Innovation in Valuing and Breeding for Eating Quality in Lamb

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Australia's genetics institute for agriculture



The Solution

Lamb has historically been a commodity product but this is no longer acceptable

Genetic decline in EQ but consumers expect high quality eating experience An integrated RD&E program to deliver better phenotypic and genetic description of both LMY and EQ throughout the whole value chain





1. Lean meat yield and eating quality in lamb

- 2. Simultaneous genetic improvement for LMY and EQ
- 3. Industry wide approach



1. LMY and EQ in lamb

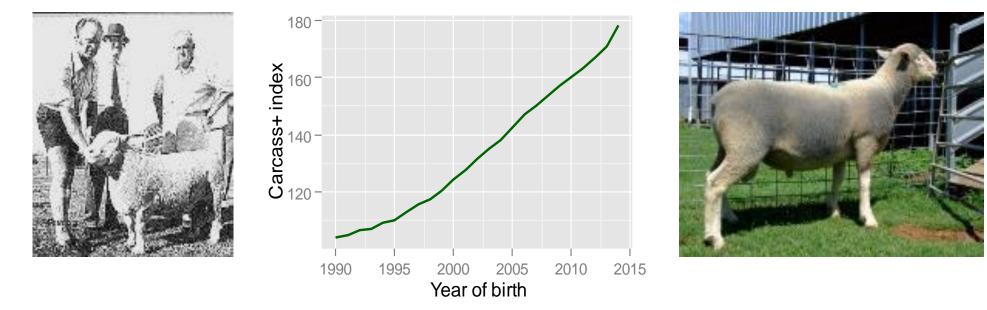
1) Data and knowledge generation

2) Understanding consumer expectations



Breeding directions for meat sheep

• Long term gains in growth rate and lean meat yield



Carcass+ = simple breeding objective, accurately assessed

- To remain competitive the industry also needs to address meat quality:
 - Selection for growth and lean \rightarrow decreased eating quality



Transition from a commodity product





Source: Lambpro



Resource Flocks in Australia

- 2005 2023
 - Sheep CRC MLA
- Multiple sites across Australia
- 100 sires mated annually
 - Merino
 - Terminal
 - Maternal
- Comprehensive phenotyping of progeny
- SNP genotypes (15K, 50K, HD, Seq)



Australian sheep reference population









Traits

Composition

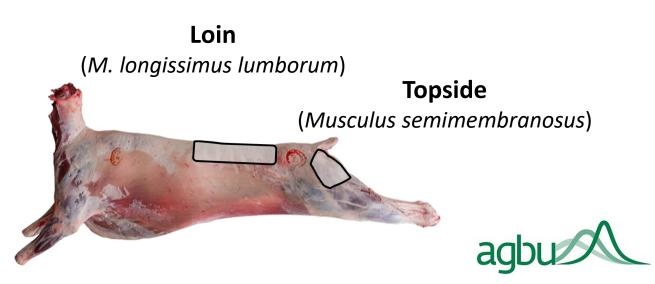
- CT Lean meat yield (%)
 n ~ 3,500
- Carcase eye muscle depth (mm)
 n ~ 40,000

Objective Eating Quality

- Intramuscular fat (%)
 n ~ 36,100
- Shear force (N)
 n ~ 37,200

Consumer eating quality (0 to 100)

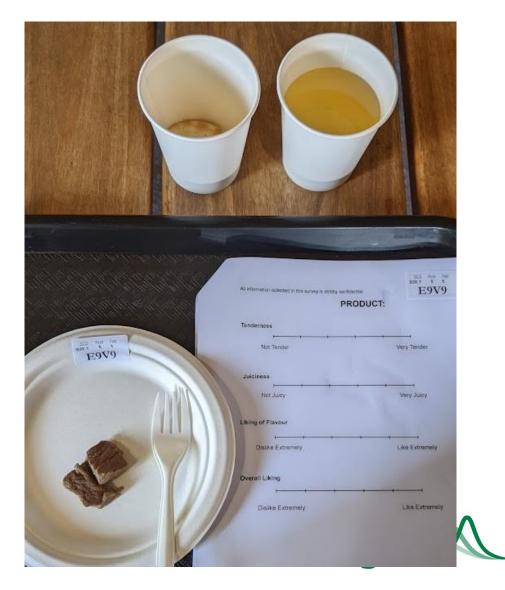
- Tenderness
- Flavour
- Juiciness
- Overall liking
- *n* ~ 6,300



