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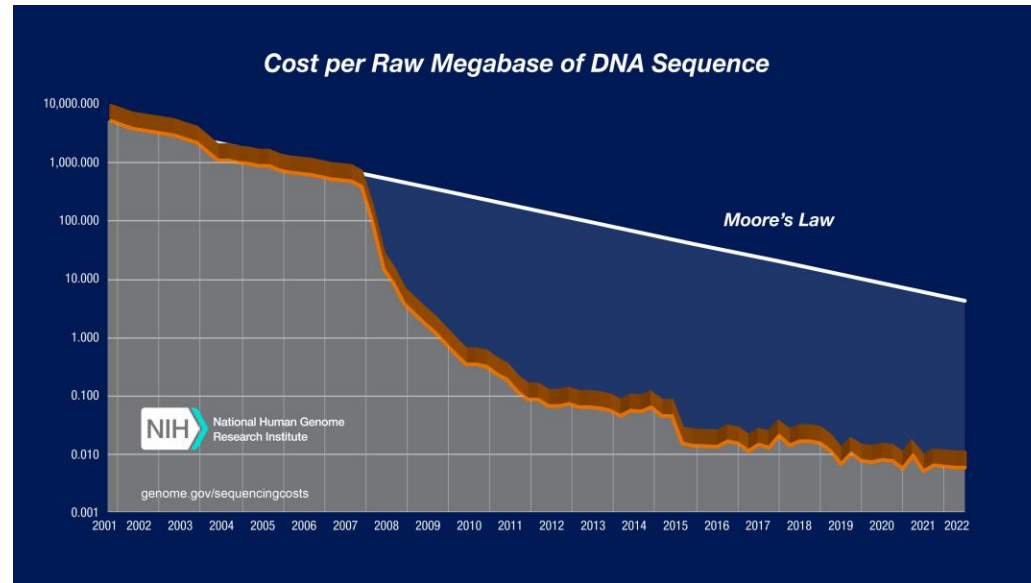


# The use of phenomics to improve carcass and meat quality

Manuel Juárez, MVSc, MBA, PhD

Canada 

# The Phenomic Gap



“Phenomics should be recognized and pursued as an independent discipline to enable the development and adoption of high-throughput and high-dimensional phenotyping.”

“A 'genotype–phenotype' map is inaccessible without the detailed phenotypic data.”

Houle, Govindaraju & Omholt.  
**Phenomics: the next challenge**  
Nature Reviews Genetics 11, 855-866 (2010)

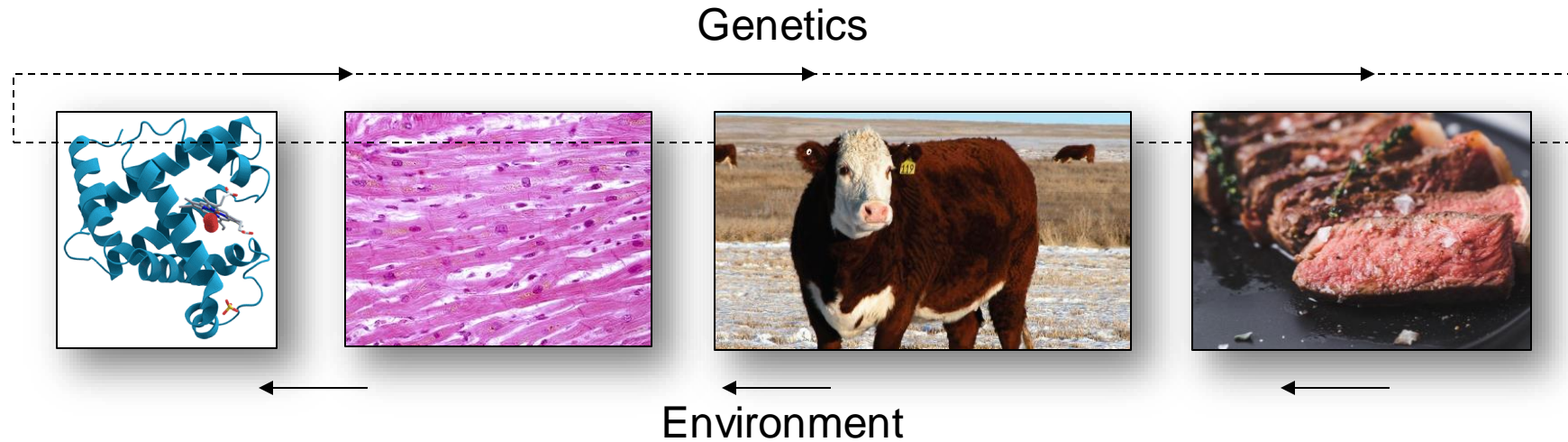
# The Phenomic Gap



“In the age of the genotype, phenotype is king.”

