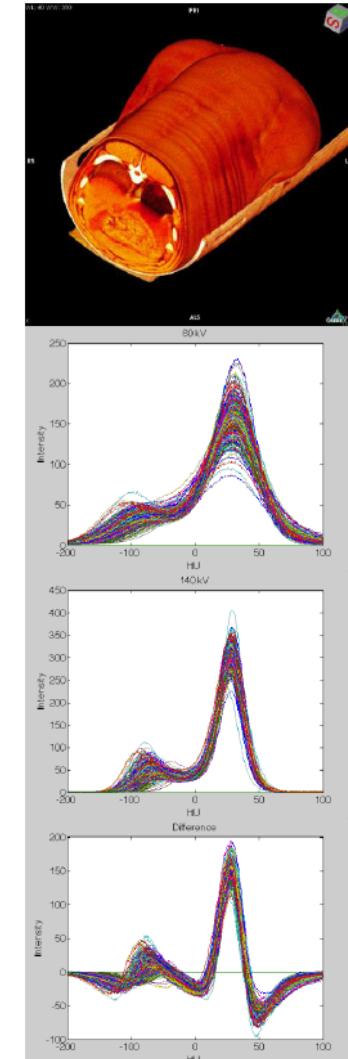
CT Phenotyping

- Meat and fat quality
 - IMF
 - Water content in fat

Make calibration between CT and NIR on carcass.



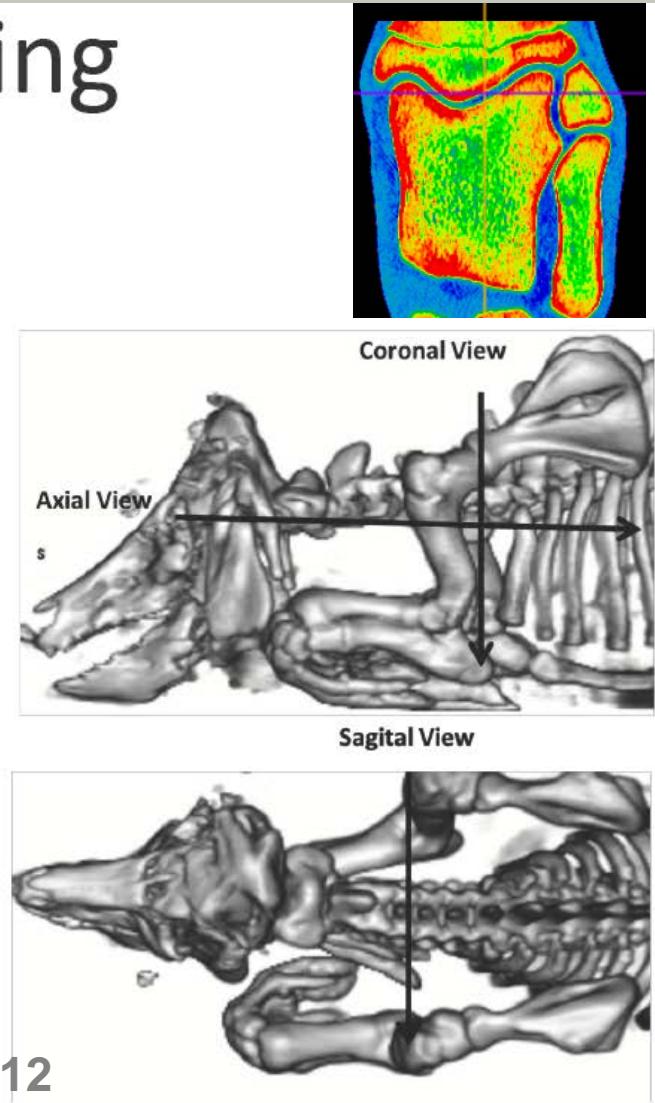
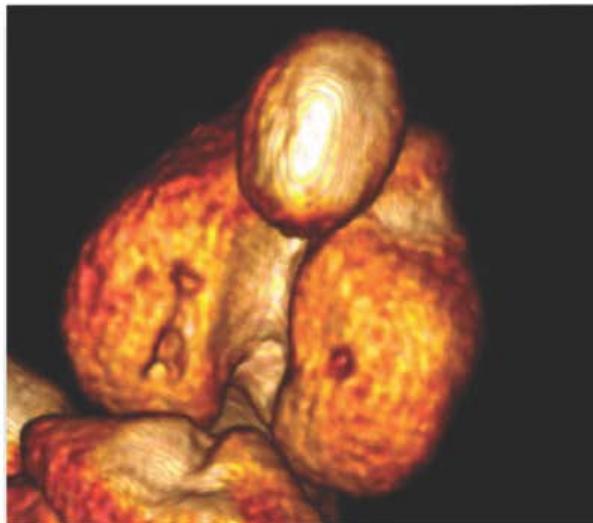
The FOSS FoodScan Tm near infrared spectrophotometer





CT Phenotyping

- Leg weakness score
 - Osteochondrosis (0-4)

