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LIBERATION OF PHOSPHOLIPIDS FROM BOVINE SKELETAL MUSCLE Z-DISCS BY 0.1 mM CALCIUM -THE WEAKENING MECHANISM OF Z-DISCS DURING POST-MORTEM AGEING OF MEAT

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Background:

The weakening of skeletal muscle Z-discs contributes to tenderization of meat during post-mortem ageing. Z-Discs are composed of Z-filaments, whose key component is α-actinin, and an unstructured amorphous-matrix (Takahashi & Hattori, 1989). Amorphous matrix materials fill up the space between individual Z-filaments, and cement neighbouring Z-filaments. The structure of Z-discs is nonenzymatically weakened by 0.1 mM calcium ions without release of α -actinin (Takahashi et al., 1987). Recently, we have identified the main components of amorphous-matrix materials as lipids. The content of lipids in bovine semitendinosus muscle Z-discs is 1.8 g per 100 g of myofibrillar proteins. They are composed of phospholipids, triacylglycerols, cholesterol and free fatty acids; the proportions are 65.8, 23.2, 8.6 and 2.4%, respectively. The liberation of phospholipids by the binding of 0.1 mM calcium ions is the main cause for Z-disc weakening during post-mortem ageing of chicken (Shimada et al., 1998). We report here the weakening mechanism of Z discs during post-mortem ageing of beef.

Objectives:

We studied the interaction between 0.1 mM calcium ions and phospholipids in Z-discs using bovine myofibrils in order to confirm that the post-mortem weakening of Z-discs is caused by the liberation of phospholipids from Z-discs.

Materials and Methods:

Japanese Black steers aged 32-months old were stunned and slaughtered conventionally. Semitendinosus muscle was dissected from carcasses after about 6 h. The muscle was aged at 4°C. Myofibrils at resting length were prepared by the method of Tatsumi et al. (1993) The myofibrils were treated with a salt solution containing 1 µM calpastatin at 5°C for 12 h with gentle stirring to inactivate calpains adsorbed at Z-discs. Myofibrils were then treated with a solution containing 0.1 M KCl, 0.1 mM CaCl₂, 1 µM calpastatin, 1 m^M dithiothreitol, 1 mM NaN₃, and 10 mM Tris-maleate buffer, pH 7.0 at 5°C. To prepare I-Z-I brushes, myofibrils were extracted with ⁵ vol of a modified Hasselbach-Schneider solution containing 0. 6 M KCl, 10 mM Na2P2O7, 1 mM MgCl2, 0.1 M potassium phosphale buffer, pH 6.4 for 30 min at 5°C with gentle stirring, and centrifuged at 10,000 rpm for 10 min. This extraction was repeated. The precipitated I-Z-I brushes were extracted with methanol : chloroform : 0.1 M KCl = 2 : 1 : 0.8 (v/v) (Bligh & Dyer, 1959). The determination of remaining phospholipids in Z-discs was carried out by the method of Bartlett (1959). The amount of liberaled phospholipids from Z-discs was calculated by subtracting the remaining amount from the original amount of phospholipids in Z-discs. and expressed as g per 100 g of myofibrillar proteins. The degree of the Z-disc weakening was measured by the method of Takahashi^{el} al. (1967). Samples for SDS-PAGE were subjected to gel electrophoresis according to the method of Laemmli (1970) using linear 7.5 17% polyacrylamide and 1.75-3.3% (w/v) glycerol gradient gels. Myofibrillar proteins separated by SDS-PAGE were transferred electrophoretically onto nitrocellulose membranes for immunoblotting, and the binding of anti- α -actinin antibodies was detected ^b horseradish peroxidase reaction using goat anti-rabbit IgG. The binding of calcium ions to phospholipids was examined by ^{45C3} autoradiography.

Results and Discussions:

During post-mortem ageing of beef, the Z-disc weakening agreed precisely with the liberation of phospholipids, both changed reaching a maximum within 14 days post-mortem. The amount of α -actinin remained unchanged in these processes. Myofibrilis ^{prepared} from bovine *semitendinosus* muscle were uncontaminated with calpains, because the liberation of phospholipids and the Z-disc ^weakening were unaffected by calpastatin. After the myofibrils had been treated with a solution containing 0.1 mM CaCl₂, the Z-disc ^weakening correlated well with the liberation of phospholipids. Both reached a maximum within 21 days, each maximum value being 0. ⁶², and 42% of the original amount in Z-discs. On the other hand, they were inhibited in the presence of 5 mM EGTA instead of 0.1 ¹⁰M CaCl₂. We examined dependence of the Z-disc weakening and the liberation of phospholipids on calcium ion concentrations. The ^Zdisc weakening agreed well with the liberation of phospholipids, which increased above 10 µM and reached a maximum at 0.1 mM ^{calcium} ions. The calcium-specific liberation of phospholipids, which induced the weakening of Z-discs, was affected by pH and ^{lemp}erature. When myofibrils were treated with a solution containing 0.1 mM CaCl₂ at various pH values, the liberation of phospholipids was minimal at pH 6.5, as was the Z-disc weakening. When myofibrils were treated with 0.1 mM CaCl₂ at pH 7.0, the ^{liberation} of phospholipids increased almost linearly with increasing temperature and reached a maximum at 35°C corresponding with ^{lat} for the Z-disc weakening. The binding of calcium ions to lipids, which had been extracted from I-Z-I brushes, determined by ⁴⁵Ca- ^{all}oradiography. The lipids were radioactive, indicating that calcium ions bind to phospholipids and induce their liberation from Z-discs. ^{These} findings strongly support 'the calcium theory of meat tenderization.'

Conclusion:

The liberation of phospholipids by the binding of 0.1 mM calcium ions is the main cause for weakening of Z-discs during Postmortem ageing of beef.

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dy and wet weight) (P<0.01) of the *longistimus* was higher in 50% and 75% Wagva steers than 0% Wagya steers. The Allibetween the 50 and 73% Wagyawaie her scienter Olie The ThM Wagvareale gravelewar and did not mainers as fast as the 50% was Subsequently, the 75% Wagya cattle were simplified before their intramoscular at derptz were initiated 1.5 ng/ml and the most significant effect (P<0.001) was in circulating leptin. Before their intramoscular at derptz were initiated 3.15 ng/ml and the contained 4.57 (P<0.001). After finishing, it was found that the leptin levels in both Wagya groups increased approximately 2-101. Trintchenko et al. (1999) found that an increased far storage in mouse lines selected for extremely high growth was associated more than a 3-fold elevated leptin level in blood plasma. Minton et al. (1998) found that serum leptin in finishing heiters positively correlated with carcass fatness. These results, in addition to our findings, support the concept that there is a relationship between orculating leptin and carcass fat in cattle genetically predisposed to good marbling. Further investigation could chere is relationship to the concept that there is a relationship this relationship and its potential application in beef production to our findings, support the concept that there is a relationship between orculating leptin and carcass fat in cattle genetically predisposed to good marbling. Further investigation could chere this relationship and its potential application in beef production.