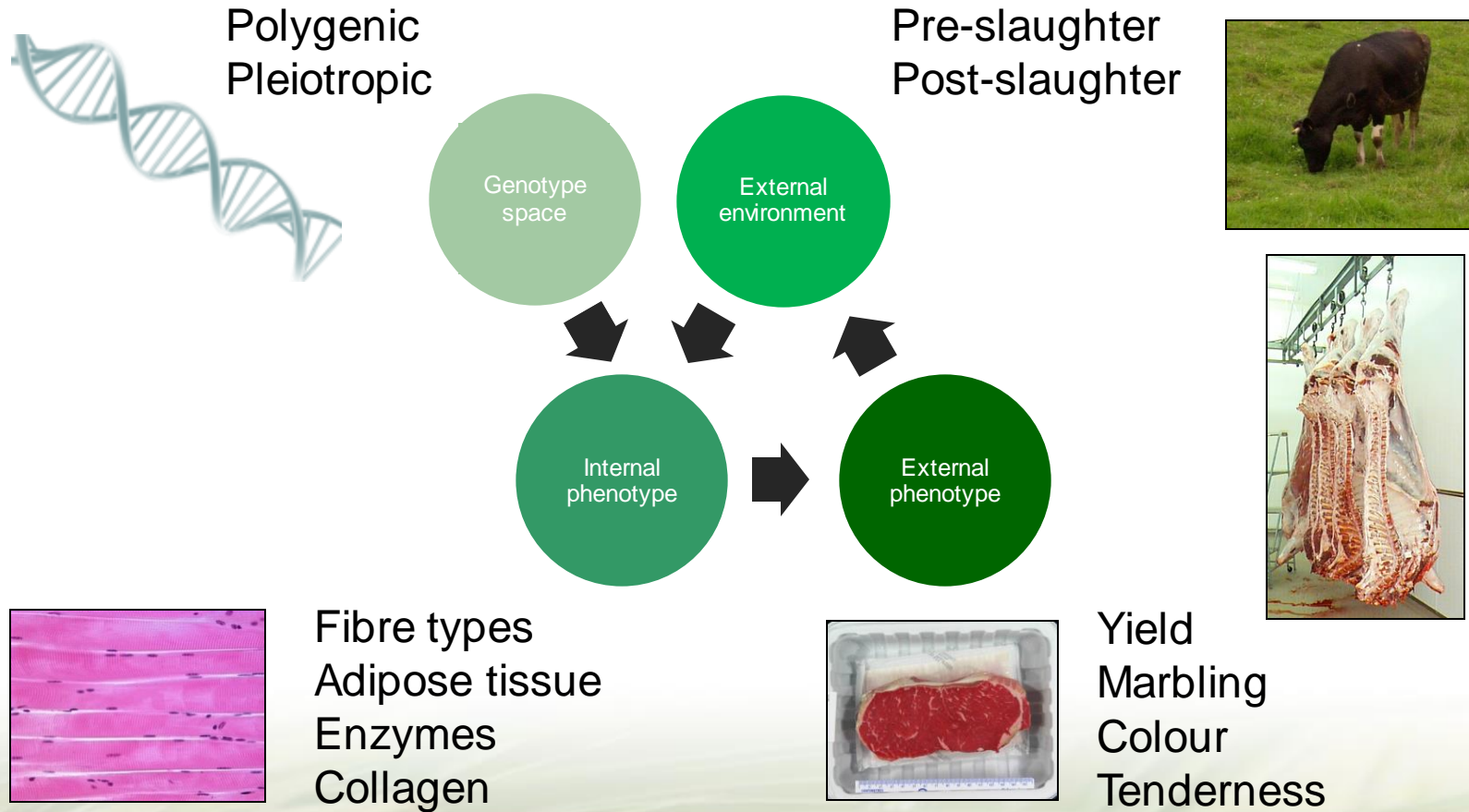
Mike Coffey

# Intro to Livestock Phenomics



Phenome: “Set of all phenotypes expressed by a cell, tissue, organ, organism, or species”

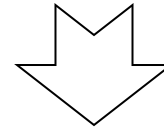
# Genotypic-phenotypic map



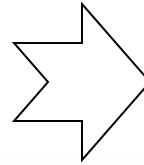
# Livestock Phenomics

“Systematic acquisition of high dimensional phenotypic data on a genome-wide scale.”

“Measurement of phenomes as they change in response to genetic mutation and environmental influences.”

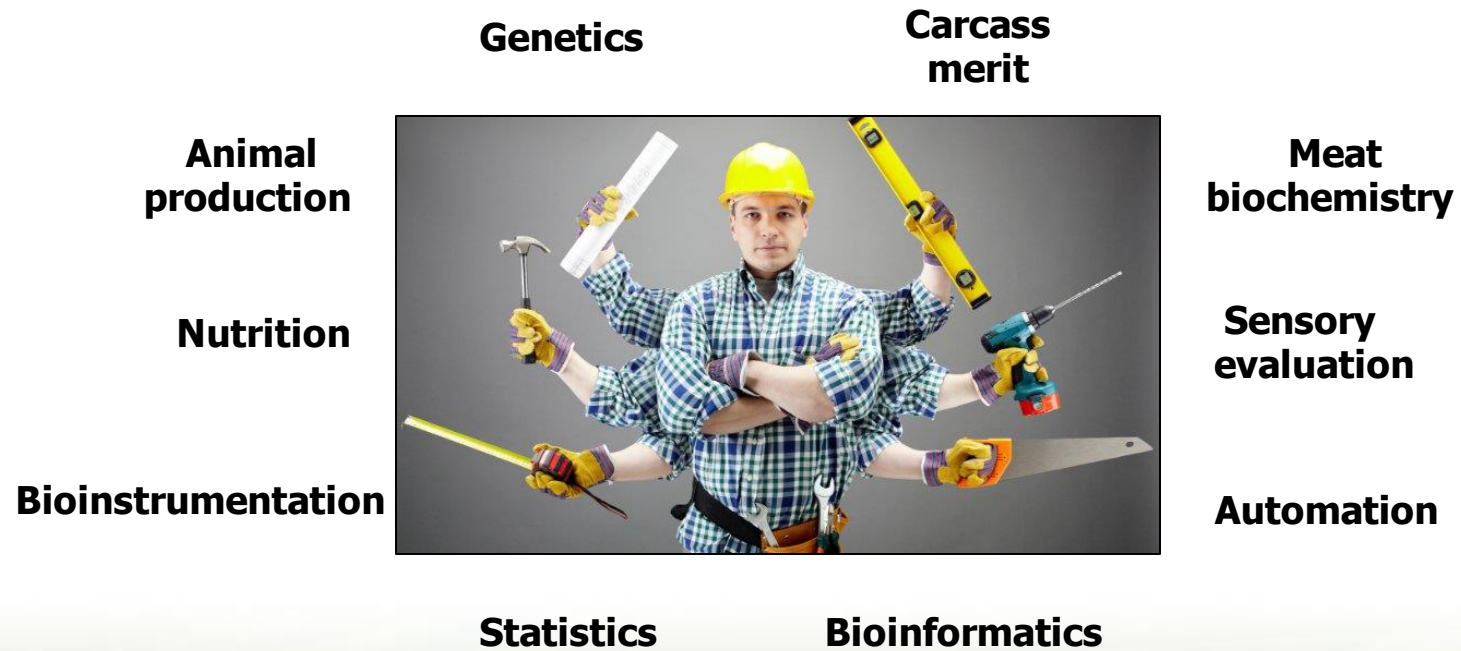


- Genomics
- Proteomics
- Metabolomics
- Interactomics
- Microbiome
- ...

