

Sire selection for yield improves lamb meat colour



Honor Calnan



Keeping Lamb Meat **Red**

- The importance of meat colour
- Australian Sire Breeding Values
- Experimental design
- Impact of breeding values on colour
- Mechanisms?

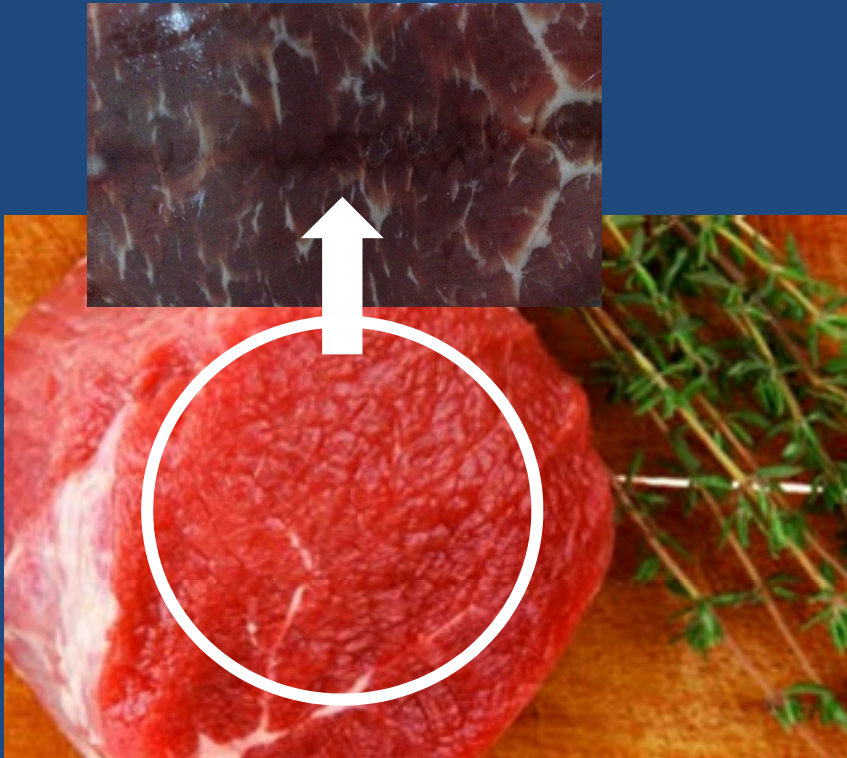
Lamb meat colour

- Consumers prefer **bright red** meat



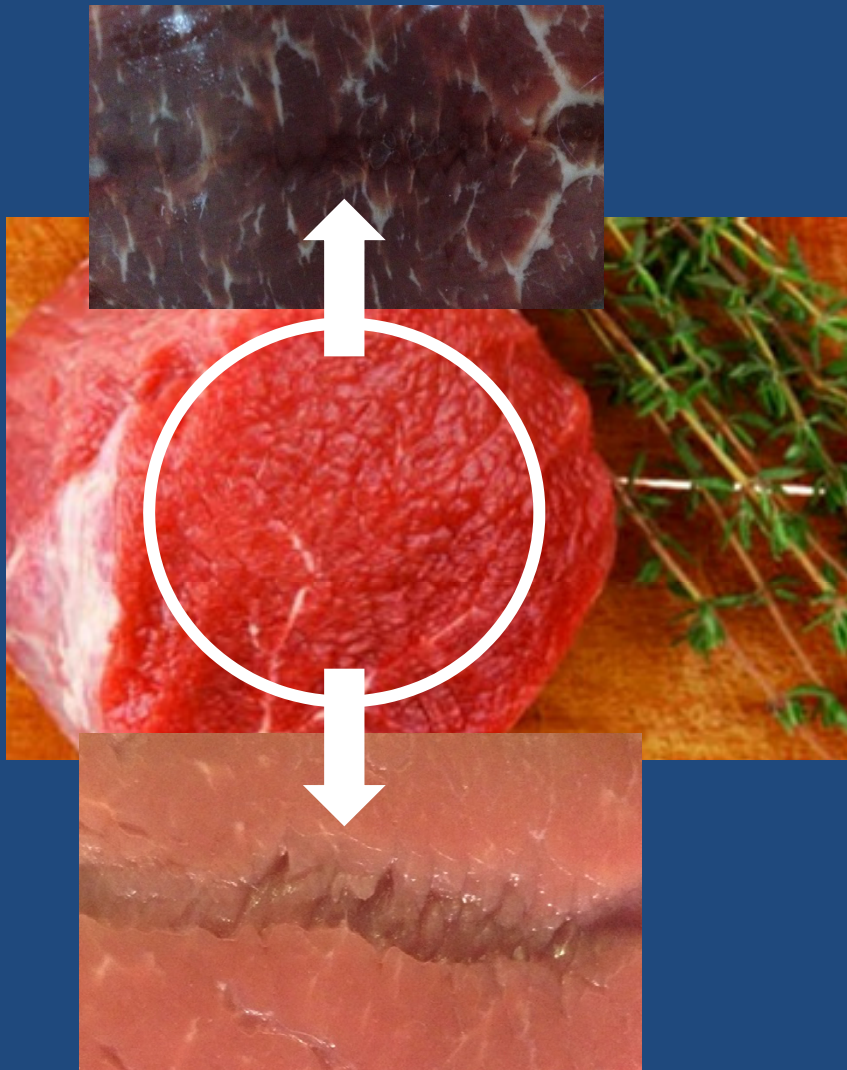
Lamb meat colour

- Consumers prefer **bright red** meat



Lamb meat colour

- Consumers prefer **bright red** meat



Lamb meat colour

- Consumers prefer **bright red** meat



Lamb meat colour

- Consumers prefer **bright red** meat



Controlling fresh meat colour?

Sire selection & Lamb meat colour

- **Australian Sire Breeding Values**

- **Post-Weaning Eye Muscle Depth**

↑ muscling

- **Post-Weaning Fat Depth**

↓ fatness

Sire selection & Lamb meat colour

↑ muscling

↓ fatness



Sire selection & Lamb meat colour

↑ muscling

↓ fatness

↑ type IIx
muscle fibres

```
graph TD; A[↑ muscling] --> C[↑ type IIx muscle fibres]; B[↓ fatness] --> C;
```

The diagram illustrates the relationship between sire selection and lamb meat color. It features a dark blue background with white text. At the top, the title 'Sire selection & Lamb meat colour' is displayed. Below the title, two red rounded rectangular boxes are positioned side-by-side. The left box contains the text '↑ muscling' and the right box contains '↓ fatness'. Two white arrows point downwards from the bottom of each red box towards a central white rectangular box. This central box contains the text '↑ type IIx muscle fibres'.

