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THE RELATIONSHIP BETWEEN VARIATIONS IN CALPAIN SYSTEM ACTIVITY AND POSTMORTEM RATE OF MYOF^{IB} FRAGMENTATION IS THE SAME IN BOTH SHEEP AND CATTLE

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Abstract

The effect of variations in the ratio of calpain I to calpastatin activity (CI:CS) at 1 hour post-slaughter on the rate of meat tenderisation determined in two separate trials. CI:CS explained over 50% (P<0.001) of the variation in the rate of myofibril fragmentation, assessed as loope of the progressive increase in Myofibril Fragmentation Index measured at successive times in both electrically stimulated we longissimus dorsi and cold shortened ovine longissimus dorsi muscle. Over 30% of the variation in the postmortem rate of decrease myofibrillar fragmentation rate did not differ between trials (P=0.816). When adjusted for CI:CS and initial post-rigor shear force also did not differ (P=0.202) between trials. These results suggest that regardles treatment and species differences, the biochemistry of calpain specific postmortem proteolysis as measured by myofibre fragmentation and the subsequent effects on change in shear force, was similar between trials. However, additional factors which affect the physic integrity of postmortem muscle are also important in the tenderisation process.

Introduction

Of the endogenous muscle proteinase systems, only the calpain system can reproduce many of the effects on myofibres and muscle proteinate that are seen in meat during aging (Koohmaraie, 1994). In particular, evidence suggests that the degradation of costamere proteins and bands by calpain is responsible for proteolytically induced tenderisation in aging meat (Taylor *et al*, 1995). It has been suggested the degradation of these structures by calpain, along with changes in the actin/myosin interaction, result in changes in toughness during postmortem storage of meat (Goll *et al*, 1995). This paper reports similarities between the effects of variations in the activity of the construction of the effects of variation in cold shortened lamb and electrically stimulated, non cold shortened beef muscle.

Methods

Samples were prepared for separation of the calpain system following the procedure described by Koohmaraie (1990) for ion-exclusion chromatography. Using a stepwise NaCl gradient, optimal separation of the calpain system components was achieved using 100mM NaCl 8.0) for calpastatin, 150 mM NaCl (pH 7.0) for calpain I and 350 mM NaCl (pH 7.0) for calpain II. Proteolytic activity of the calpain of the calpain system components was achieved using the calpain of the calpain system components was achieved using 100mM NaCl determined using casein as substrate.

Experiment 2: Twenty four Dorset x Border Leister x Merino wether lambs with an average starting weight of 27.0 ± 3.3 kg were diminister control, β -agonist or IGF analog treatment groups. Within groups, lambs were continuously fed at either 0.6 or 1.8 X maintenance is week. β -agonist treated lambs were orally administered with clenbuterol (0.2mg/kg liveweight) once daily during the experimental few period. For IGF-1 treatment, jugular vein catheters were inserted on day 5 of the experiment. Catheters were filled with 100 IU hepating 0.01% tetracycline in sterile saline (0.9% w/v NaCl). Long R³ IGF-1 (media grade, GroPep) was continuously infused at 150 ug/hr fe

The longissimus dorsi was removed from the left side of each carcass at 1 hour postmortem, vacuum packaged and stored at 1°C. MF¹ Warner Bratzler shear force values were determined as with cattle samples at 1, 3, 5 and 9 days postmortem. Rate of change M^{F1} Warner-Bratzler shear force was calculated as described for cattle.

The procedure for analysis of the calpain system in lamb was similar to that previously described for cattle with the following exception using a stepwise NaCl gradient, optimal separation was achieved using110mM NaCl (pH 7.0) for calpastatin, 200mM NaCl (pH 7.0) for calpain I and 400 mM NaCl (pH 7.0) for calpain II.

Results and Discussion

Treatment with HGP significantly increased (P<0.001) calpastatin activity across all three lines of heifers (results not shown). No effective or HGP treatment was seen on calpain I or calpain II activity. In lambs, calpastatin activity was significantly reduced (P<0.005) by β -agonist treatment at supra-maintenance feeding levels (results not shown). IGF-1 and had an effect on calpain II activity.

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high heifer and lamb trials, variations in calpain I and calpastatin activity between treatment groups were not associated with significant interaces in any postmortem MFI or shear force measurements (data not shown). However, between animals, as the activity of calpain I with to calpastatin activity (CI:CS) increases, the rate of postmortem myofibrillar fragmentation also increases (P<0.001) (Figure 1.). CS explained over 50% of the variation in myofibril fragmentation rate in both trials. Also, the vast differences in the postmortem adding of the longissimus dorsi muscle from both species failed to produce significant differences in the slope of regression lines plotted with each data set (P=0.816). Indeed the slope of the regression lines are markedly similar, suggesting that regardless of treatment and with significantly differences, the biochemistry of calpain specific postmortem proteolysis as measured by myofibre fragmentation rate was similar. The weept of each regression line does not significantly different from 0, suggesting that the calpain system is unique and essential in the station of myofibres in postmortem meat.



The l: The ratio of calpain I:calpastatin is positively related with the rate of myofibril fragmentation in both strically stimulated bovine and cold shortened ovine sistimus dorsi. Each point represents individual lambs (J) or (lers (-). Regression lines and equations for both lamb -) and heifer (------) groups are shown.



Calpain I:Calpastatin (U/g tissue)

Figure 2: Correlation between the ratio of calpain I:calpastatin and rate of decrease in shear force in both electrically stimulated bovine and cold shortened ovine longissimus dorsi. Each point represents individual lambs (J) or heifers (-). Regression lines and equations for both lamb (---) and heifer (---) groups are shown

the other hand, CI:CS explained only 30% of the variation in postmortem rate of decrease in shear force in both trials (Figure 2). The other hand, CI:CS explained only 30% of the variation in postmortem rate of decrease in shear force in both trials (Figure 2). The as suggested by Goll *et al* (1995) must also be important in meat tenderisation. The rate of decrease in shear force was also not inficantly different between both trials (P=0.202) when initial post-rigor shear force (24hr shear force) and CI:CS were included as inficantly different between CI:CS and 24hr shear force, species and treatment differences did not change the interaction between the other hand, CI:CS were included as and rate of decrease in shear force.

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^{of} ^myofibril fragmentation rate. Despite species and treatment differences, CI:CS has a similar effect on the rate of postmortem ^{dation} of myofibres and muscle. However, CI:CS explained only 30% of the decrease in shear force in postmortem muscle. Clearly ^{rfactors} are also involved in physically detectable meat tenderisation.

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