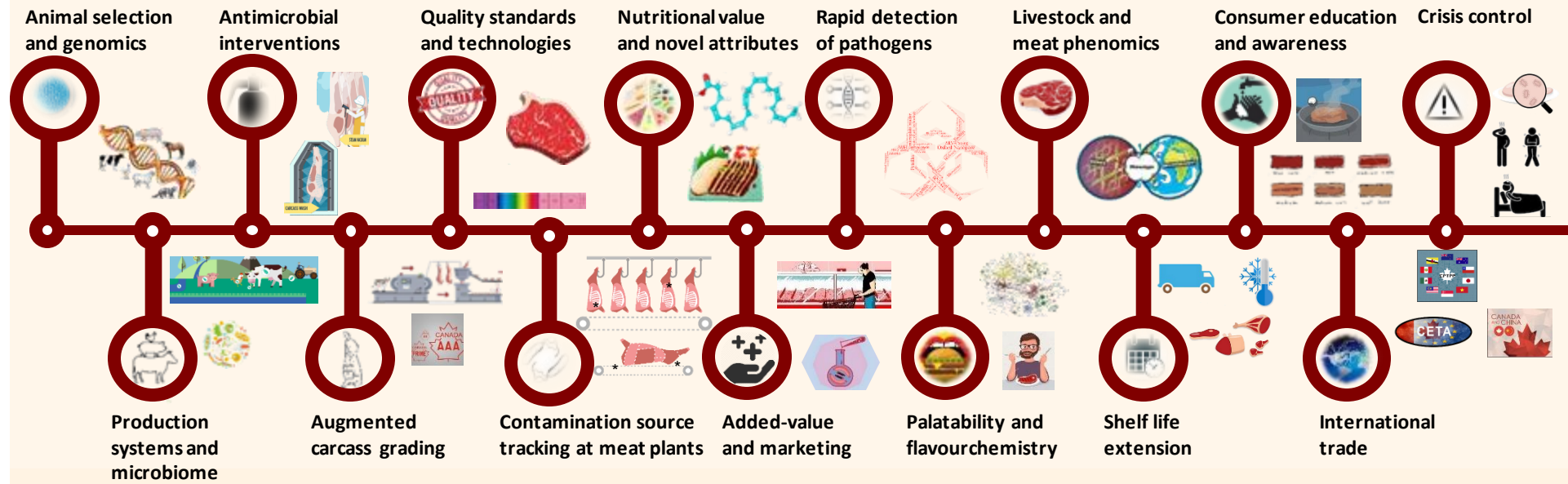


# Livestock Phenomics

“Jack of all trades, master at none”