Sire selection & Lamb meat colour

↑ muscling

↓ fatness

↑ type IIx
muscle fibres

- ↓ myoglobin
- ↓ adrenaline responsiveness
- ↑ glycogen → ↓ pH_u

Sire selection & Lamb meat colour

↑ muscling

↓ fatness

↑ type IIX
muscle fibres

• ↓ myoglobin

• ↓ adrenaline responsiveness

→ ↑ glycogen → ↓ pH_u

↓ redness

Sire selection & Lamb meat colour

↑ muscling

↓ fatness

↑ type IIX
muscle fibres

• ↓ myoglobin

↓ redness

• ↓ adrenaline responsiveness

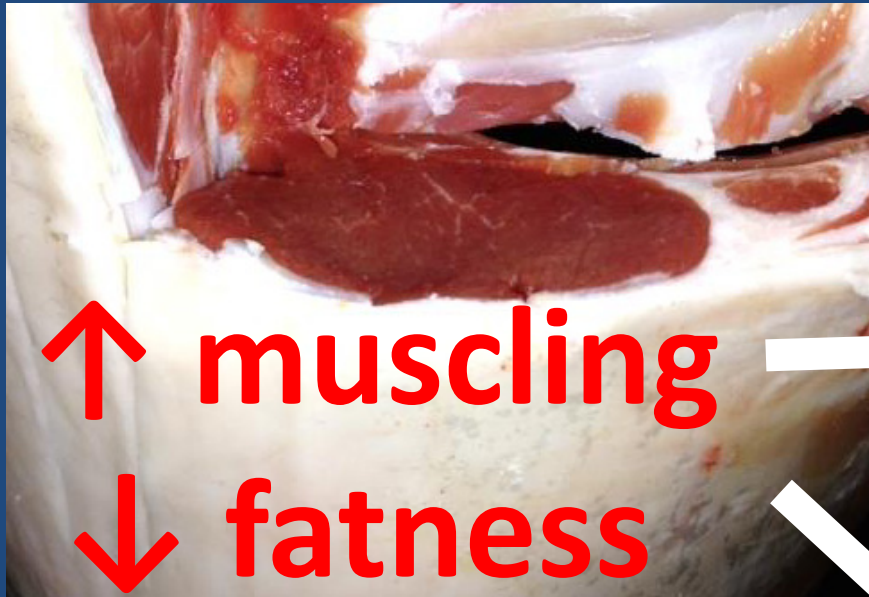
→ ↑ glycogen → ↓ pH_u

↑ lightness

Hypothesis



Hypothesis

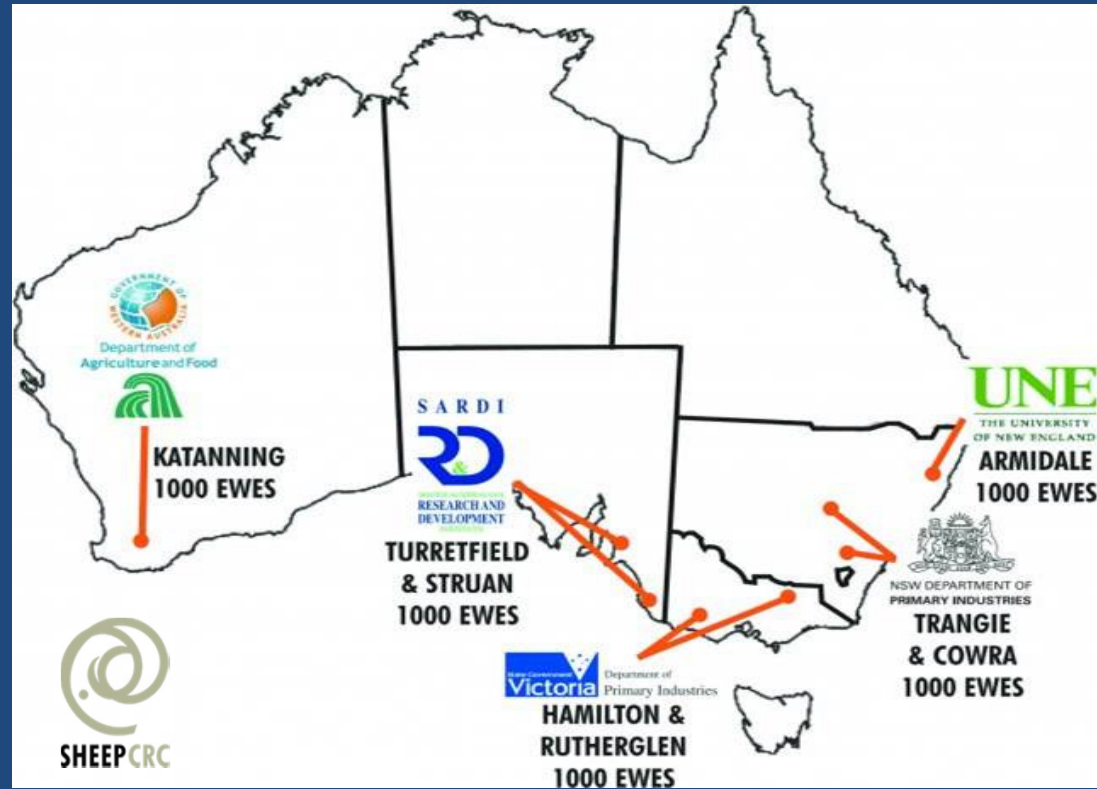


↓ myoglobin
↓ pH_u

A red oval containing the text '↓ myoglobin' and '↓ pH_u' in white.

Experimental Design

- 7732 lambs
- 8 sites, 5 years



Experiment - Genetic Design

- 7732 lambs
- 8 sites, 5 years

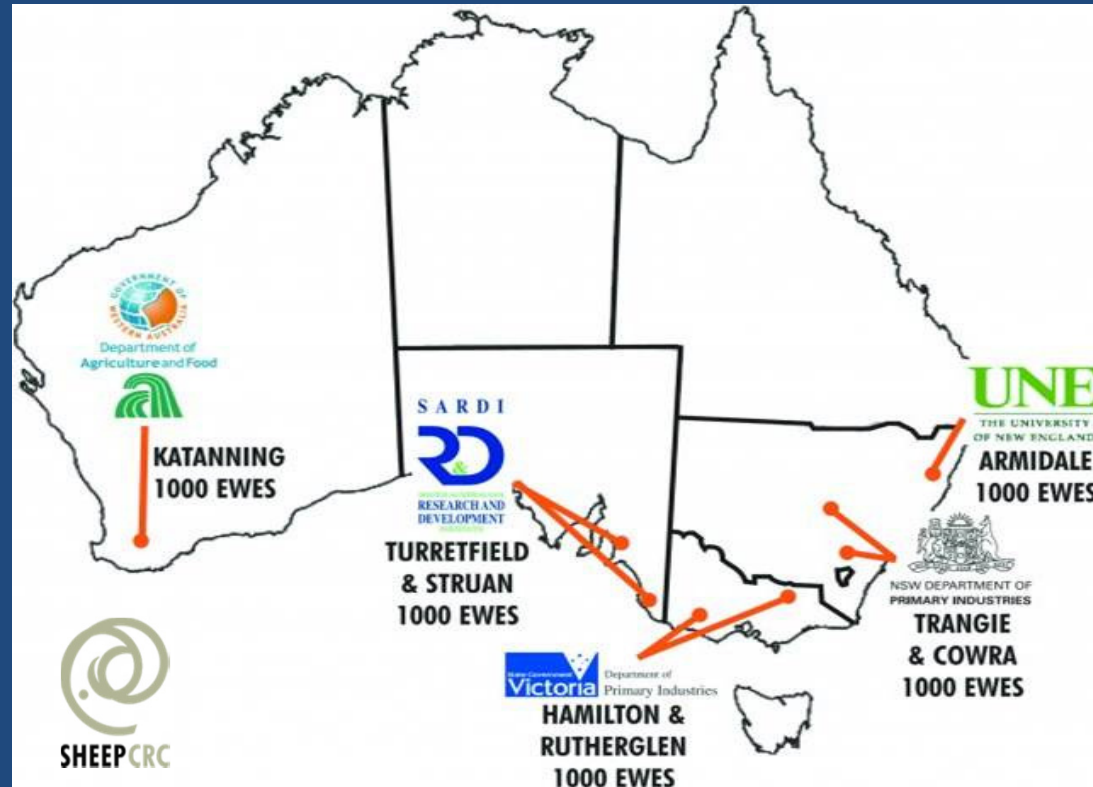
Sires

Dams

Merino → Merino

Terminal ↗ Maternal
↘ Merino

Maternal → Merino

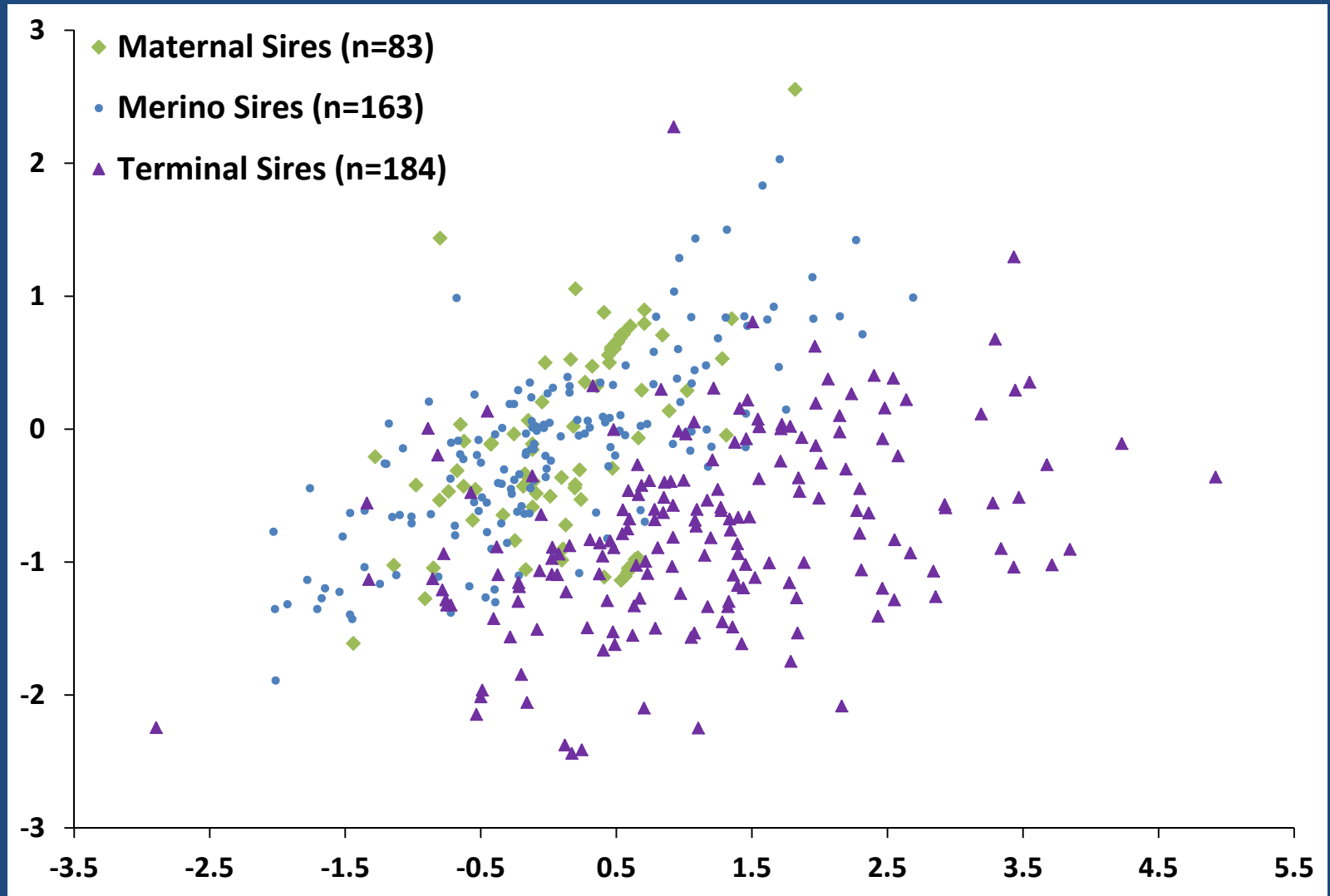


Australian Sheep Breeding Values

- Muscling (Post-weaning Eye Muscle Depth)
- Fatness (Post-weaning Fat Depth)