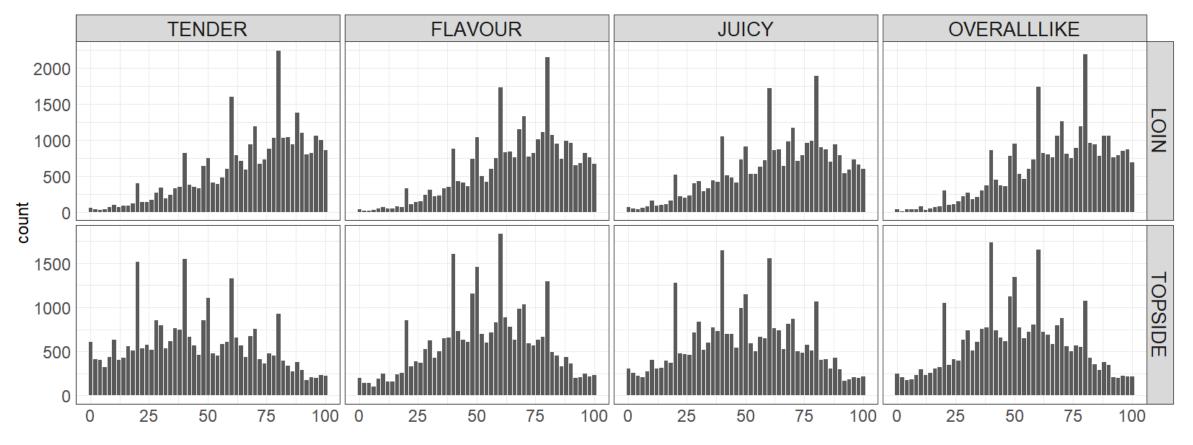
Consumer sensory trials

- Untrained consumers
- Randomised samples
- Multiple cooking methods





Results



- Wide variation
- Loin scored higher across all sensory traits (on average)



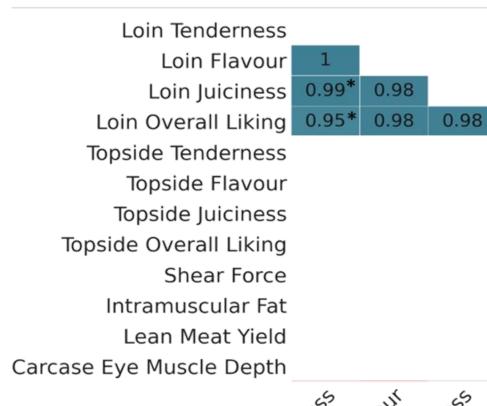
Genetic parameter estimates – consumer eating quality

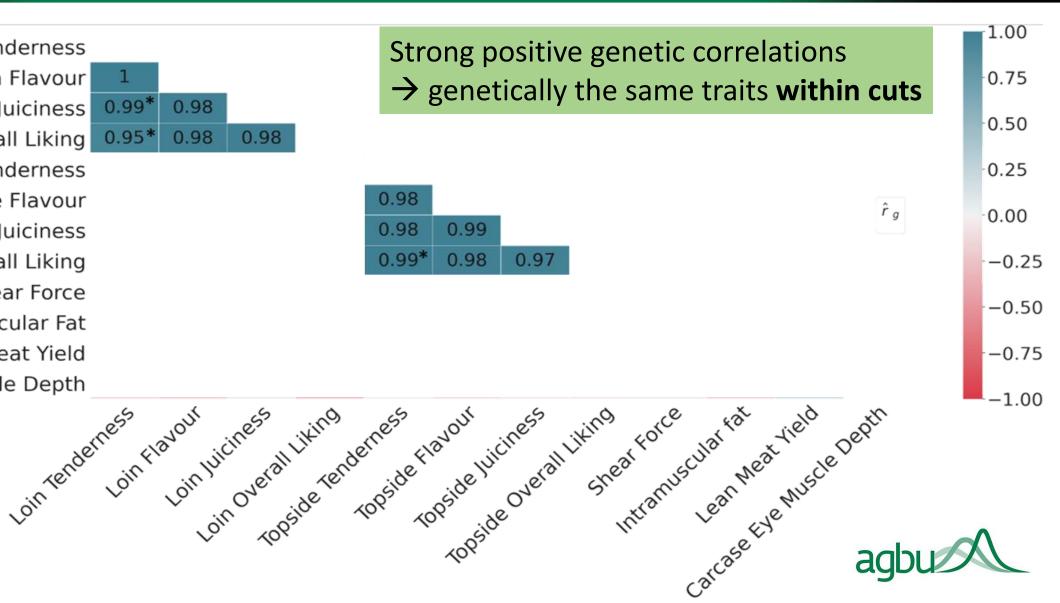
Trait	\widehat{h}^2		Trait	\widehat{h}^2
Lean meat yield	0.47 ± 0.09	LOIN	Tenderness	0.19 ± 0.05
Carcase eye muscle depth	0.28 ± 0.02		Flavour	0.12 ± 0.04
			Juiciness	0.17 ± 0.04
Intramuscular fat	0.57 ± 0.03		Overall liking	0.14 ± 0.04
Shear force	0.28 ± 0.02	TOPSIDE	Tenderness	0.33 ± 0.06
			Flavour	0.16 ± 0.05
			Juiciness	0.22 ± 0.05
			Overall liking	0.25 ± 0.05