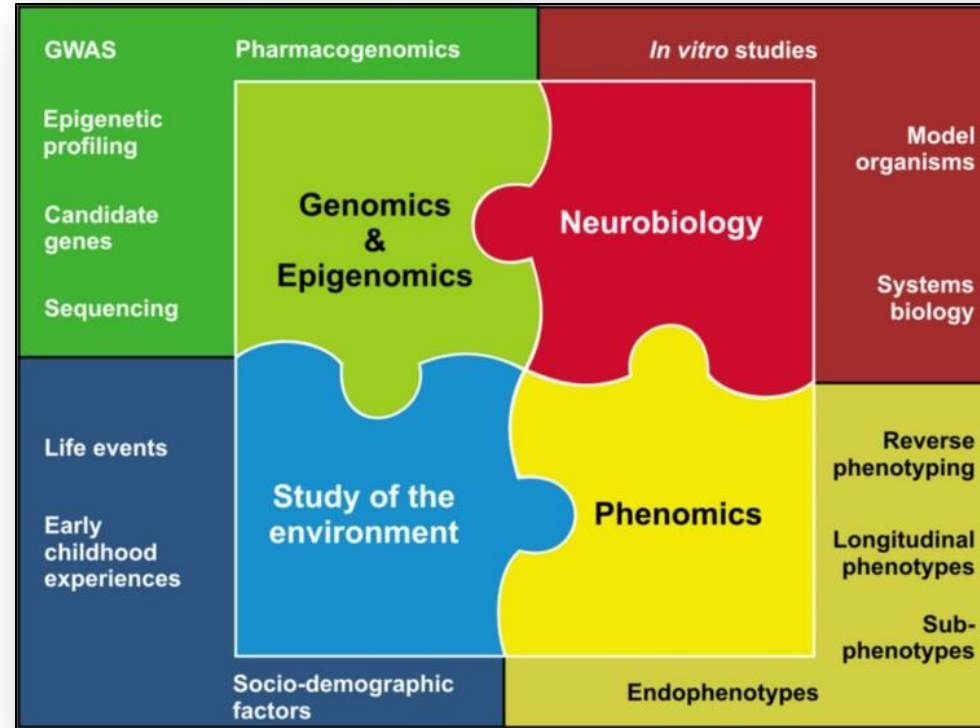


# Integrated Meat Science. Research continuum at the AAFC-Lacombe RDC

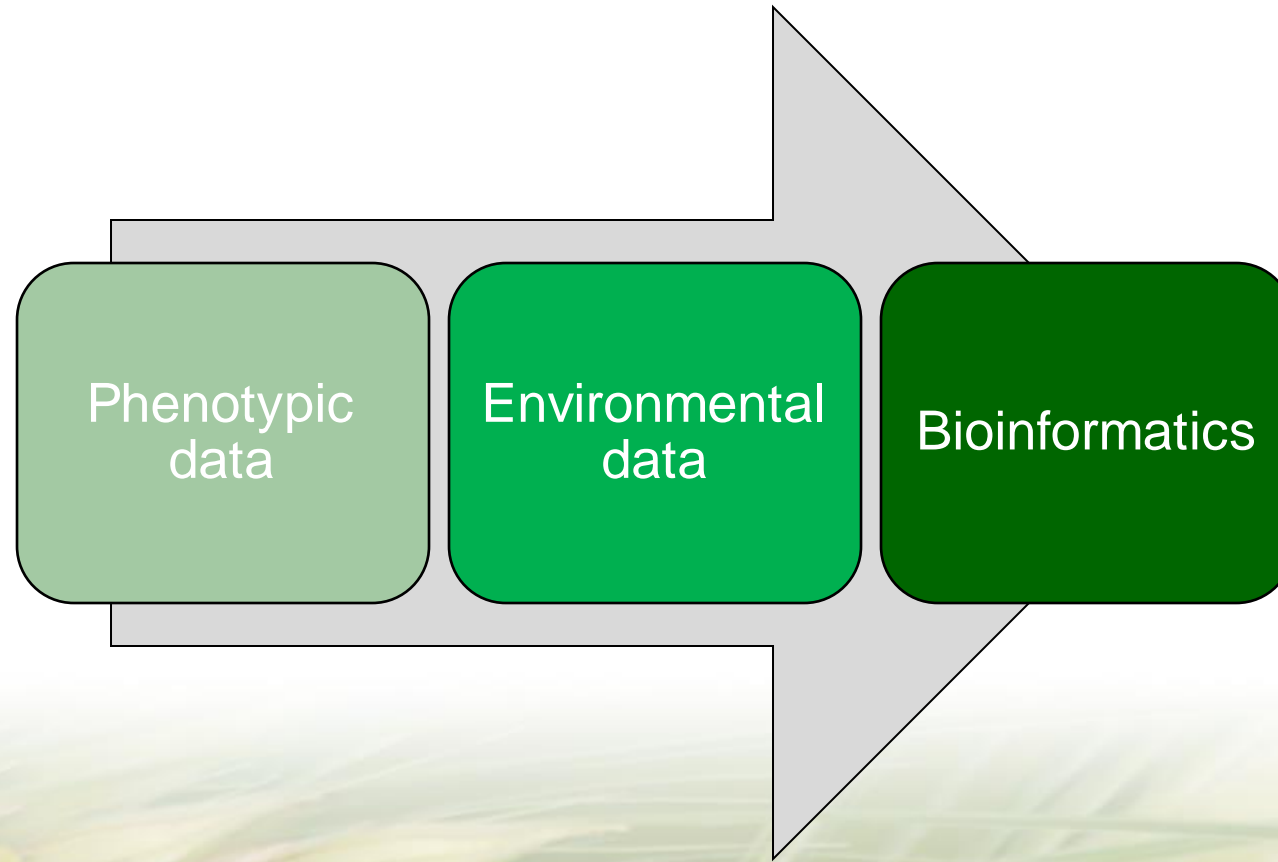




# First approach from Psychology



# Components of Livestock Phenomics



# Carcass and meat quality traits

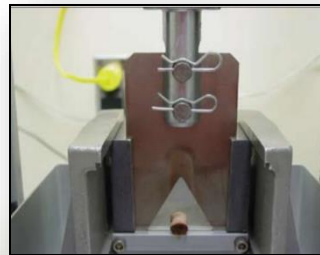
## Carcass quality

- Conformation
- Lean meat yield
- Rib-eye area
- Carcass composition
- Primal composition



## Meat quality

- pH
- Colour
- Marbling/IMF
- Firmness
- Safety
- Texture
- Flavour, juiciness...
- Fatty acid composition
- Nutritional value
- ...



# Factors impacting quality traits

## Pre-mortem

- Species and domestication
- Genotype/Breed
- Production system
- Diet
- Growth promotants
- Age at slaughter
- Transportation/Stress
- ...

## Post-mortem

- Slaughter
- Chilling and spraying
- Suspension/ES
- Packaging
- Refrigeration/Freezing
- Ageing
- Cooking
- ...

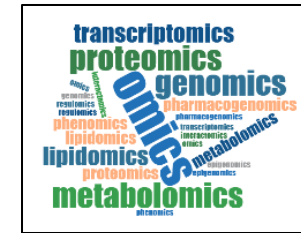


# Collecting Phenotypic Data

Full phenome unachievable → prioritize

Interdisciplinary disciplines

- Standardization: necessary to combine data
- Ontology: common language for researchers
- Automation: real-time data collection
- Deep phenotyping: -omics may be required
- Not always real-time



# High-throughput phenotyping

## **Carcass quality**

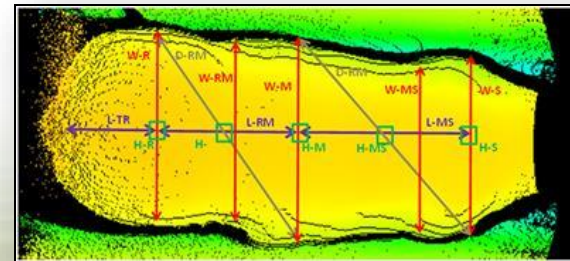
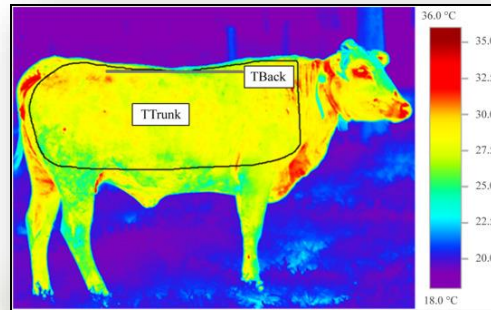
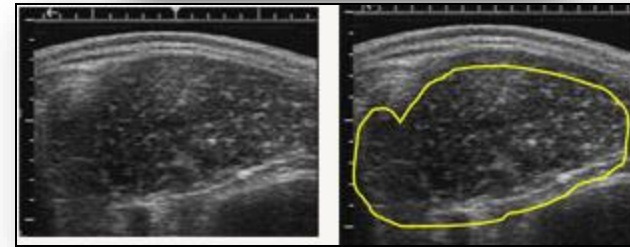
- Live animal prediction
- Video image analysis
- Dual energy X-ray absorptiometry
- Computed tomography



# High-throughput phenotyping

## Carcass quality

- Live animal prediction
- Video image analysis
- Dual energy X-ray absorptiometry
- Computed tomography



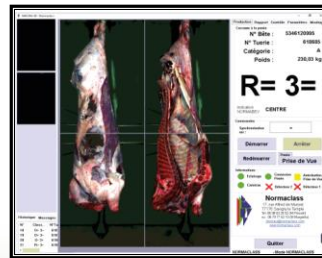
# High-throughput phenotyping

## Carcass quality

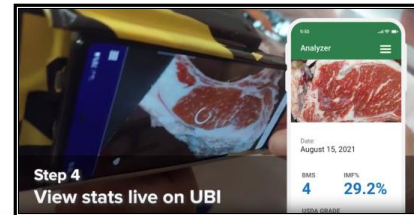
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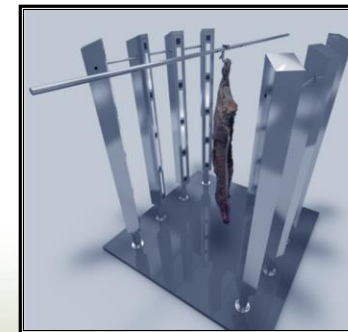
**e+V**  
TECHNOLOGY



**SCOTT**



**UBI**  
MEAT EXPERTS IN  
QUALITY ASSURANCE



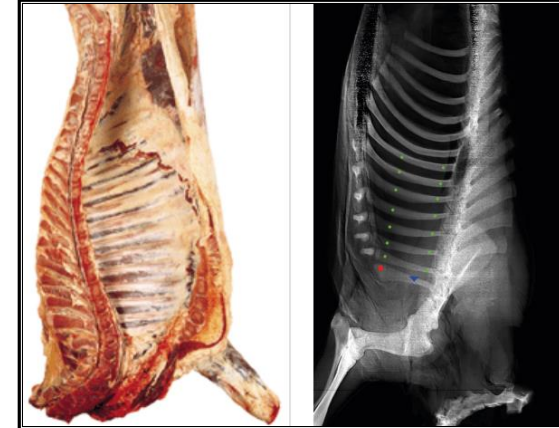
**FRONTMTEC**



# High-throughput phenotyping

## Carcass quality

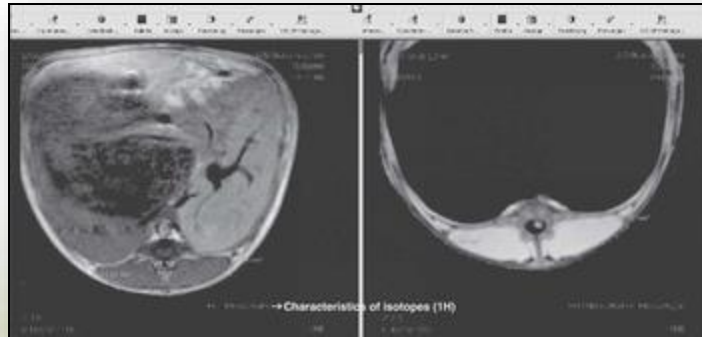
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# High-throughput phenotyping

