

Proteomics profiles of *Longissimus thoracis* muscle of *Arouquesa* cattle under different production systems

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Session “Omics and integrative analyses towards understanding inter-organ cross-talk and whole body physiology of livestock”

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Introduction

- The consumers' awareness about quality and the products' origin is increasing.
- The production in sustainable systems need to be improved and supported.
- Traditional systems are associated with sustainability and with the production of high-quality products.





Introduction

- Arouquesa breed is well known for the Arouquesa PDO beef
- Problems with nutritional restrictions
- Animals produced in a traditional mountain system with harsh climatic conditions
- Need to apply new systems without affecting the beef quality





Introduction

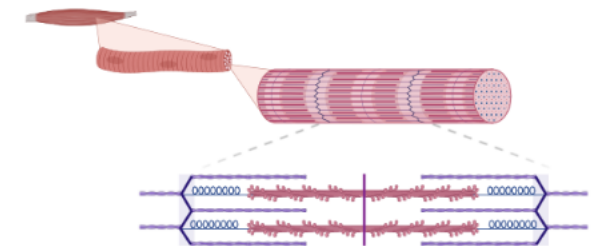
- Omics technologies are gaining interest in animal production
- Proteomics can be used to improve meat quality parameters and to establish biomarkers
- It can be a powerful tool to ensure compliance with the certification specifications
- There are lack of studies using omics in Portuguese autochthonous breeds



**Proteomic
analysis of the
muscle**



**Find possible biomarkers of meat
quality for the Arouquesa breed**

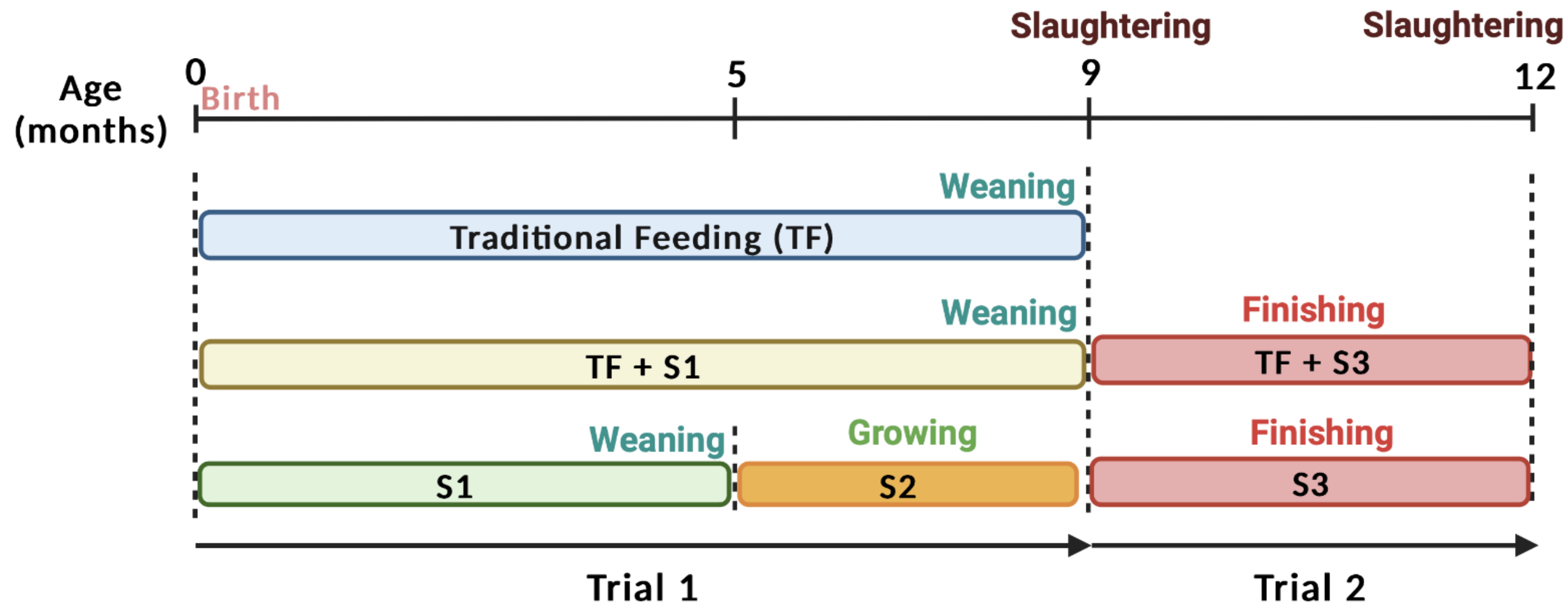




Objectives

The aim of this work is to compare proteomic profiles of Arouquesa beef produced under traditional and improved production systems using label-free proteomics.