- Moderate heritability estimates
- Generally higher for topside, esp. tenderness

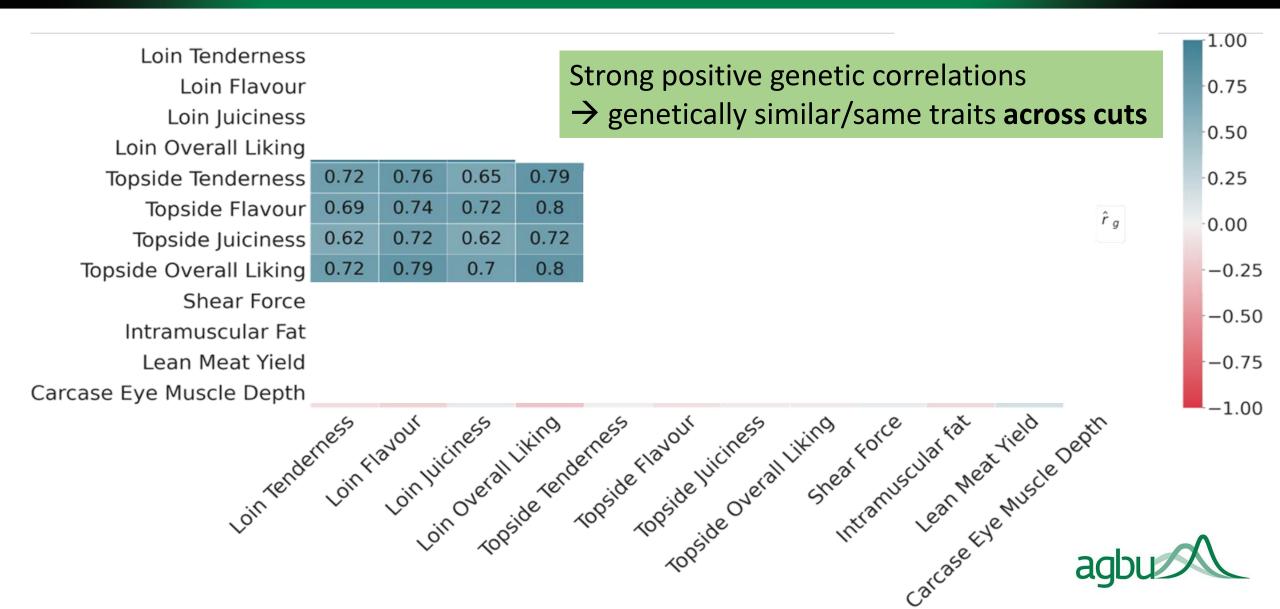


Genetic correlation estimates – within cuts

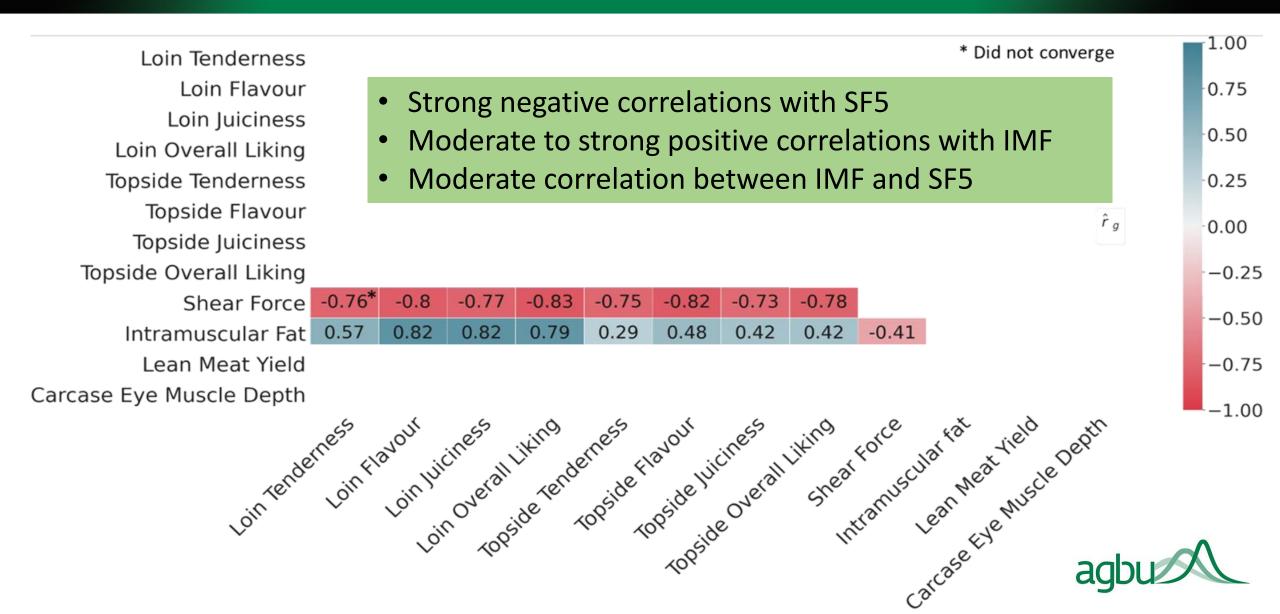