## Carcass quality

- Live animal prediction
- Video image analysis
- Dual energy X-ray absorptiometry
- Computed tomography



# High-throughput phenotyping

## **Meat quality**

- Video image analysis
- Near infrared spectroscopy
- Hyperspectral imaging
- Raman spectroscopy

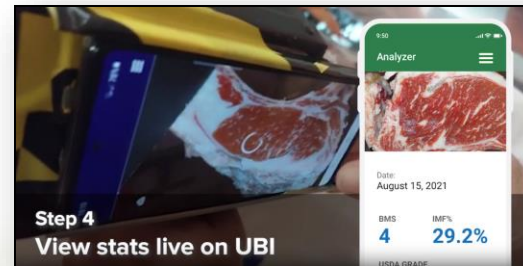


# High-throughput phenotyping

## Meat quality

- Video image analysis
- Near infrared spectroscopy
- Hyperspectral imaging
- Raman spectroscopy

**e+V**  
TECHNOLOGY



**UBI**  
MEAT EXPERTS IN  
QUALITY ASSURANCE

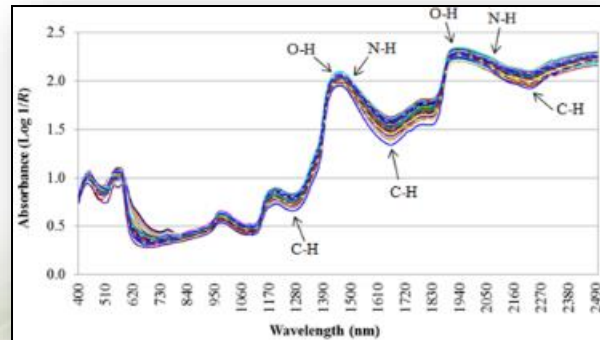


**FRONTMATEC**

# High-throughput phenotyping

## Meat quality

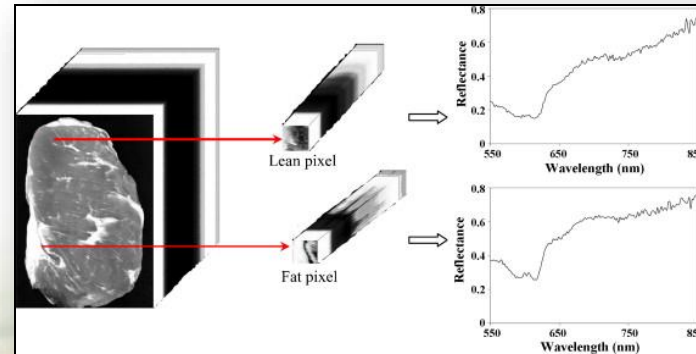
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# High-throughput phenotyping

## Meat quality

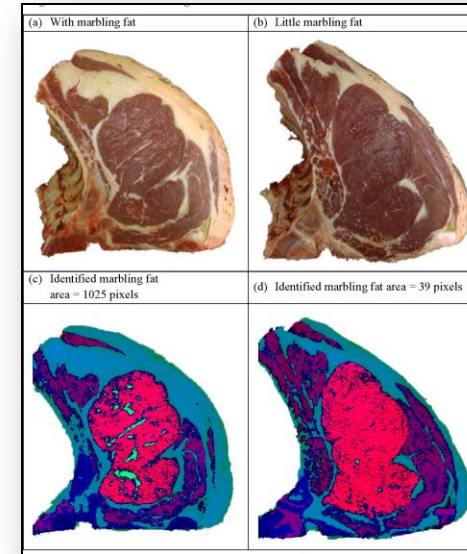
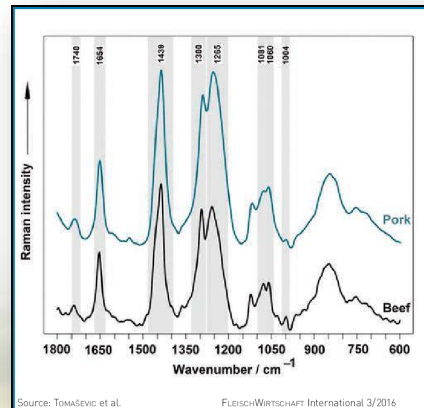
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# High-throughput phenotyping

## Meat quality

- Video image analysis
- Near infrared spectroscopy
- Hyperspectral imaging
- Raman spectroscopy



# High-throughput phenotyping

CAB Reviews 2019 14, No. 018

## **New technologies available for livestock carcass classification and grading**

**Óscar López-Campos\*, Nuria Prieto, Manuel Juárez and Jennifer. L. Aalhus**

**Address:** Agriculture and Agri-Food Canada, Lacombe Research and Development Centre, 6000 C & E Trail, Lacombe, Alberta, T4L 1W1, Canada.

\*Correspondence: Óscar López-Campos. Email: [Oscar.lopezcampos@canada.ca](mailto:Oscar.lopezcampos@canada.ca)

**Received:** 13 December 2018

**Accepted:** 13 February 2019

doi: [10.1079/PAVSNNR201914018](https://doi.org/10.1079/PAVSNNR201914018)





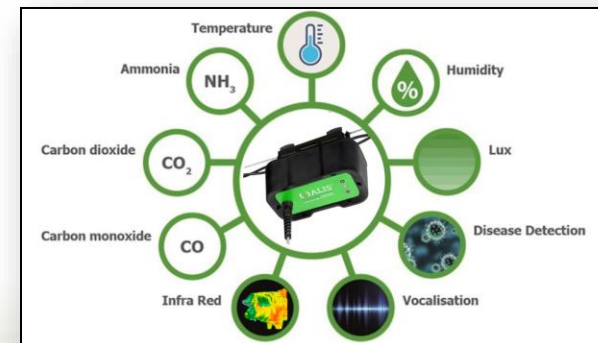
# Collecting phenotyping data

- Phenotypic and environmental data range in complexity
- Phenotyping costs balanced with sample sizes
- Details regarding methodologies
- Collaborative frameworks
- Access to commercial data
- Tissue banking