Experiment - Genetic Design

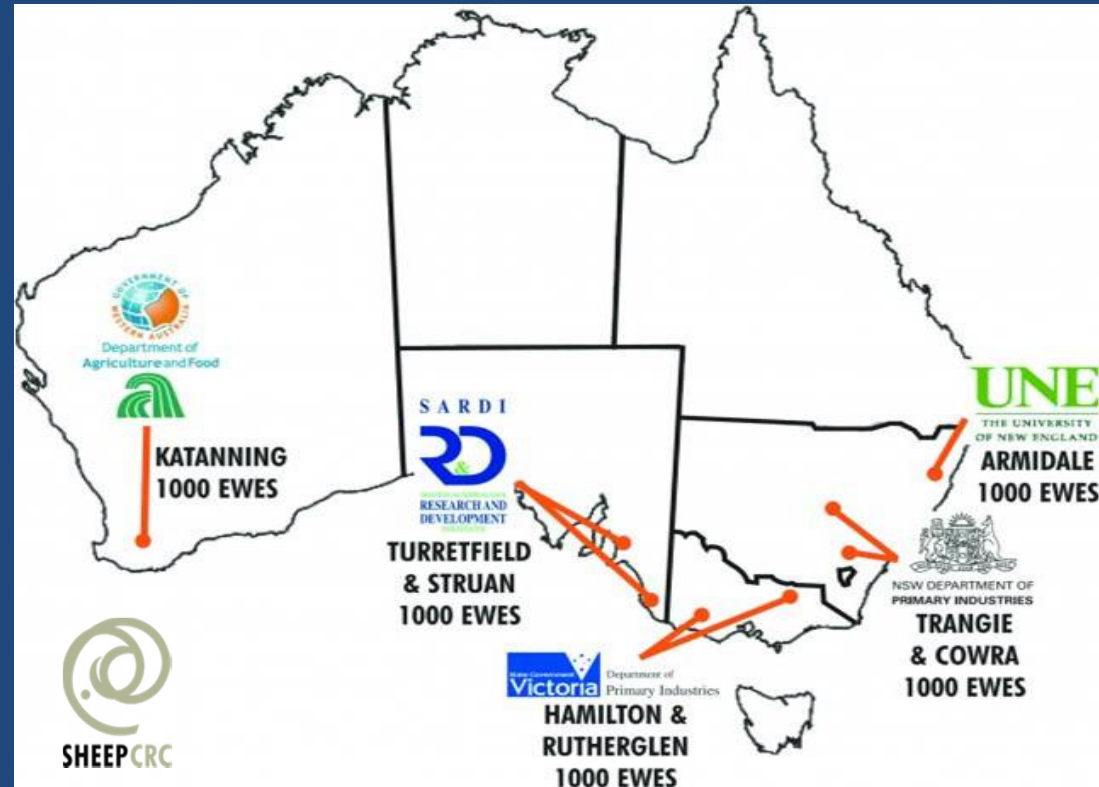
Sire
Fatness
Estimate



Sire Muscling Estimate

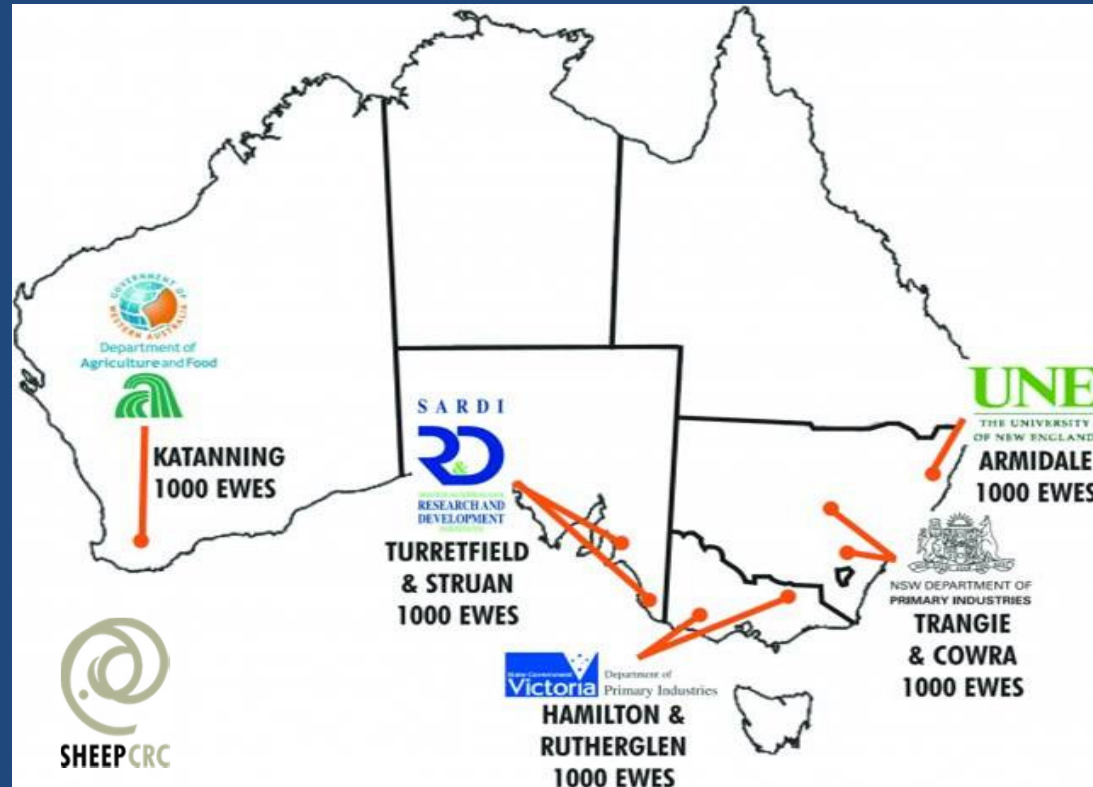
Experimental Design

- 7732 lambs
- 8 sites, 5 years
- Extensive pasture grazing



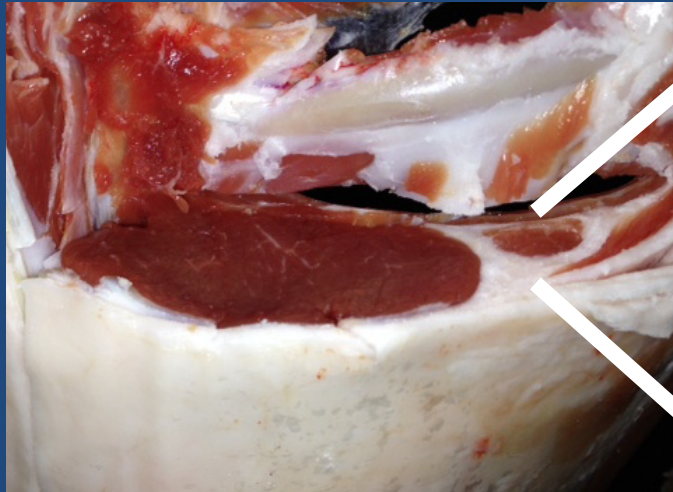
Experimental Design

- 7732 lambs
- 8 sites, 5 years
- Extensive pasture grazing
- Groups killed at ~ 21 kg CW