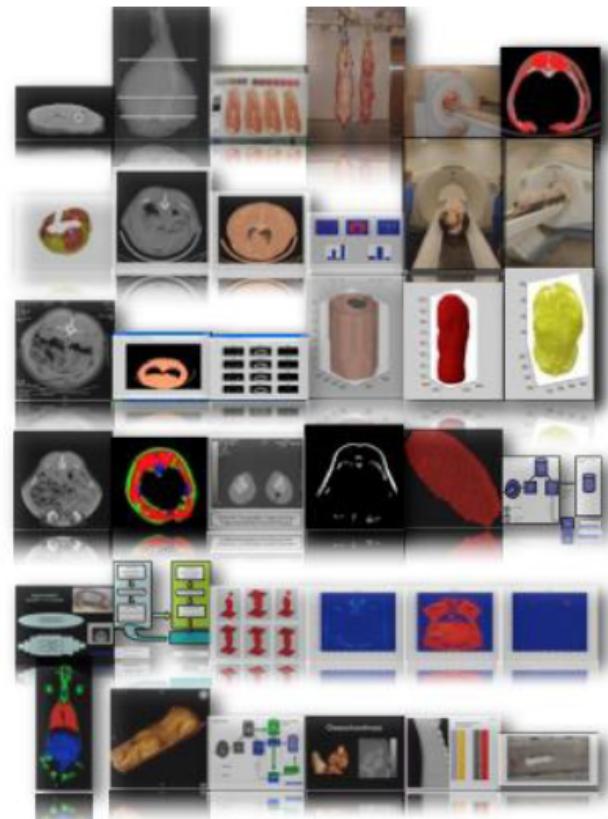


Results published: Aasmundstad et al. 2012



Phenotyping – new traits under development

- Bone mineral content
- Internal organs – breeding for an improved «engine»
- Other morphological traits

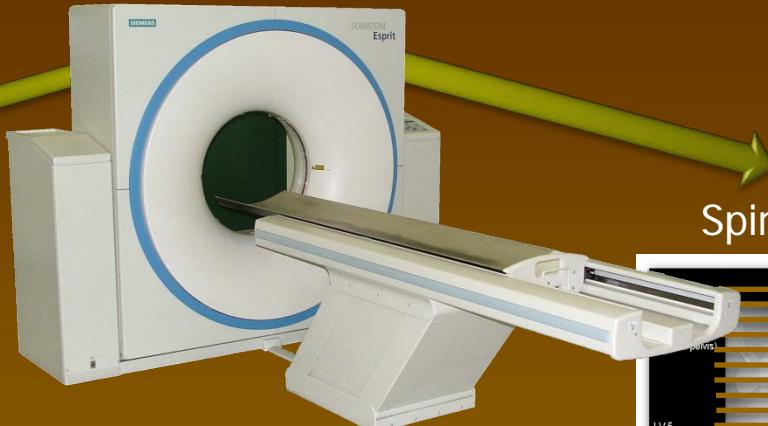
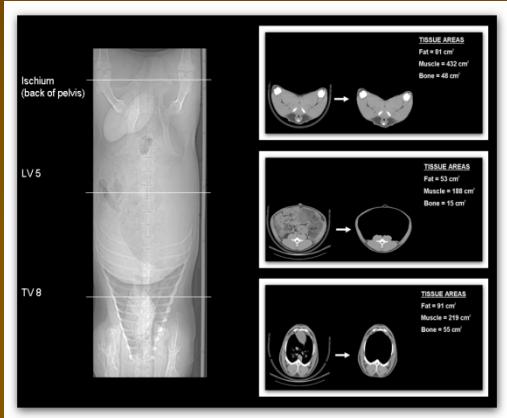


NORSVIN (KONGSRO March 2012)

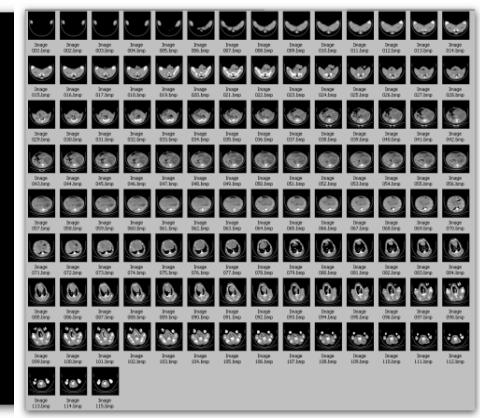
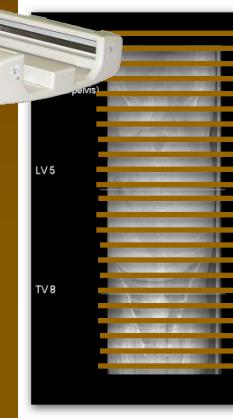
"Old" and new traits for carcass value, meat quality, and other traits.



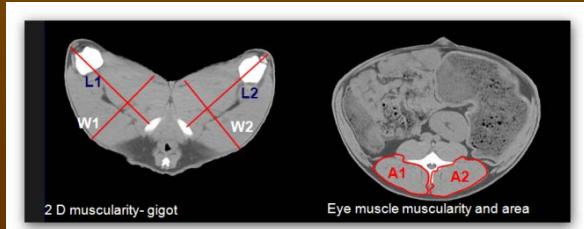
Reference scanning



Spiral scanning – whole body



- Pred. Carcass and tissue weights(M, F, B)
- Pred. Tissue proportions
- Pred. Killing out %
- 2D- Gigot muscularity,
- EM-area and 2D-EM- muscularity



- **Meas.** Carcass and tissue weights(M, F, B)
- **Meas.** Tissue proportions
- **Meas.** Killing out %
- **3D-** Gigot muscularity,
- EM-area and **3D-EM-** muscularity



- Spine characteristics (after CD's PhD)
- Muscle density ~ IMF ~ taste (after NC PhD)
- Pred. Killing out %
- 3D- Gigot muscularity,
- EM-area and 3D-EM- muscularity
- (Gut size → methane; pelvic dimensions → lambing)

THANK YOU FOR YOUR ATTENTION