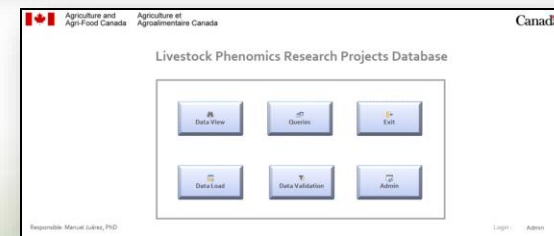
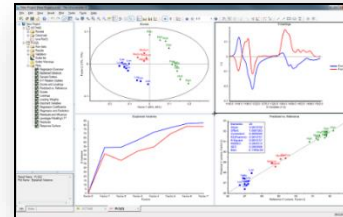
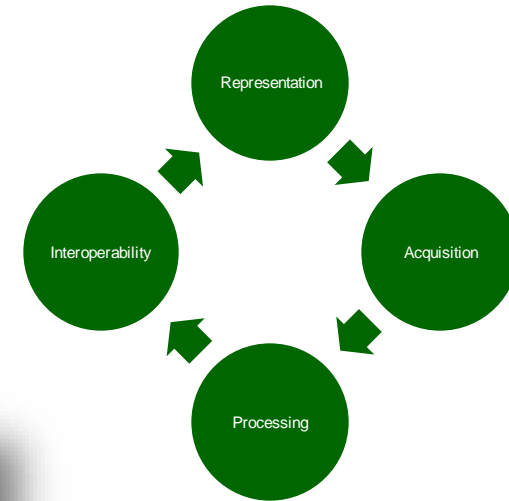
# Collecting environmental data

- Conditions external to the genotype
- Extensive vs Intensive production systems
- Controlled conditions?
- High-throughput - Automation
- From live animal to final product



# Integrating bioinformatics

- Heterogeneous, fragmented data
- Conceptual computational dimensions
- Storage limitations
- Need for software
  
- High dimensional datasets
- Statistical approaches
- Longitudinal approaches
- Data mining – Neural networks



# Addressing the phenomic gap

## ***Pre-mortem factors***

- Biotype (% British/Continental)
- Production system (Calf- Yearling-fed)
- Growth implant
- $\beta$ -adrenergic agonist

## ***Post-mortem factors***

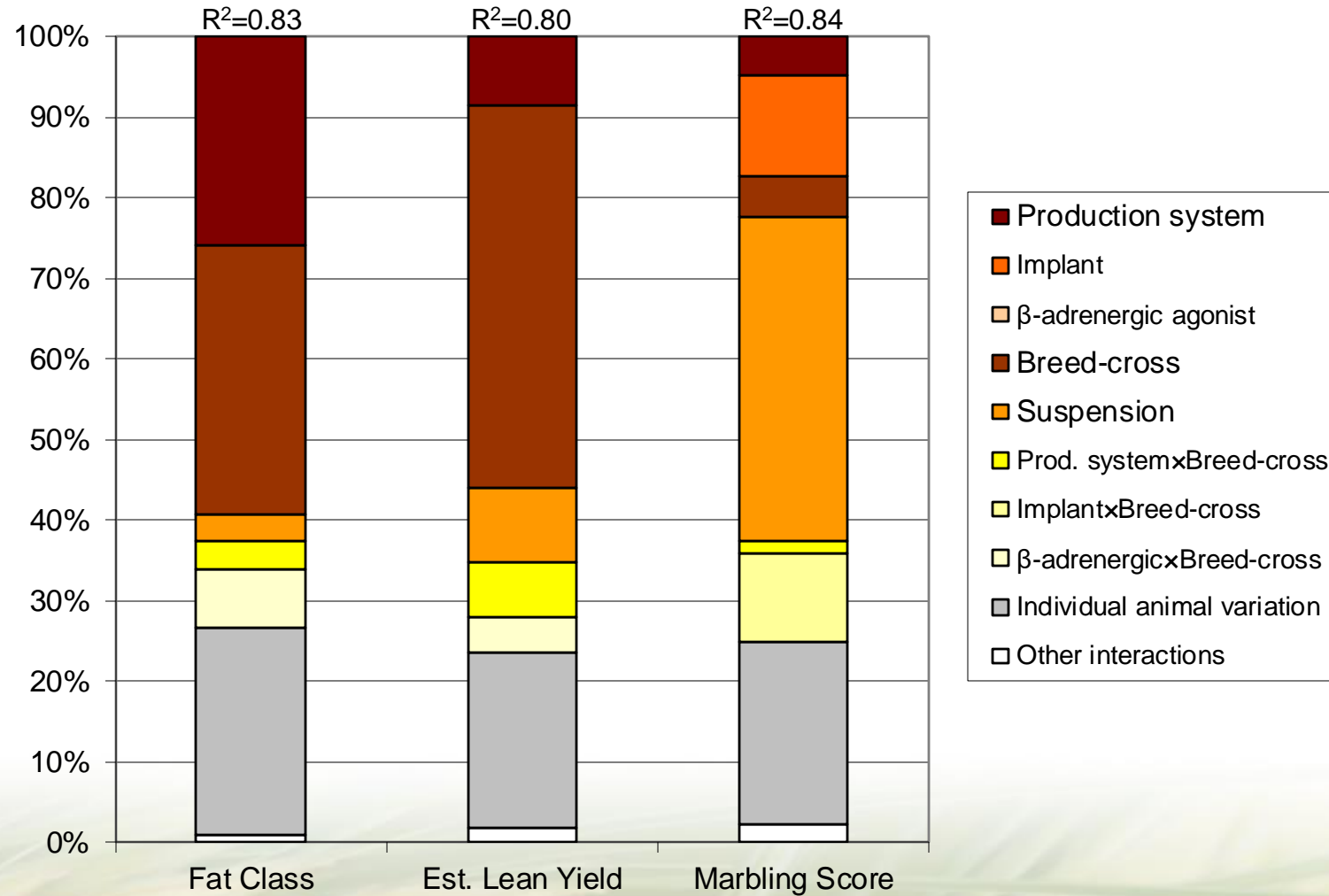
- Carcass suspension (Y1)
- Electrical stimulation (Y2)
- Ageing time (2, 7, 14, 21, 28 d)