Experiment – Carcass Measures

- Loin muscle @ 24 hrs



- myoglobin (mg/g muscle)
- $\text{pH}_{24} \approx \text{pH}_u$

Fresh Colour

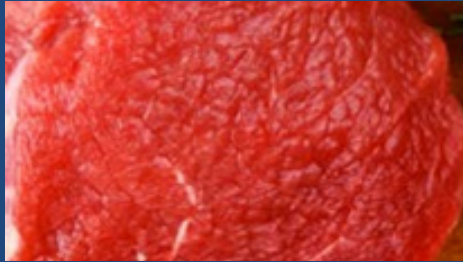
L* : Lightness

a* : Redness

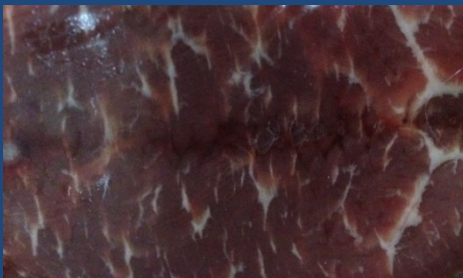
b* : Yellowness



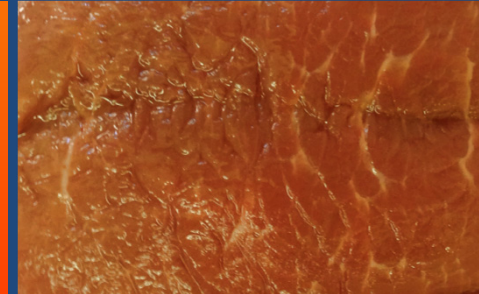
Colour Measurements



L*: Lightness



a*: Redness



b*: Yellowness



Colour Measurements



L^* : Lightness



a^* : Redness

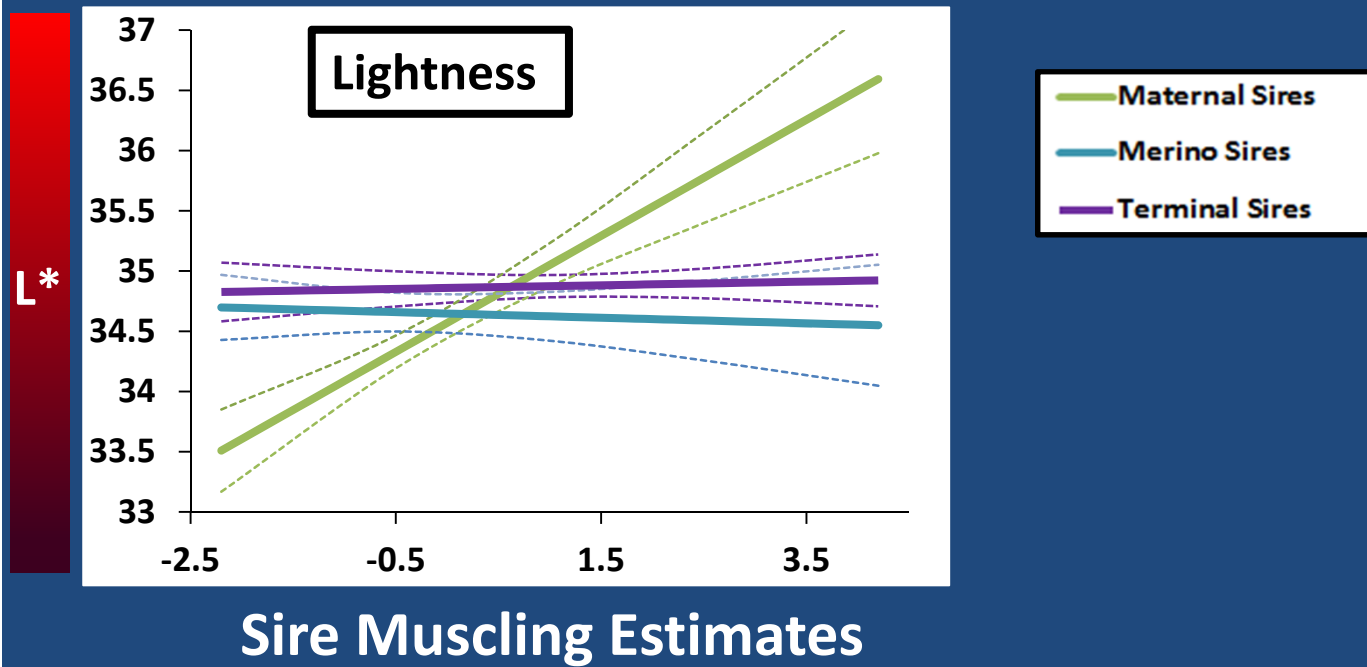


Statistical Analyses

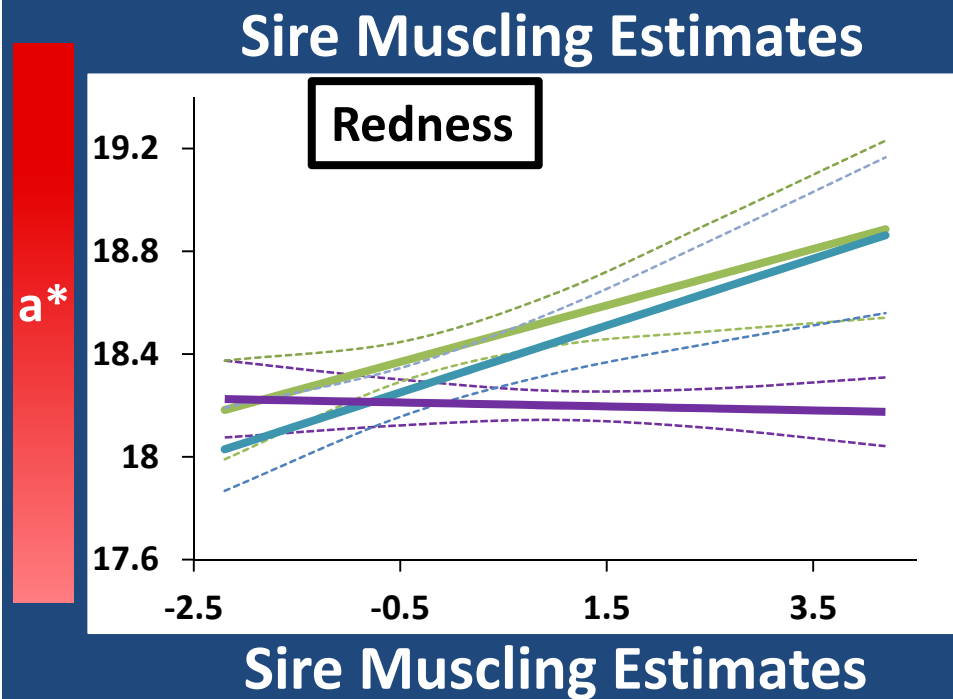
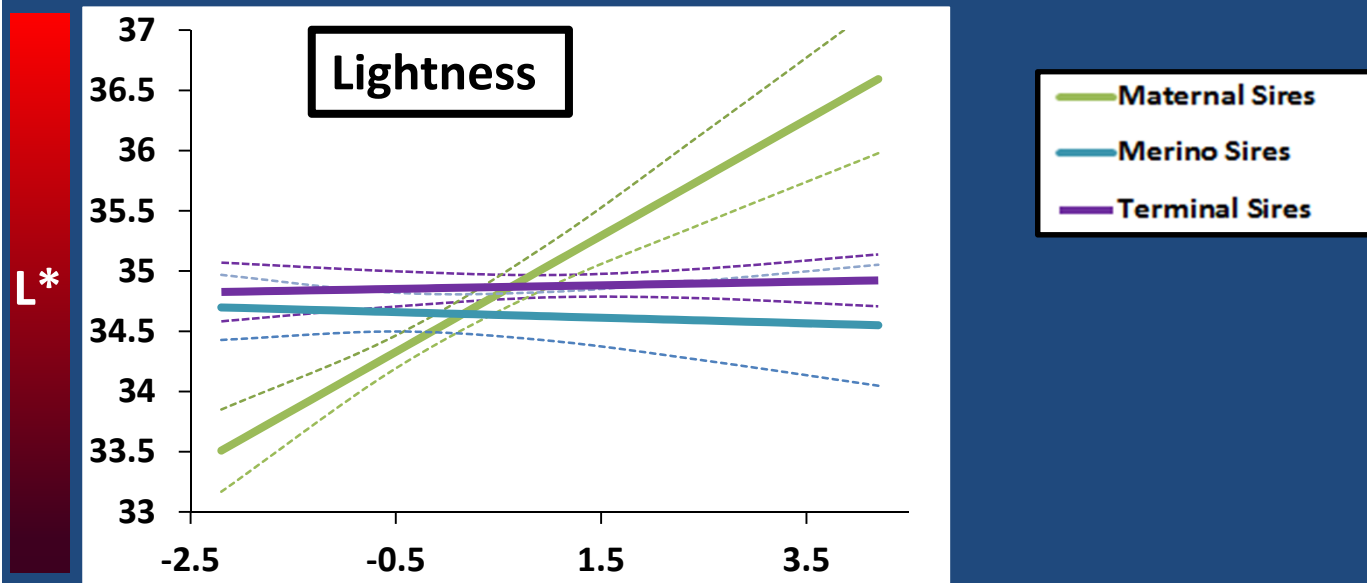
- **Multivariate analysis of L^* , a^* & b^***
 - **Fixed Effects**
 - Year of birth
 - Site reared
 - Kill group (within site by year)
 - Sire type
 - Sex & Dam breed (within sire type)
 - **Random Effects**
 - Sire
 - Dam by year
 - **Covariate**
 - Australian Breeding Values for Muscling & Fatness
 - pH_u
 - Myoglobin
- **Linear mixed effects model**
 - **Least Squared means for each of L^* and a^***

Results

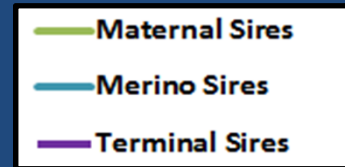
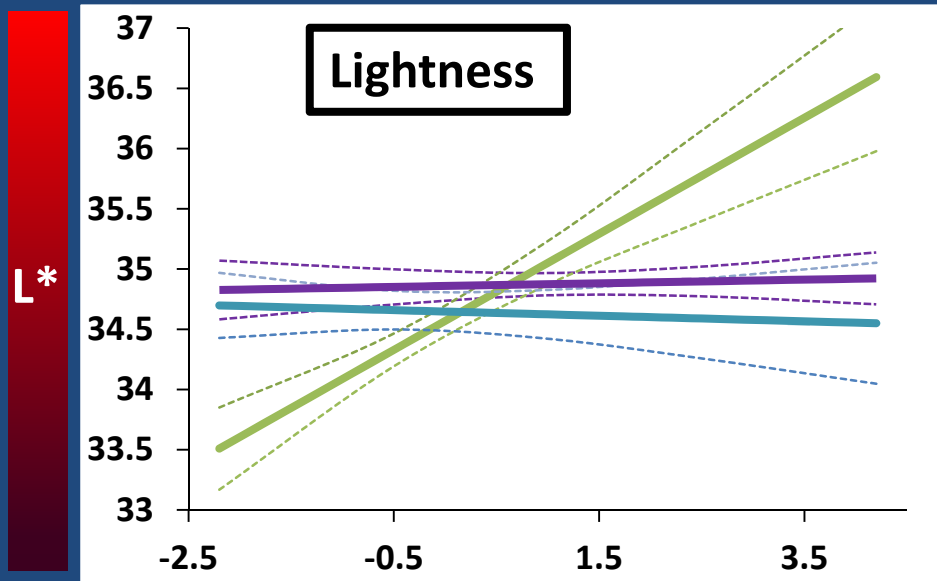
Muscling & Meat Colour



Muscling & Meat Colour

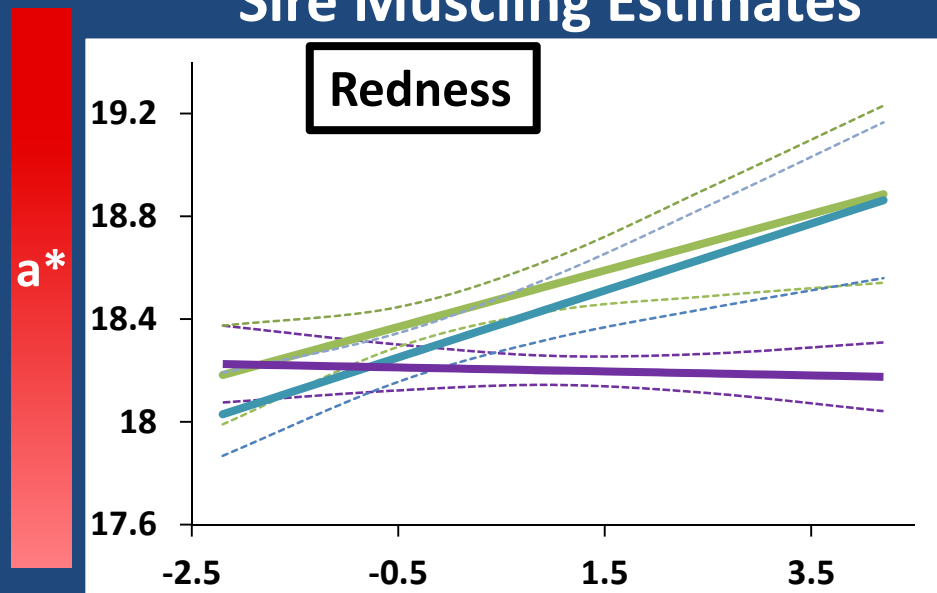


Muscling & Meat Colour



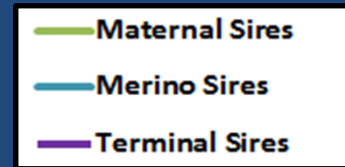
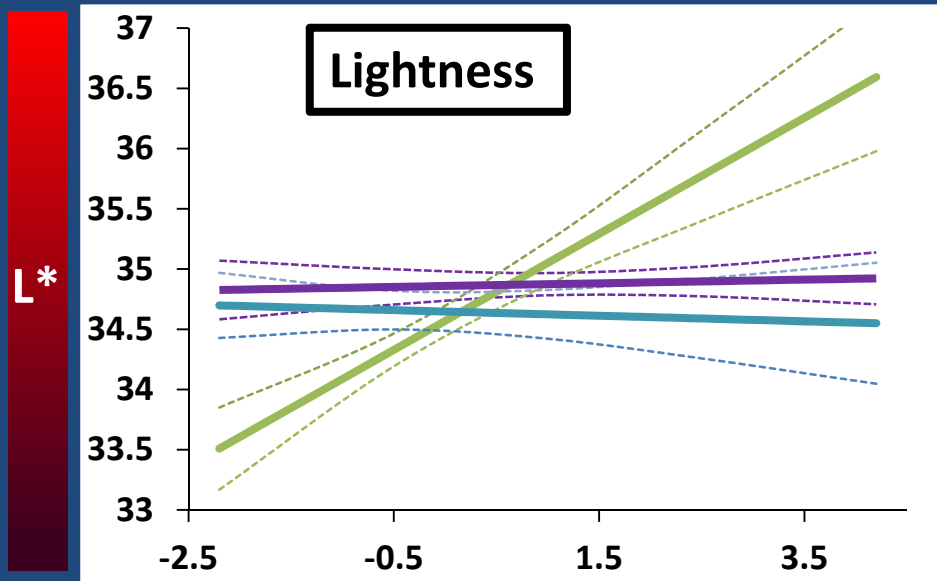
pH_u?