Experimental design





Previous results



animals



Article

Growth Performance, Carcass and Meat Traits of Autochthonous *Arouquesa* Weaners Raised on Traditional and Improved Feeding Systems

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Previous results

TRIAL 1

Traits	Feeding System		
	TF (<i>n</i> = 11)	TF+S1 (<i>n</i> = 13)	S1+S2 (<i>n</i> = 15)
LW final (kg)	240.2 ^b (8.9)	272.6 ^a (6.9)	273.4 ^a (7.5)
ADG (g.day ⁻¹)	867.2 ^b (64.9)	1006.3 ^a (118.0)	1004.2 ^a (178.0)
EL (%)	2.31 ^a (0.33)	1.85 ^a (0.29)	0.97 ^b (0.25)
CL (%)	13.5 ^a (1.5)	14.0 ^a (1.3)	10.0 ^b (1.1)

^{a,b} Rows with different superscripts indicate statistical differences ($p < 0.05$) LW—live weight; ADG—average daily gain EL—exudative losses measured at day 7 post mortem; CL—cooking losses measured at day 7 post mortem

TRIAL 2

Traits	Feeding System	
	TF+S3 (<i>n</i> = 10)	S3 (<i>n</i> = 11)
SF_RTU (mm)	5.8 ^b (0.50)	6.5 ^a (0.45)
SF (mm)	5.5 ^b (0.41)	7.1 ^a (0.47)

^{a,b} Rows with different superscripts indicate statistical differences ($p < 0.05$) SF_RTU—subcutaneous fat thickness obtained with ultrasound SF—subcutaneous fat depth

No differences in the other parameters measured as the carcass yield and weight, lumbar measurements, color, pH and shear force.



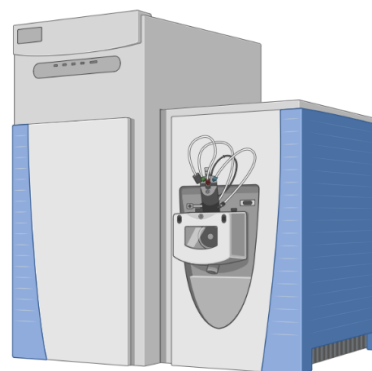
Methods



Longissimus thoracis
muscle samples

Protein
extraction

Trypsin
digestion



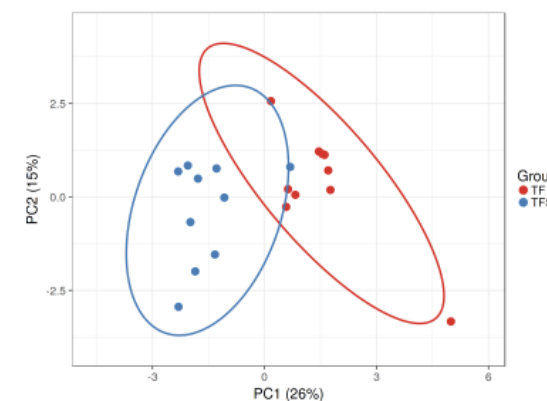
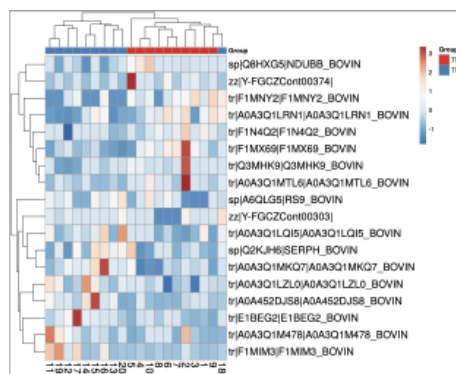
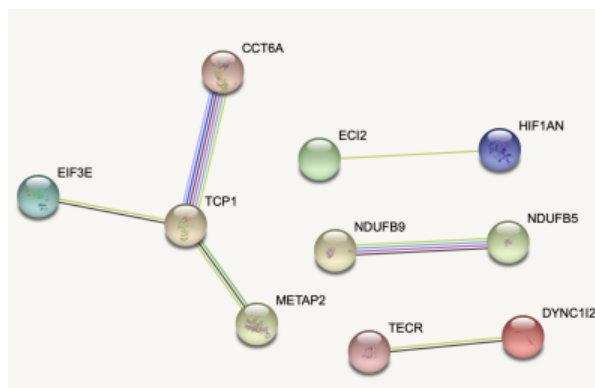
LC-MS/MS analysis