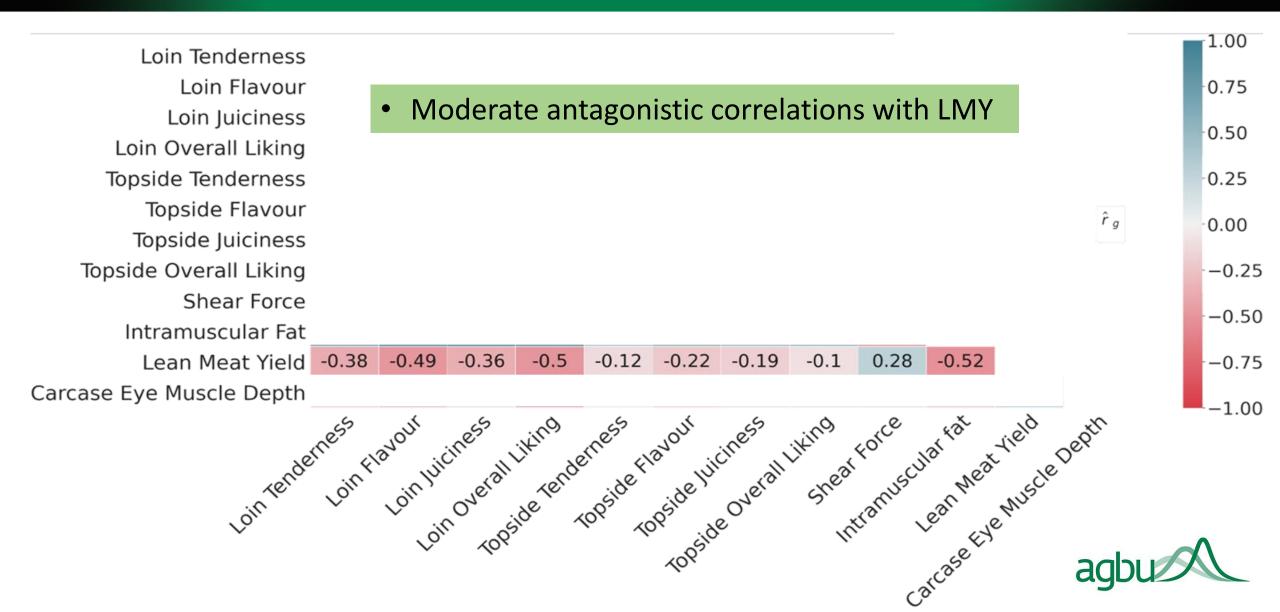
Genetic correlation estimates – across cuts



Consumer eating quality & objective eating quality



Consumer eating quality & carcase composition



Consumers are willing to pay for quality!