Sire Muscling Estimates

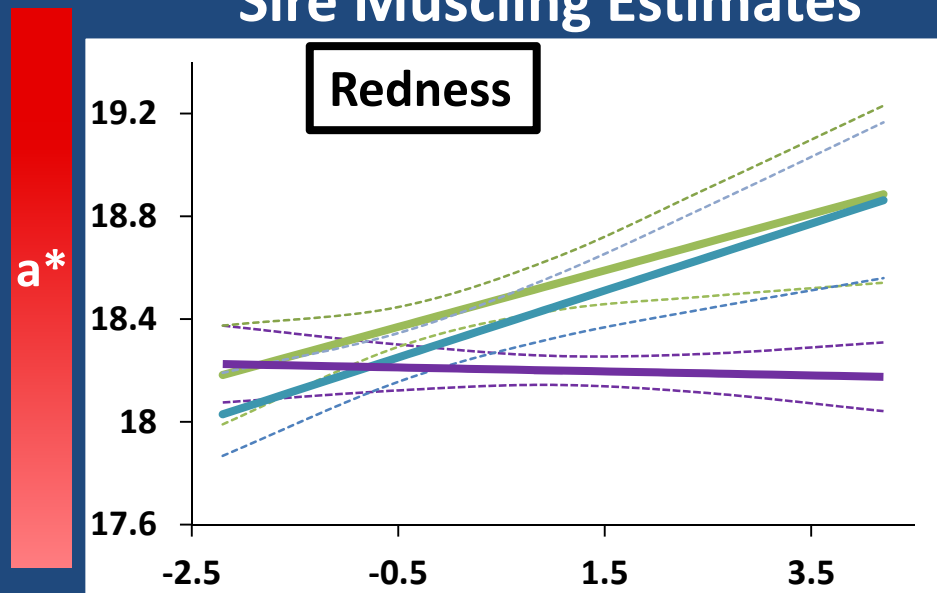


Sire Muscling Estimates

Muscling & Meat Colour

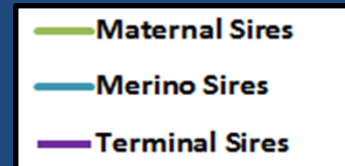
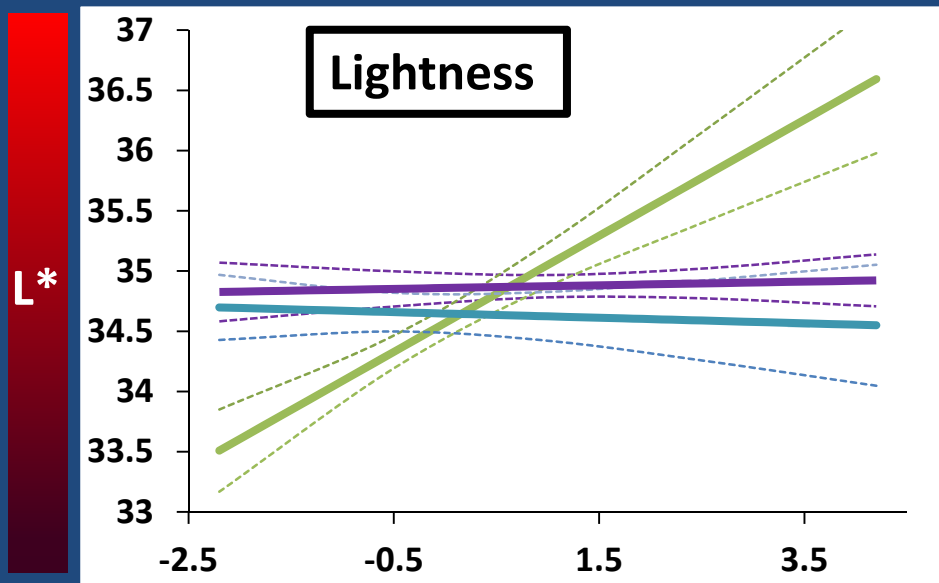


Sire Muscling Estimates

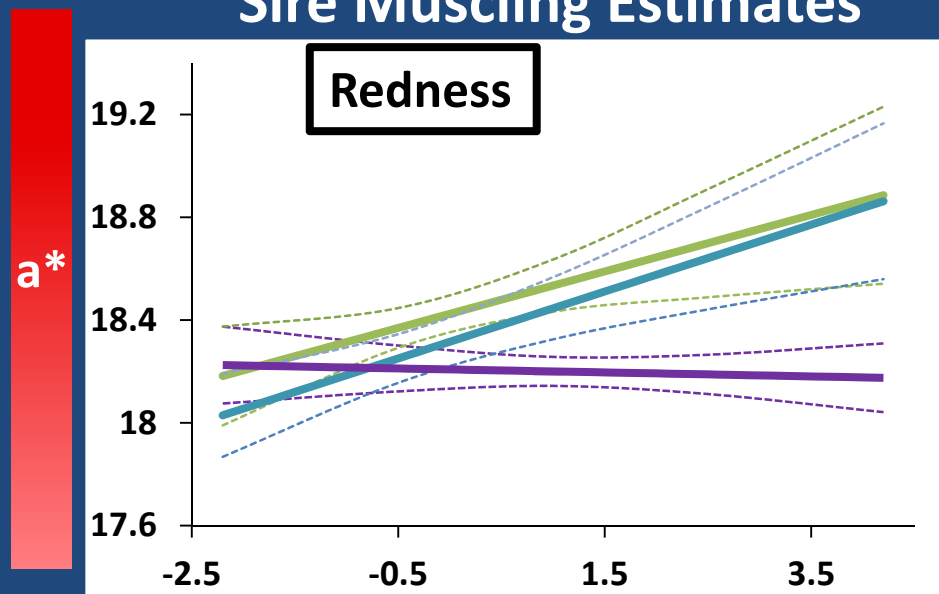


Sire Muscling Estimates

Muscling & Meat Colour



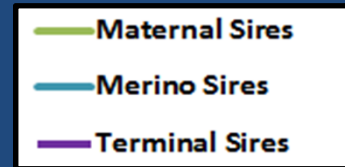
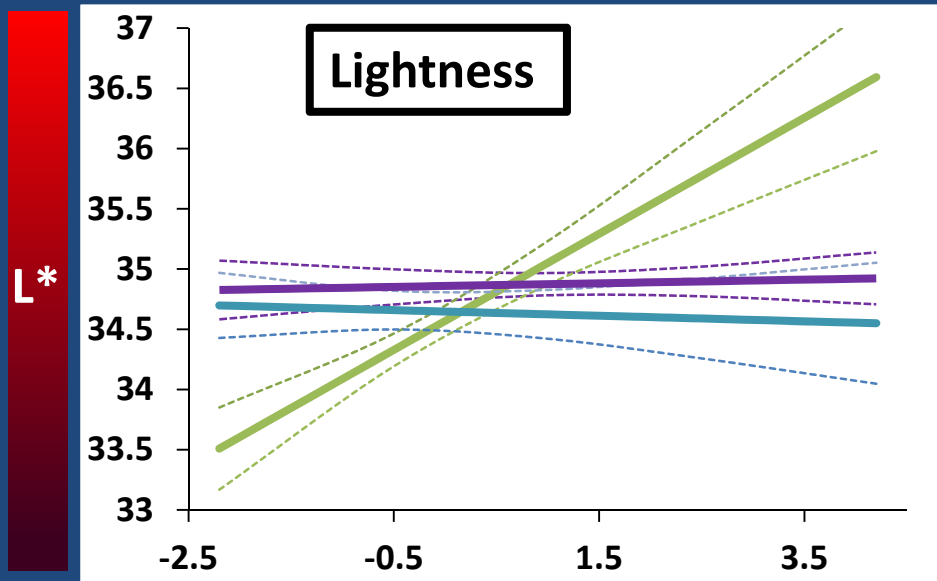
Sire Muscling Estimates