MaxQuant
analysis

Identification
Quantification

GO and
pathway
analysis

Bioinformatics
analysis

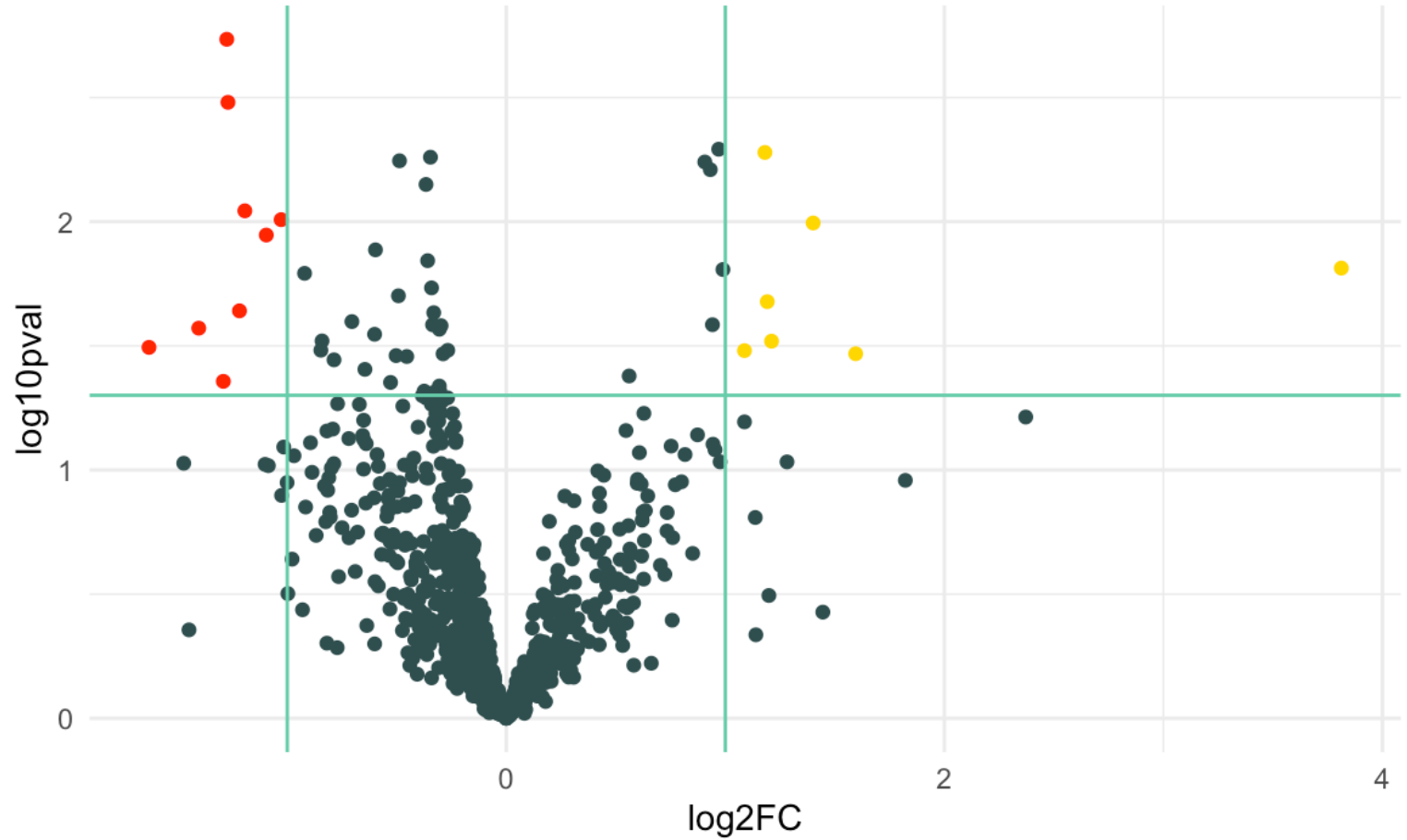


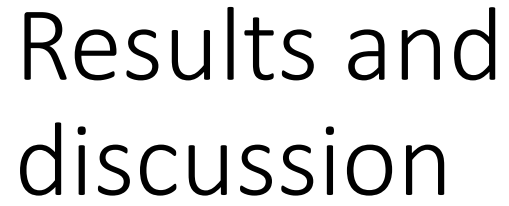


Results and discussion

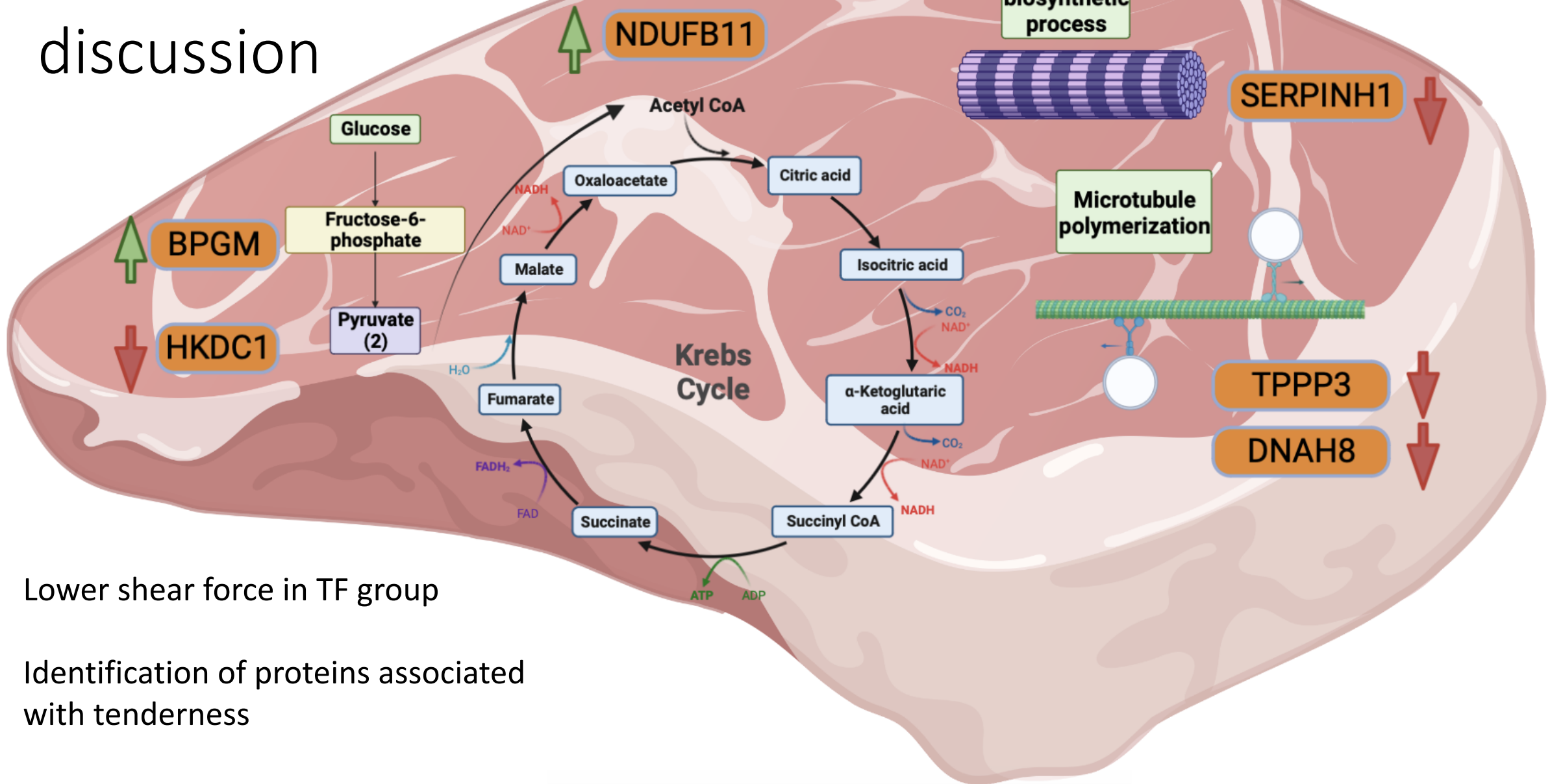
- 16 proteins differentially abundant
- 9 proteins down-regulated (red)
- 7 proteins up-regulated (yellow)