## **Carcass and meat quality**

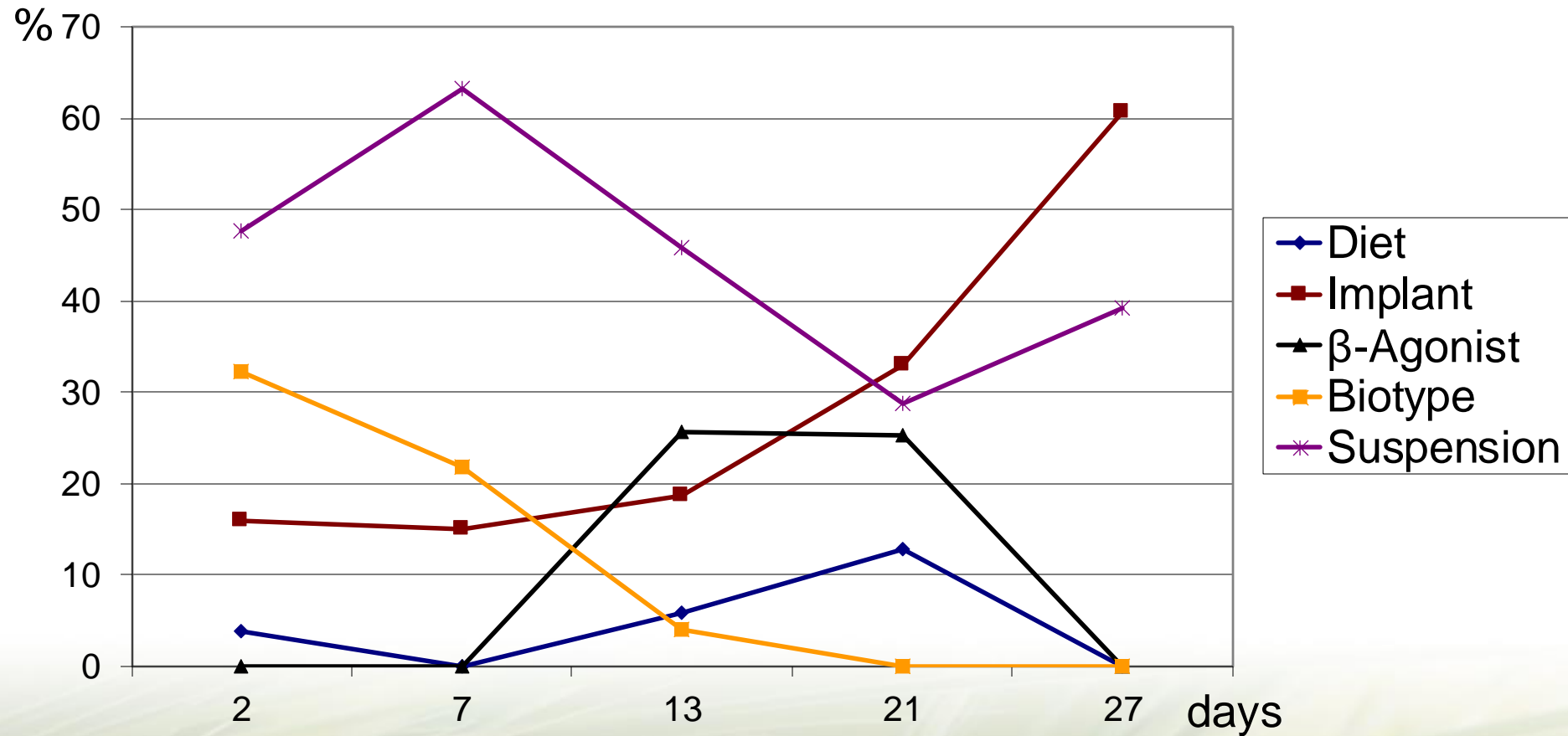
- Carcass
  - Fat class
  - Estimated lean yield
  - Marbling score
  
- *Longissimus*
  - Sarcomere length
  - Drip loss
  - Proximate analysis
  - Panel tenderness
  - Colour
  - Shear force



# Relative contribution to carcass traits



# Relative contribution to shear force



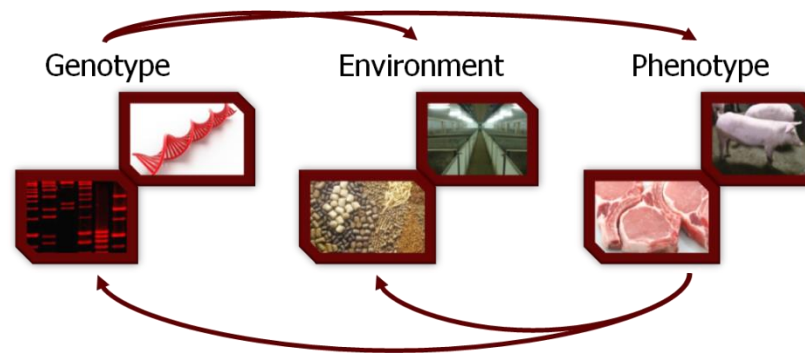
# Phenotypic-genotypic data integration

“Linking genotypic and phenotypic information is one of the greatest challenges of current genetics research”