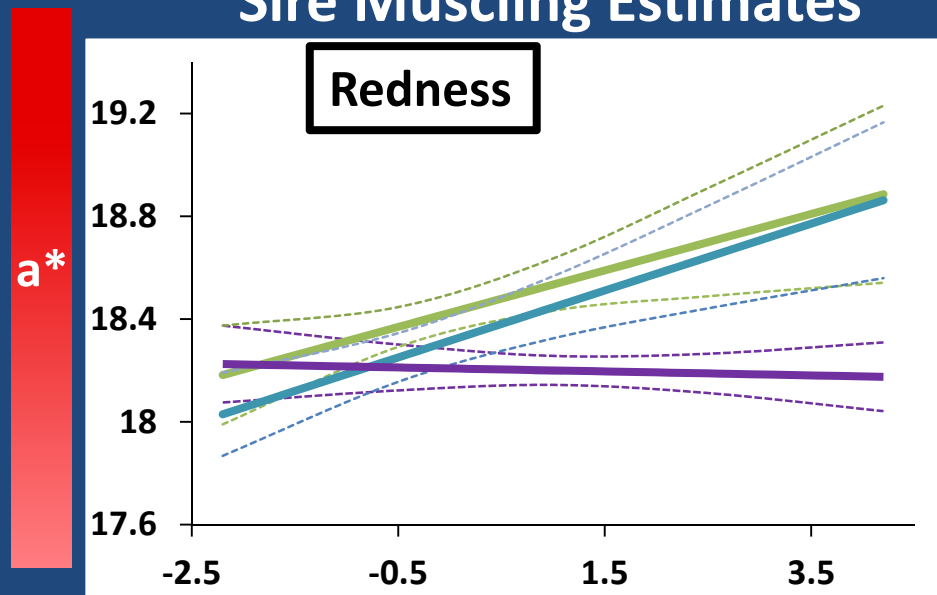
Sire Muscling Estimates



Muscling & Meat Colour



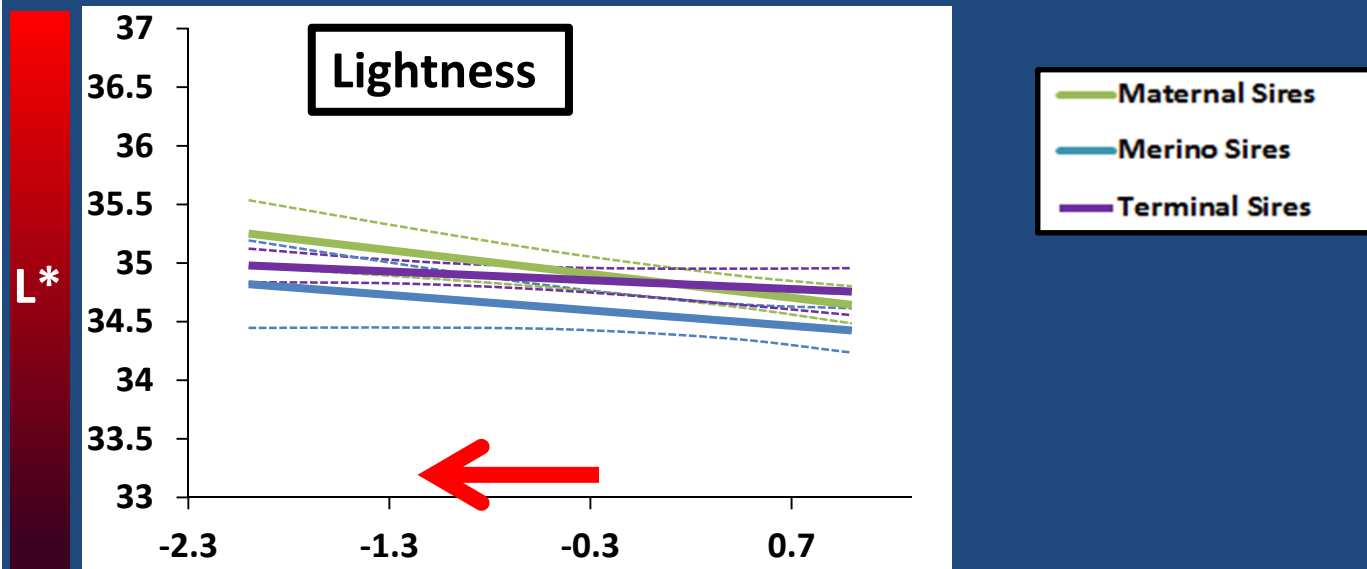
Sire Muscling Estimates



Sire Muscling Estimates

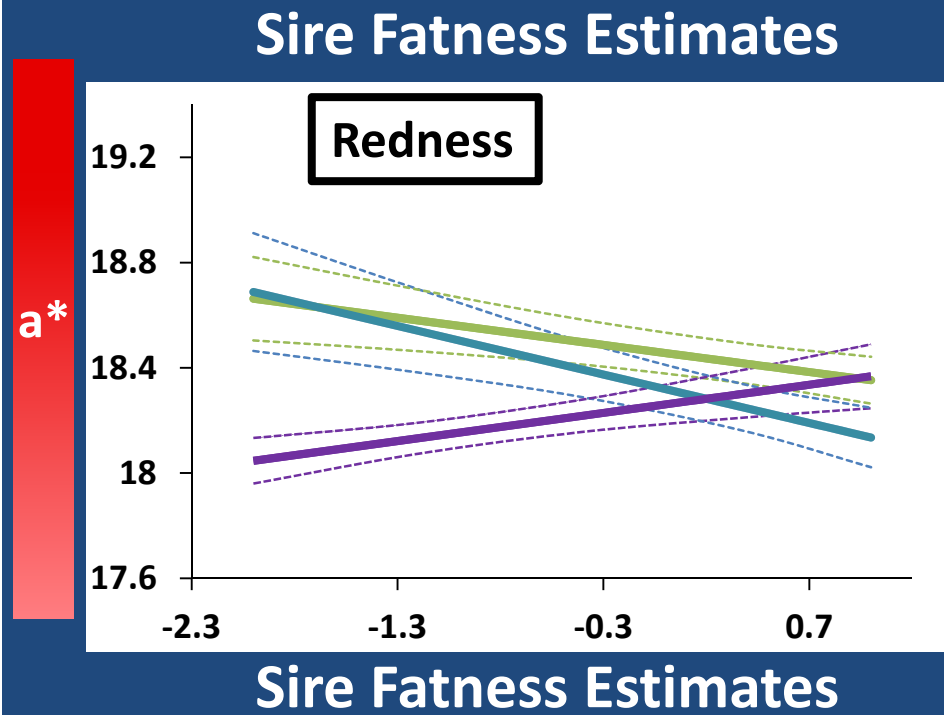
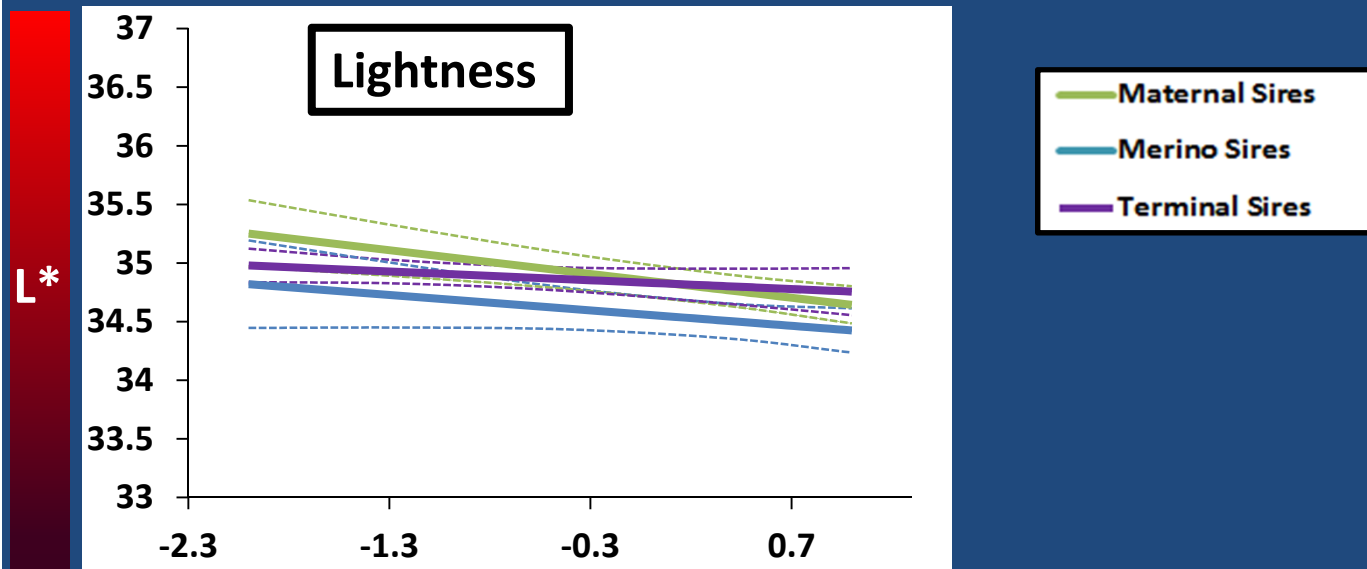