TF vs. TF+S1





TF vs. TF+S1



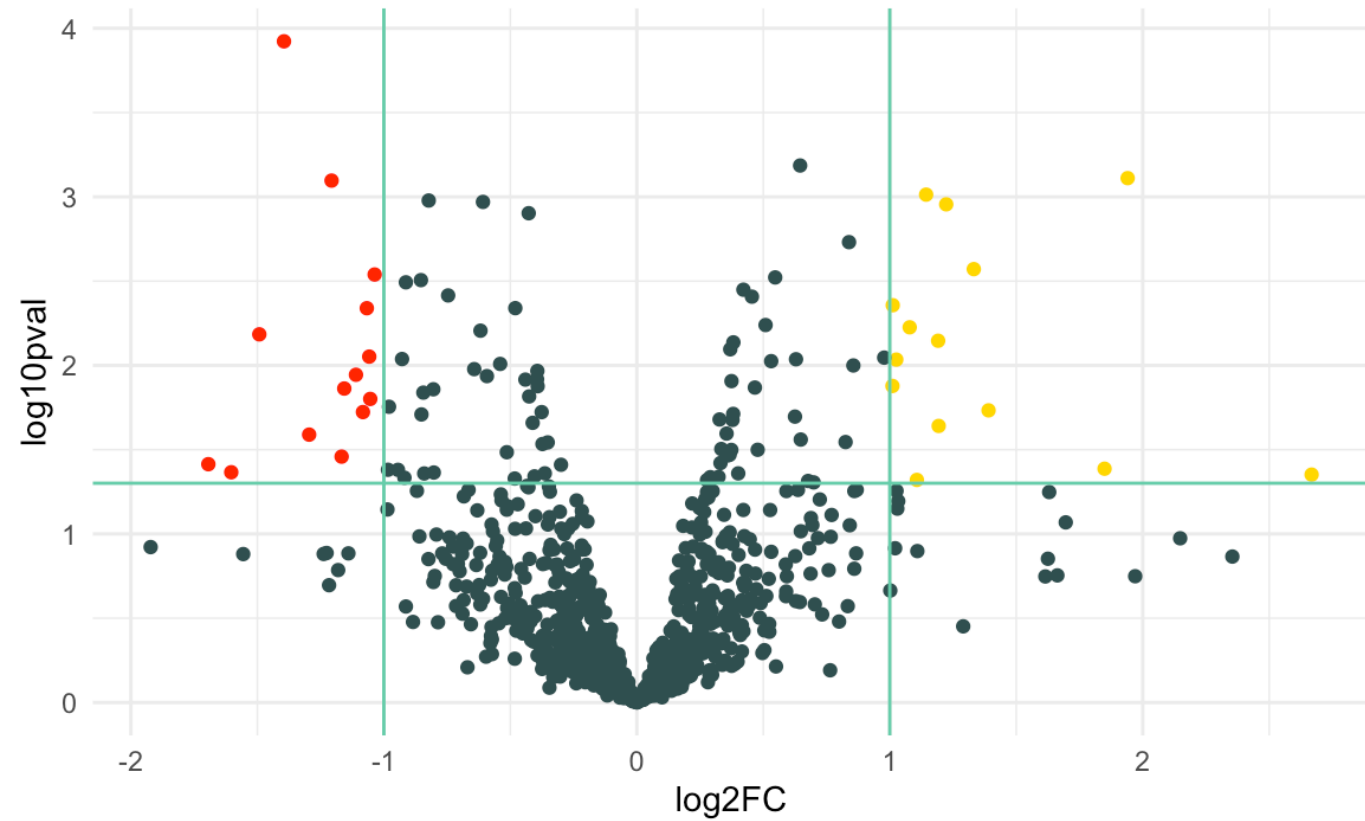
- Lower shear force in TF group
- Identification of proteins associated with tenderness
- Possible markers of color stability