Nuzzo et al., 2009

## Requirements:

- Bioinformatics
- Collaboration
- Expertise



# Beef carcass primal composition

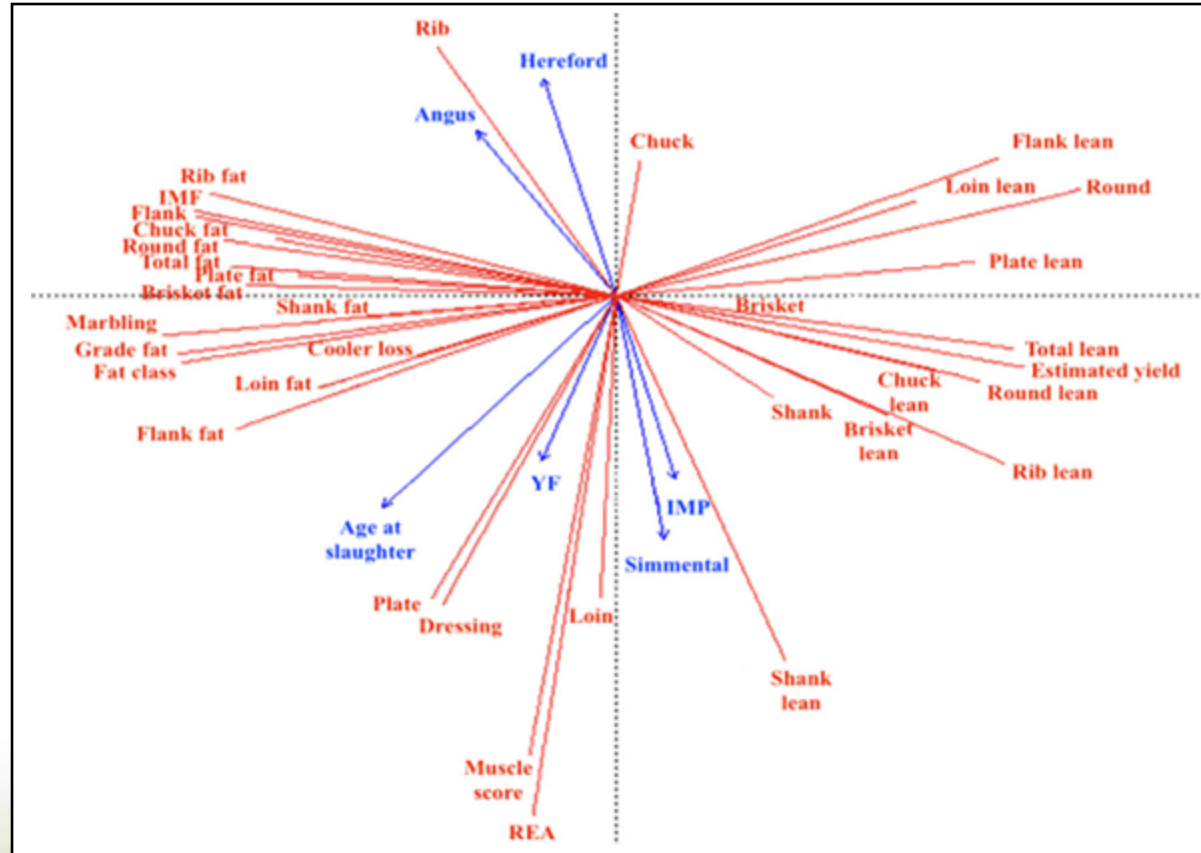
- 5,000+ animals
- 1,000+ full phenotypes
- Environmental and performance info
- Detailed carcass and meat quality
- Focus on primal cuts
- 100K SNPs





# Beef carcass primal composition

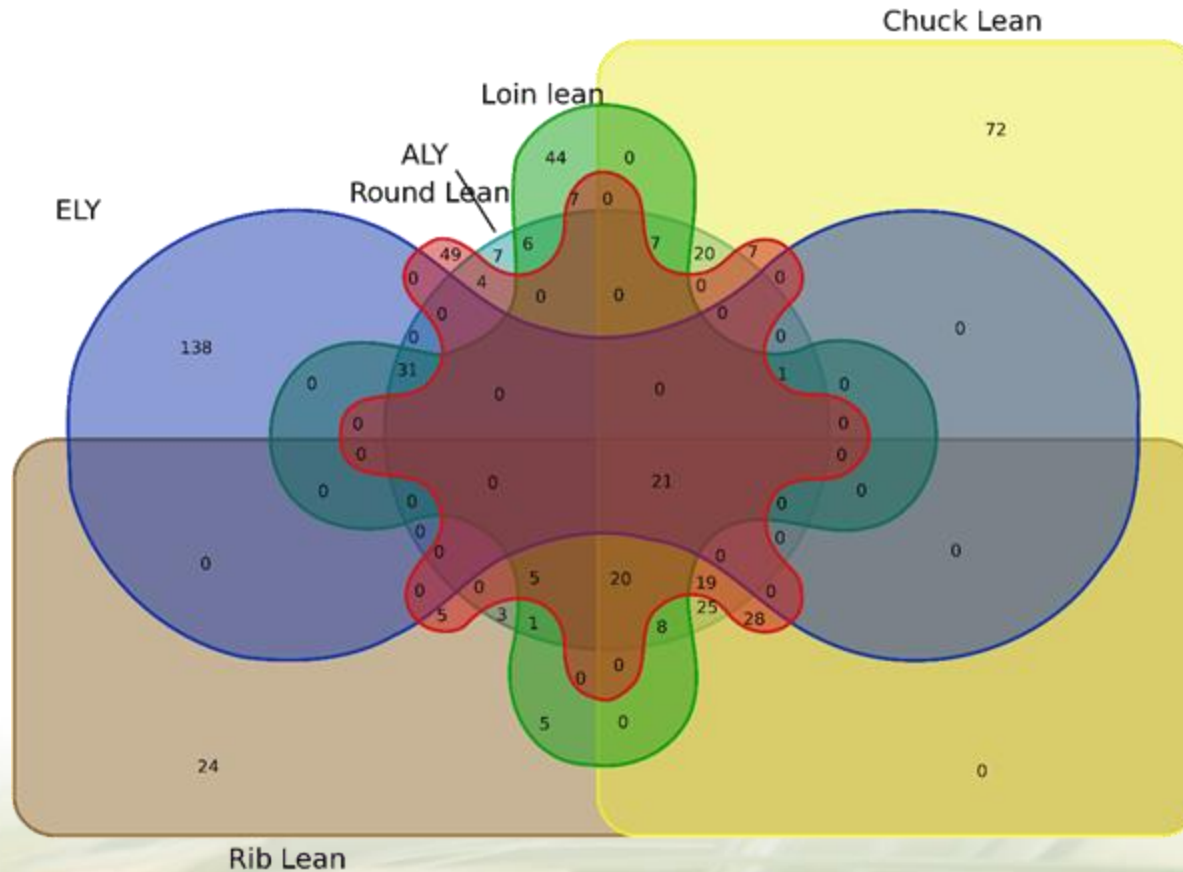
Relationships related to carcass/primal composition



Sood et al., 2022

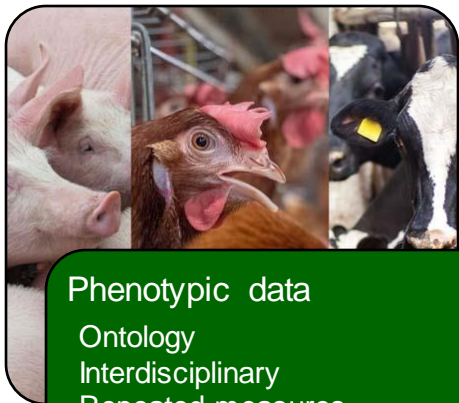
# Beef carcass primal composition

Genes explaining beef carcass/primal composition



Sood et al., 2023

# Livestock Phenomics



Phenotypic data  
• Ontology  
• Interdisciplinary  
• Repeated measures  
• High-throughput  
• Omics



Environmental data  
• Intensive/Extensive  
• Pre-harvest  
• Post-harvest  
• Automation



Bioinformatics  
• Computable data  
• High-dimensional  
• Storage  
• Integration  
• New approaches



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# Thank you!

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