Fatness & Meat Colour

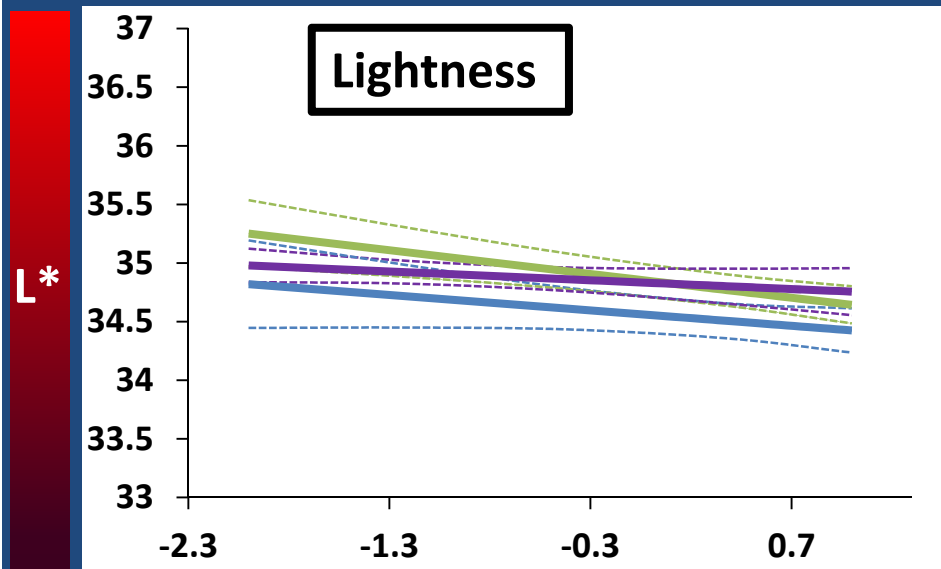


Sire Fatness Estimates

Fatness & Meat Colour

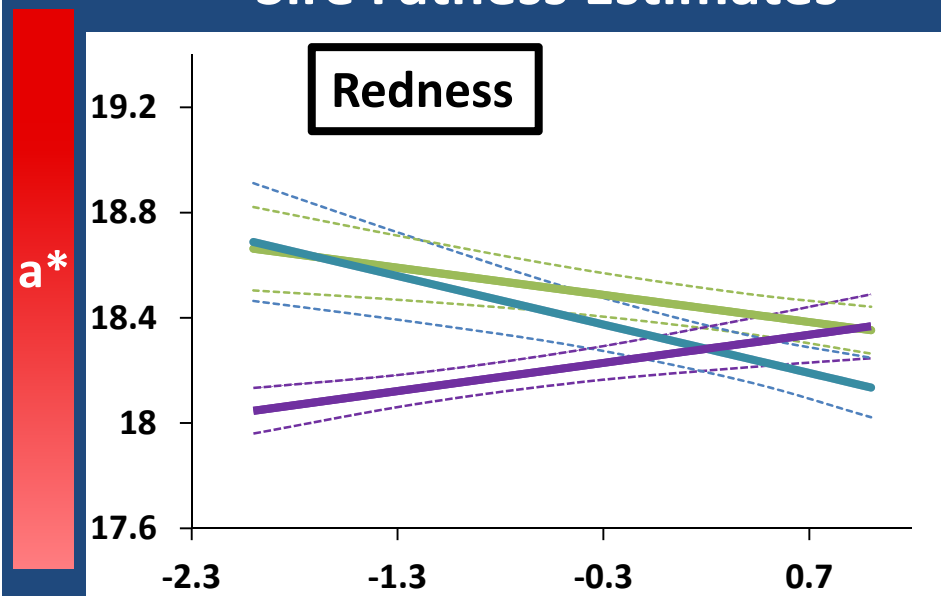


Fatness & Meat Colour



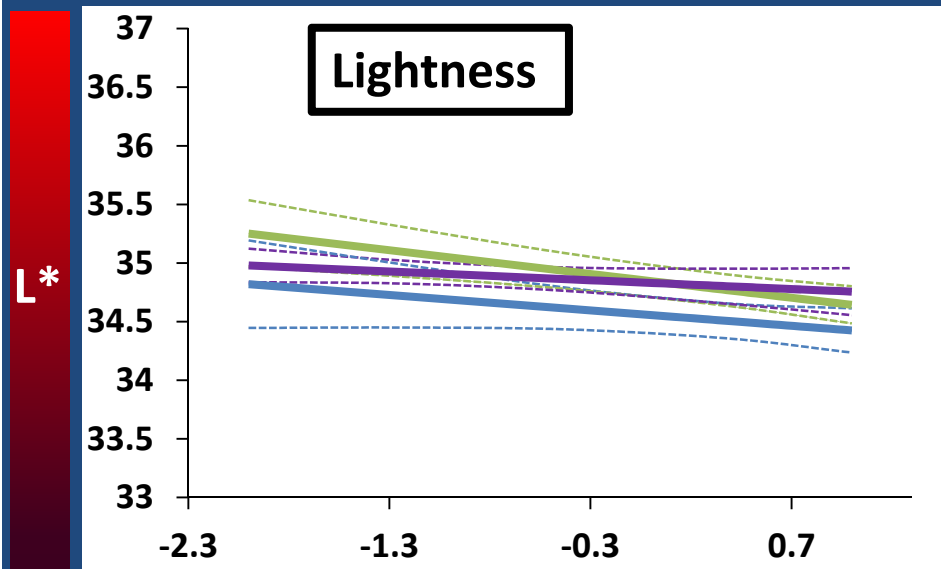
pH_u?

Sire Fatness Estimates

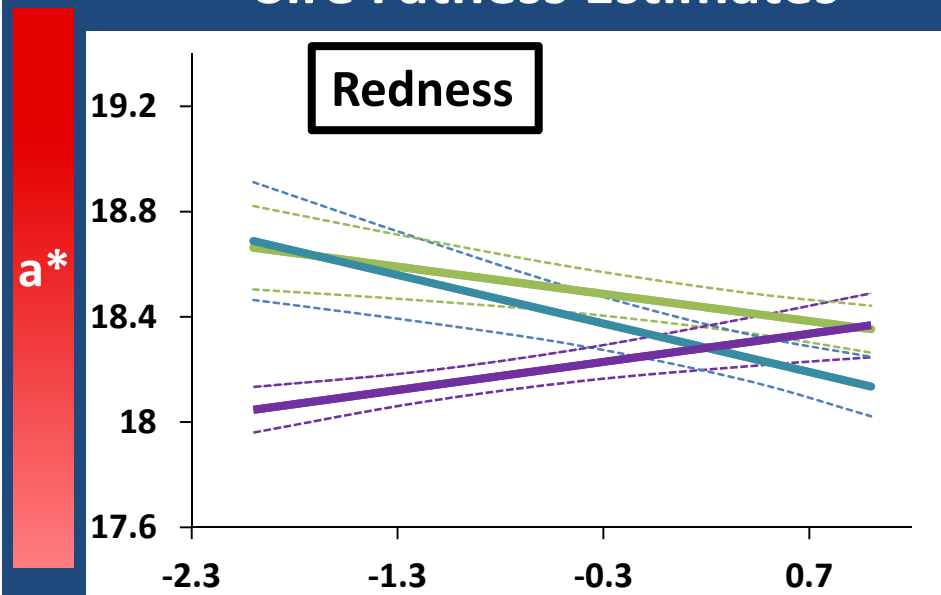


Sire Fatness Estimates

Fatness & Meat Colour

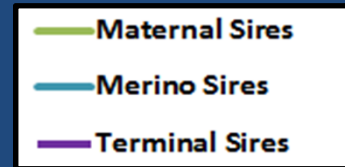
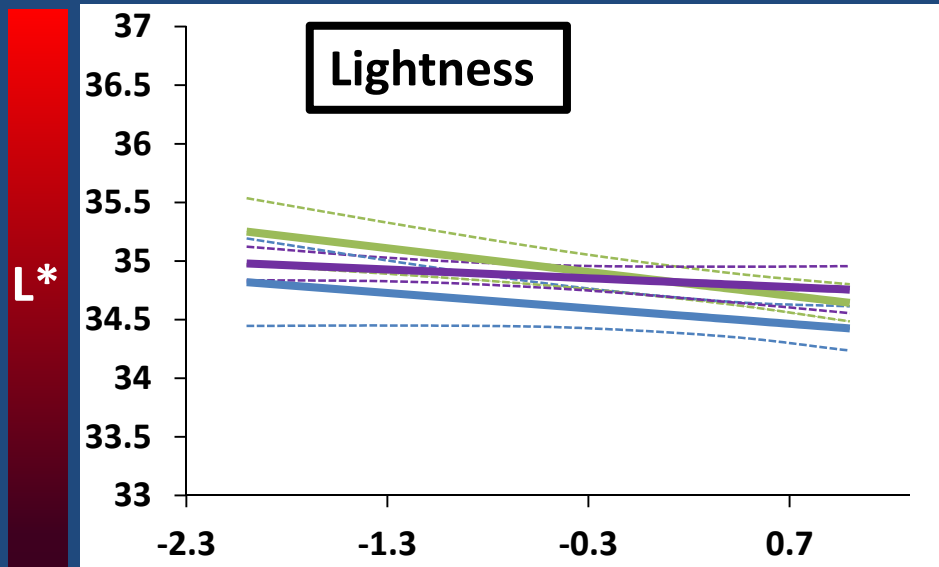