Results and discussion

TF vs. S1+S2

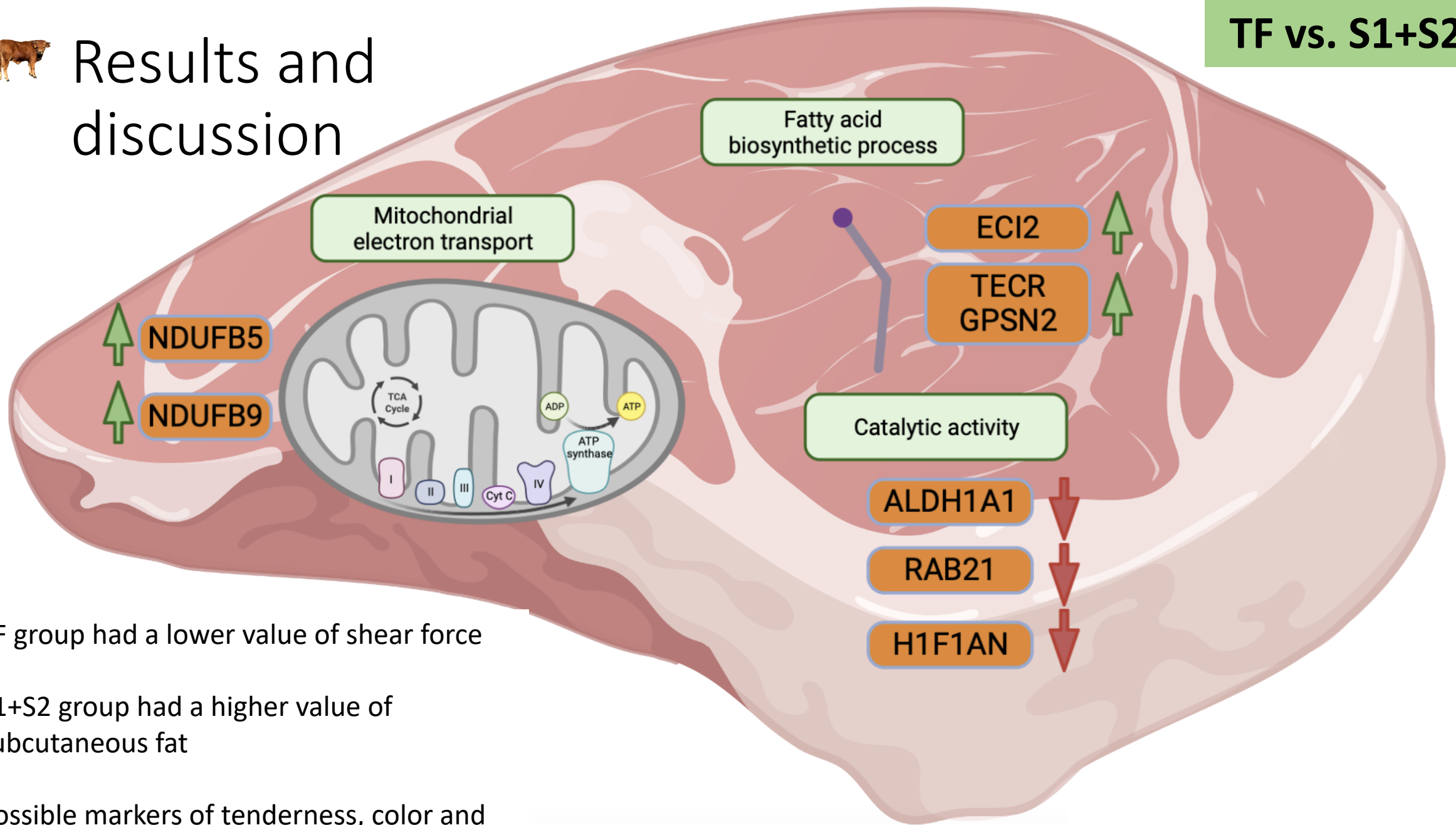
- 28 proteins differentially abundant
- 14 proteins down-regulated (red)
- 14 proteins up-regulated (yellow)





Results and discussion

TF vs. S1+S2



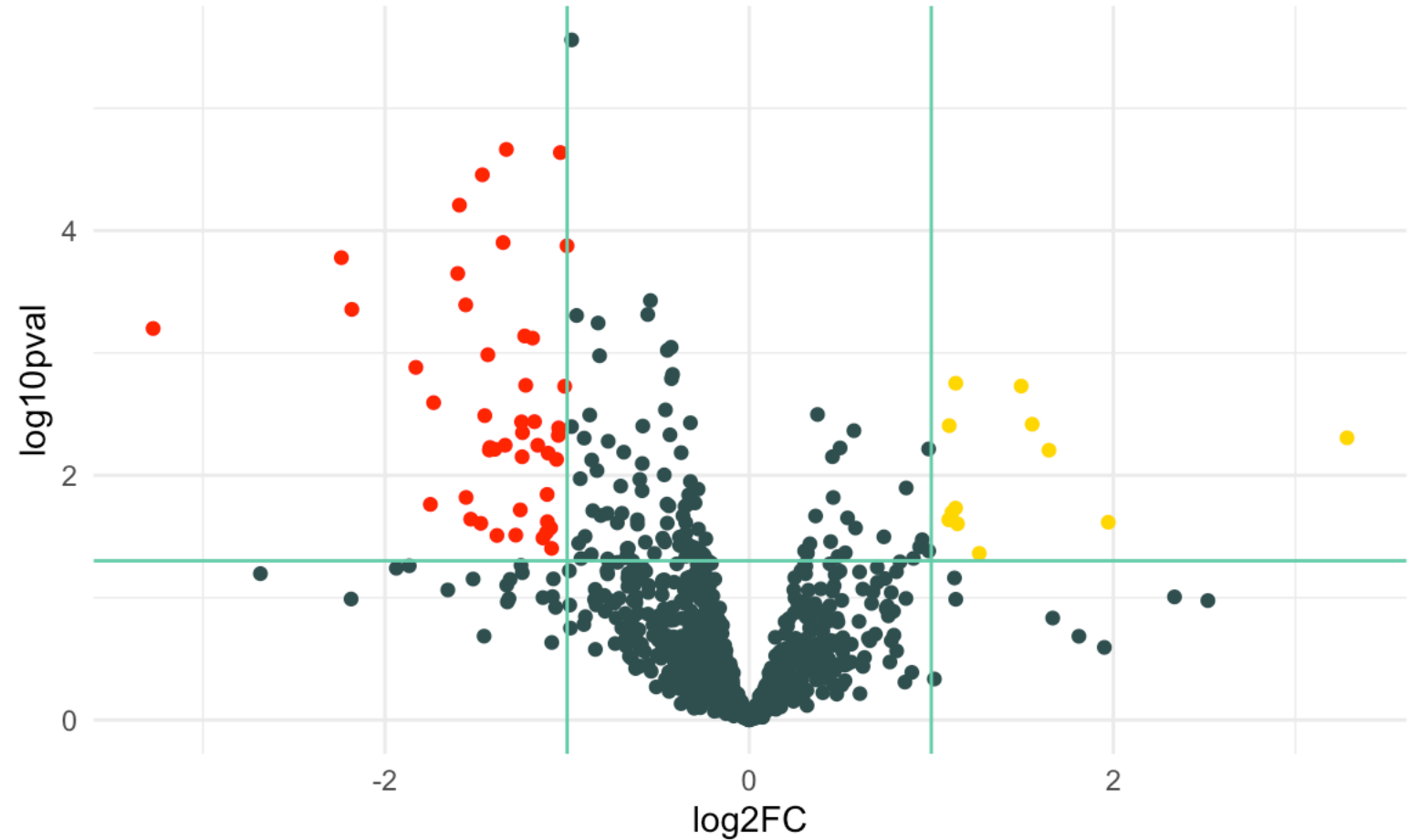
- TF group had a lower value of shear force
- S1+S2 group had a higher value of subcutaneous fat
- Possible markers of tenderness, color and fat deposition



Results and discussion

TF vs. TF+S3

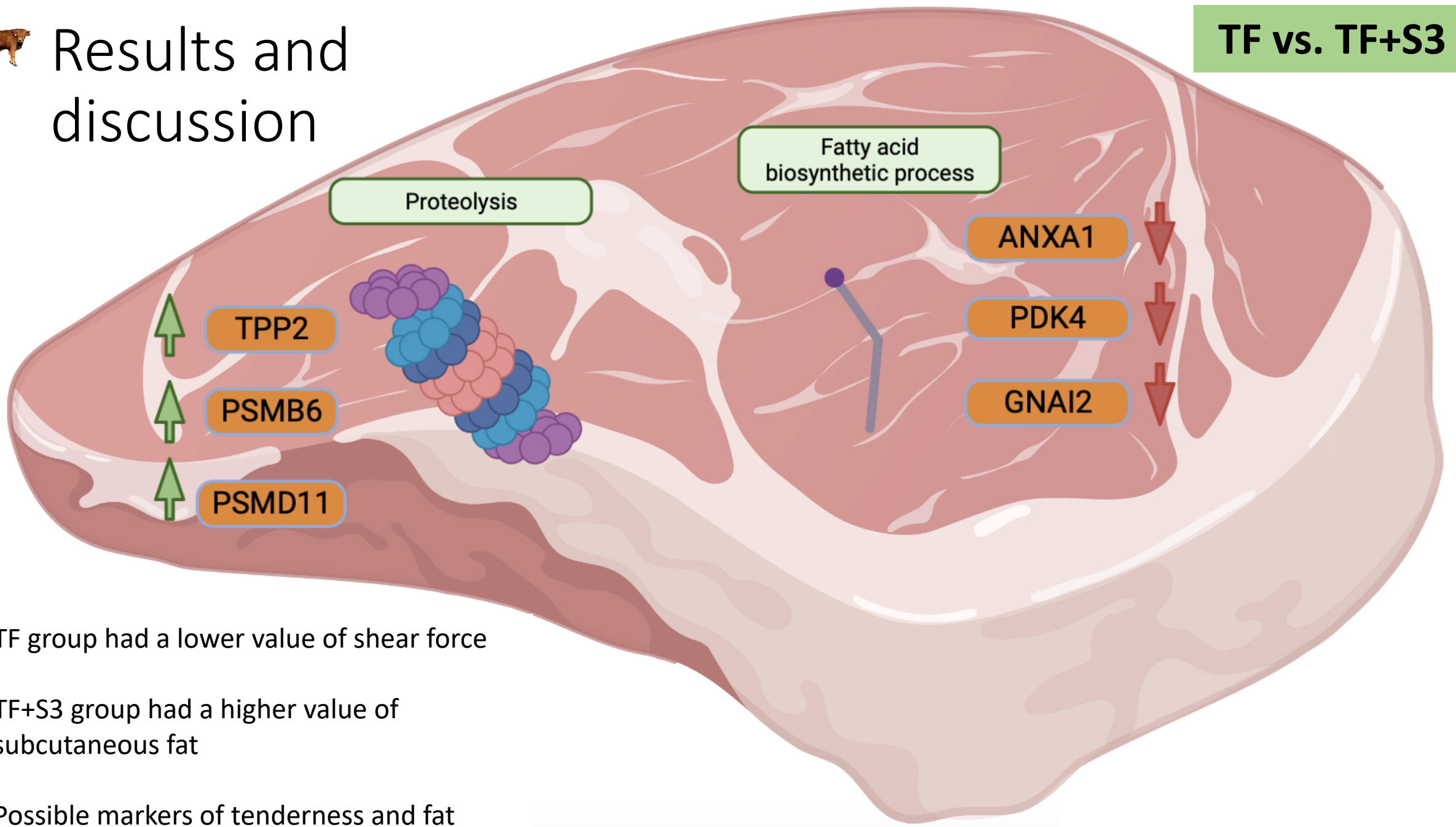
- 57 proteins differentially abundant
- 45 proteins down-regulated (red)
- 12 proteins up-regulated (yellow)