Sire Fatness Estimates

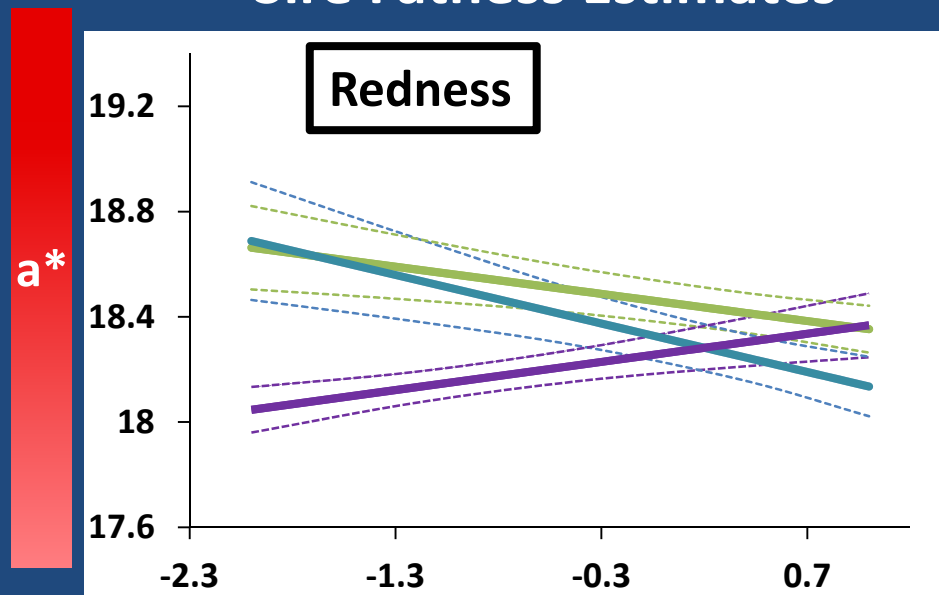


Sire Fatness Estimates

Fatness & Meat Colour

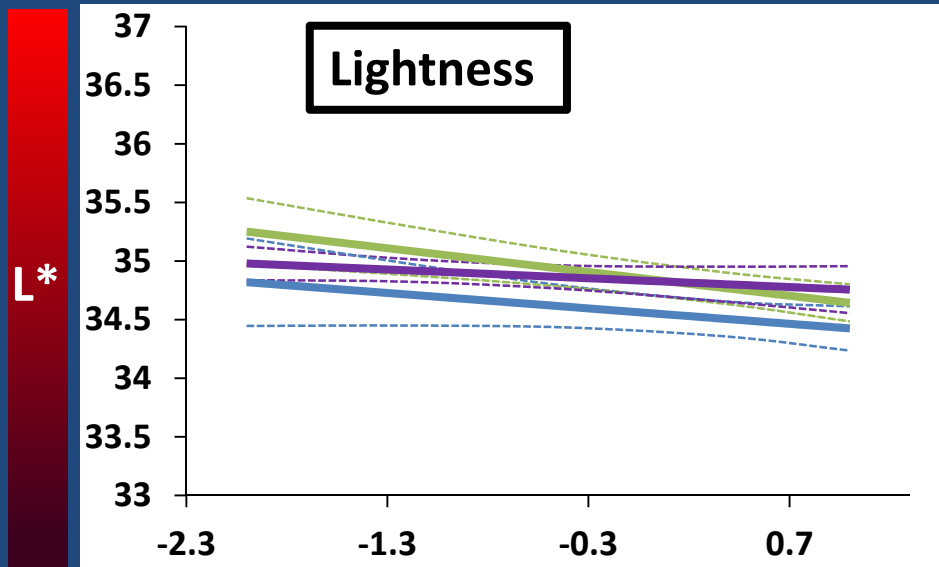


Sire Fatness Estimates

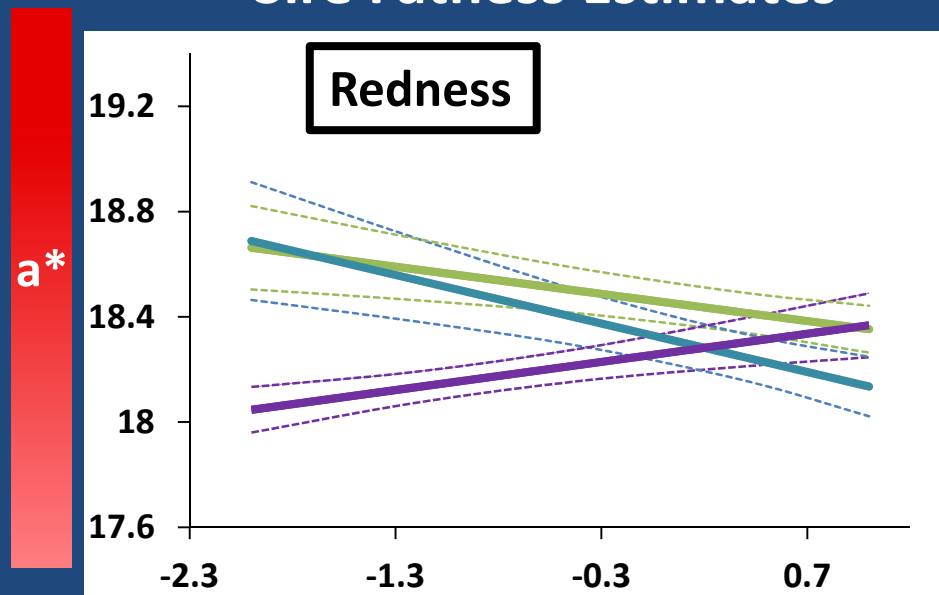


Sire Fatness Estimates

Fatness & Meat Colour



Sire Fatness Estimates



Sire Fatness Estimates

Hypothesis



Hypothesis



Hypothesis



Hypothesis



Hypothesis



Maternal
Merino

Maternal

Hypothesis



Hypothesis



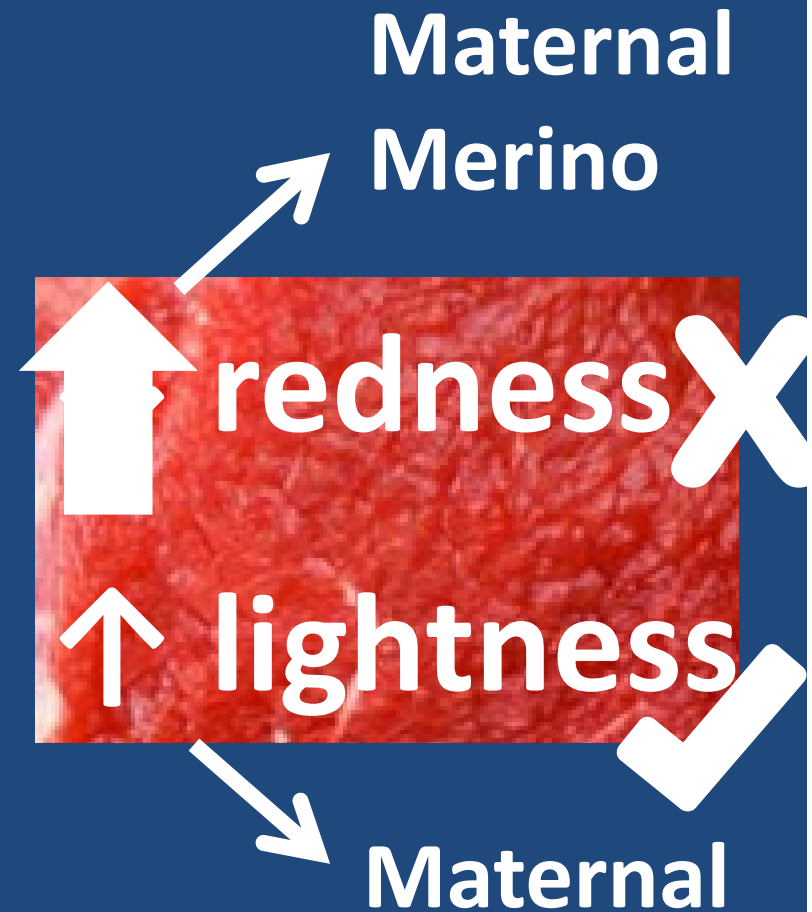
Hypothesis



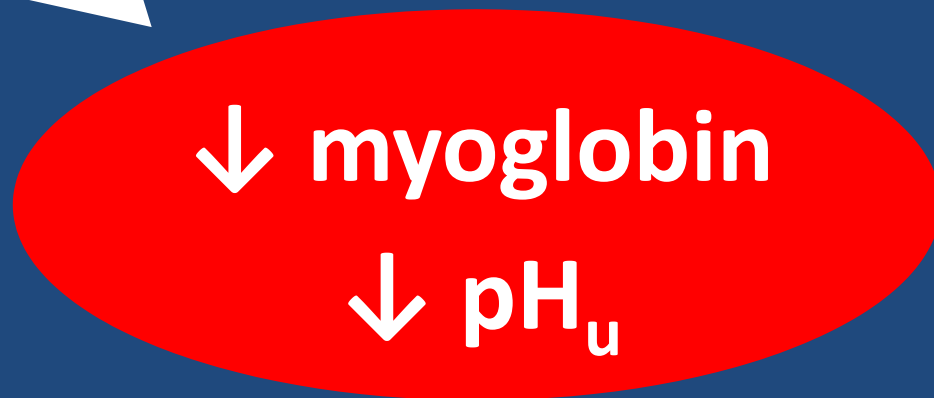
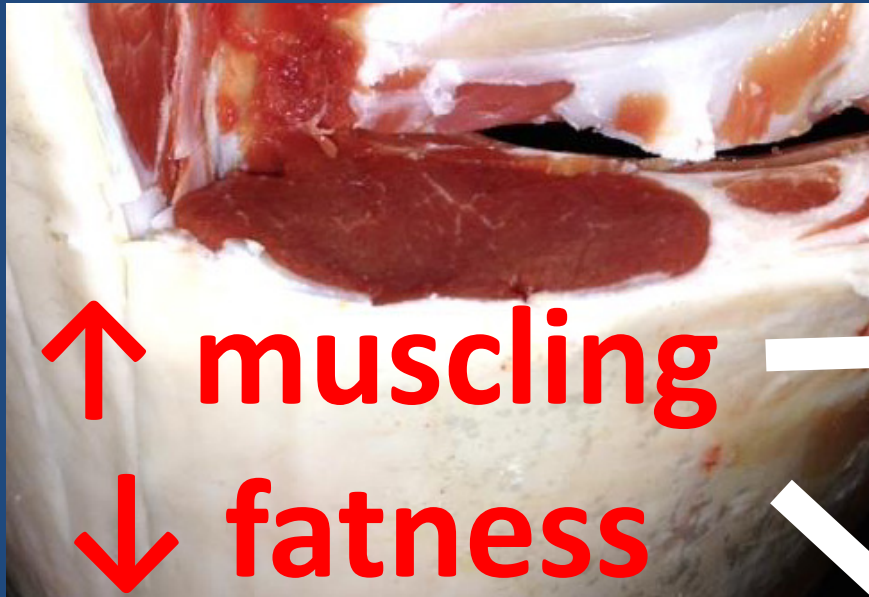
Hypothesis



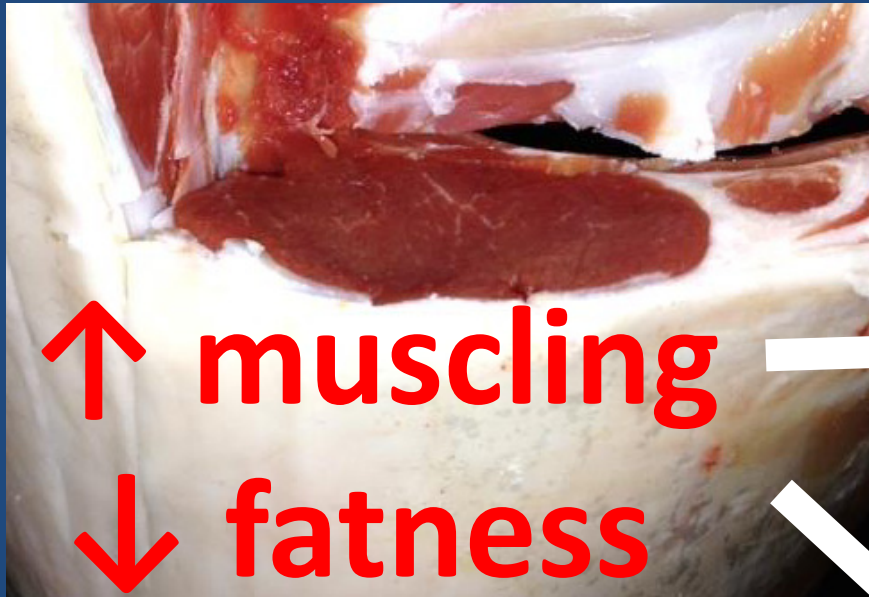
Hypothesis



Hypothesis



Hypothesis



↓ myoglobin ✓
↓ pH_u ✗

Sire selection & Lamb meat colour

↑ muscling

↓ fatness

↑ type IIx
muscle fibres

- ↓ myoglobin
 - ↓ adrenaline responsiveness
- ↑ glycogen → ↓ pH_u

Sire selection & Lamb meat colour

↑ muscling

↓ fatness

↑ type IIX
muscle fibres

- ↓ myoglobin ✓
 - ↓ adrenaline responsiveness
- ↑ glycogen → ↓ pH_u

Sire selection & Lamb meat colour

↑ muscling

↓ fatness

↑ type IIX
muscle fibres

- ↓ myoglobin ✓
- ↓ adrenaline responsiveness

→ ↑ glycogen → ↓ pH_u ✗

Conclusions

**Sire selection for yield
(↑ muscling & ↓ fatness)
will improve fresh lamb
meat colour**

Acknowledgements

Supervisors: Assoc. Prof. Graham Gardner

Prof. David Pethick

Dr Robin Jacob



The Australian Sheep CRC & all those involved with
the Information Nucleus Flock experiment