Results and discussion

TF vs. TF+S3



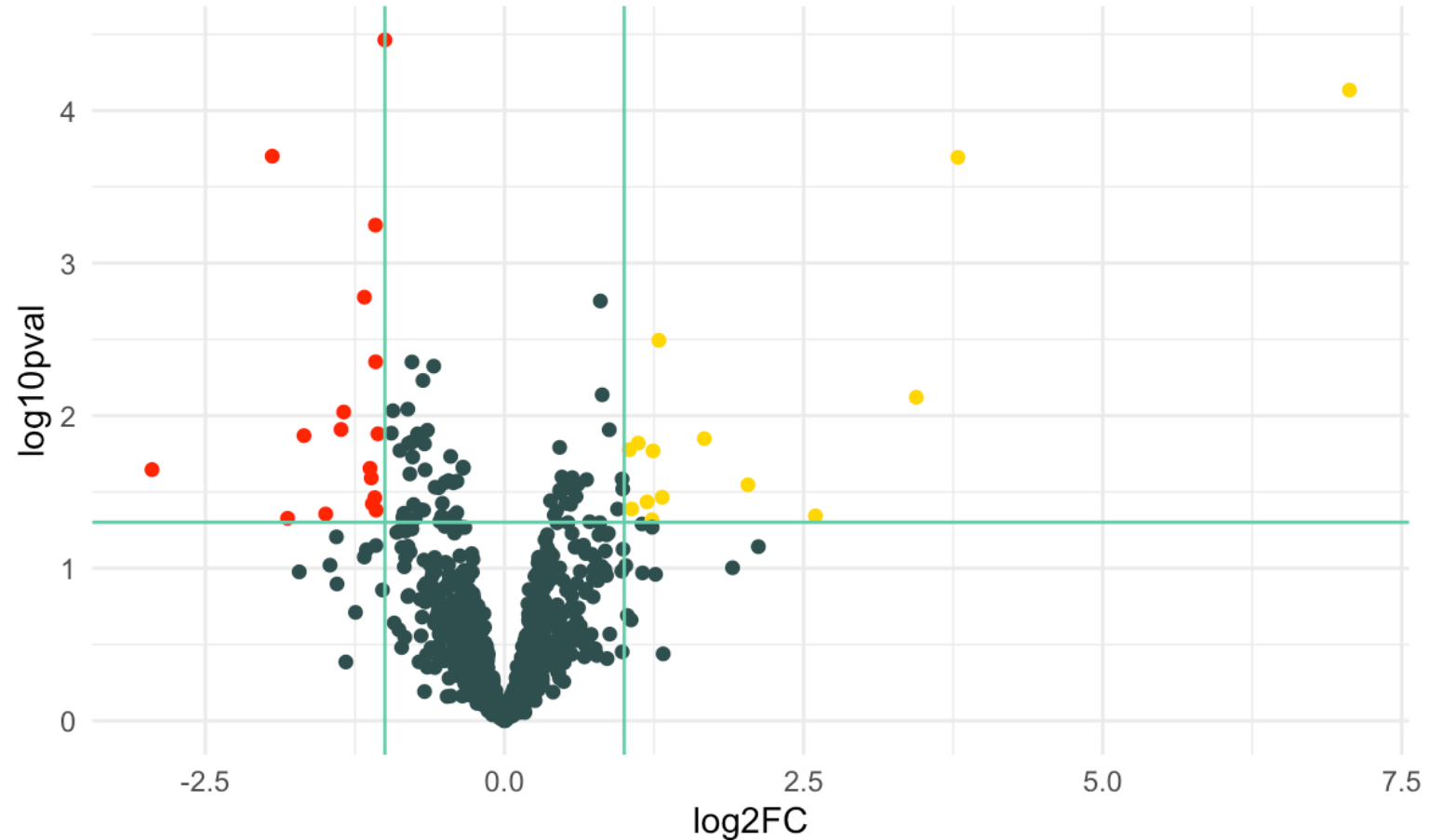
- TF group had a lower value of shear force
- TF+S3 group had a higher value of subcutaneous fat
- Possible markers of tenderness and fat accumulation



Results and discussion

TF vs. S3

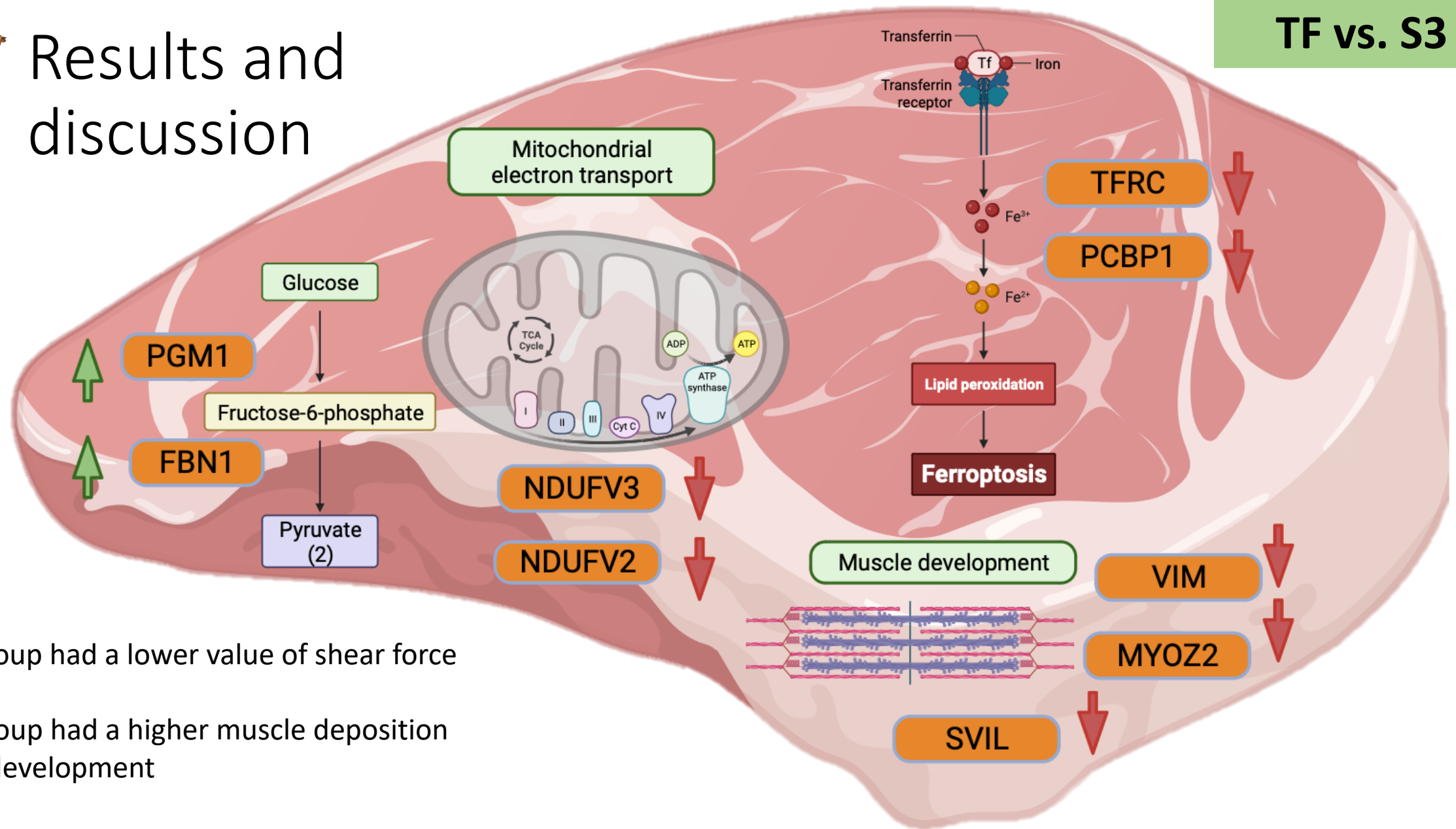
- 31 proteins differentially abundant
- 17 proteins down-regulated (red)
- 14 proteins up-regulated (yellow)





Results and discussion

TF vs. S3



- TF group had a lower value of shear force
- S3 group had a higher muscle deposition and development
- Possible markers of tenderness, color and muscle development



Conclusion

- There were proteins with high abundance involved in mechanisms that affect the color, tenderness and water holding capacity of meat.
- We found some putative biomarkers of meat quality for the Arouquesa breed.
- It was possible to distinguish different metabolisms up-regulated among the different systems.

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