STANDAR	★ ★	☆☆☆	$\dot{\mathbf{x}}$	$\frac{1}{2} \frac{1}{2} \frac{1}$
E GRADED 50	Unsatisfactory	Good every day	Better than every day	Premium
USA	46%	100%	150%	209%
China	57%	100%	147%	212%
Australia	53%	100%	141%	189%

O'Reilly, Pannier et al 2016



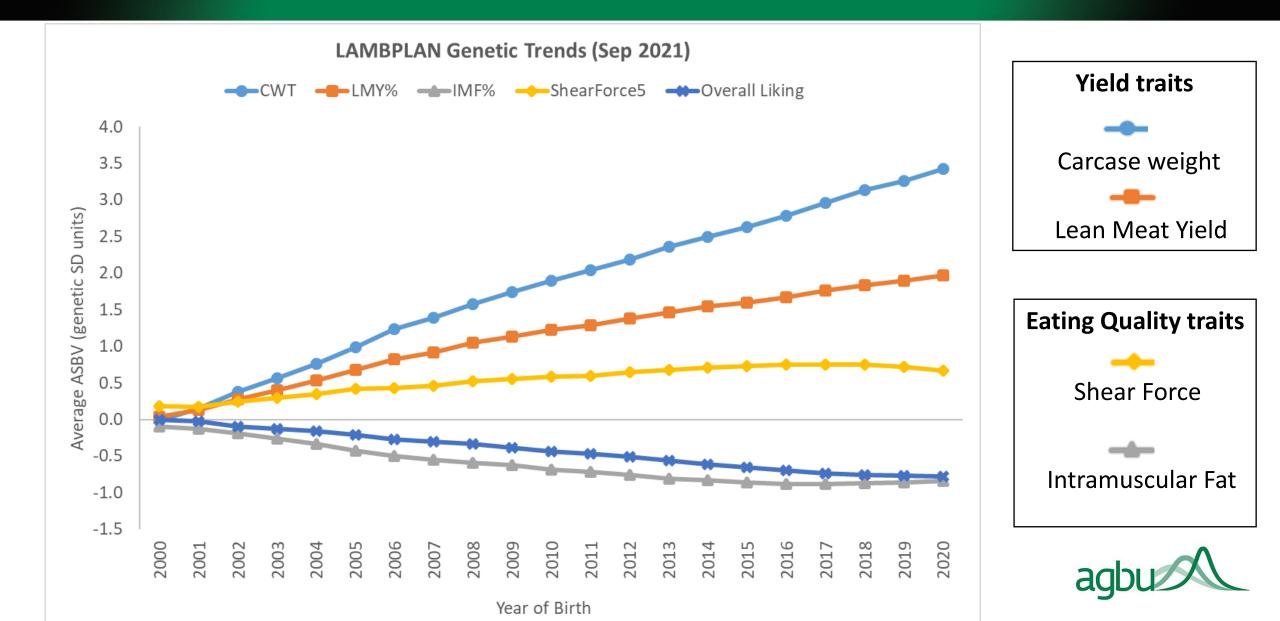
2. Simultaneous genetic improvement for LMY and EQ

1) ASBVs and Indexes

2) Genomic prediction



LAMBPLAN Genetics Trends 2000 - 2021



Balance: Genetic and Phenotypic





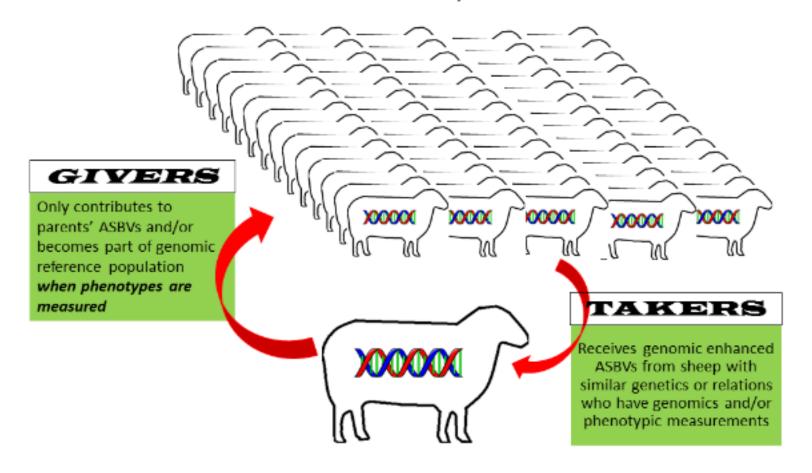
Breeding for LMY and EQ

Good information for both LMY and EQ critical for balanced genetic progress



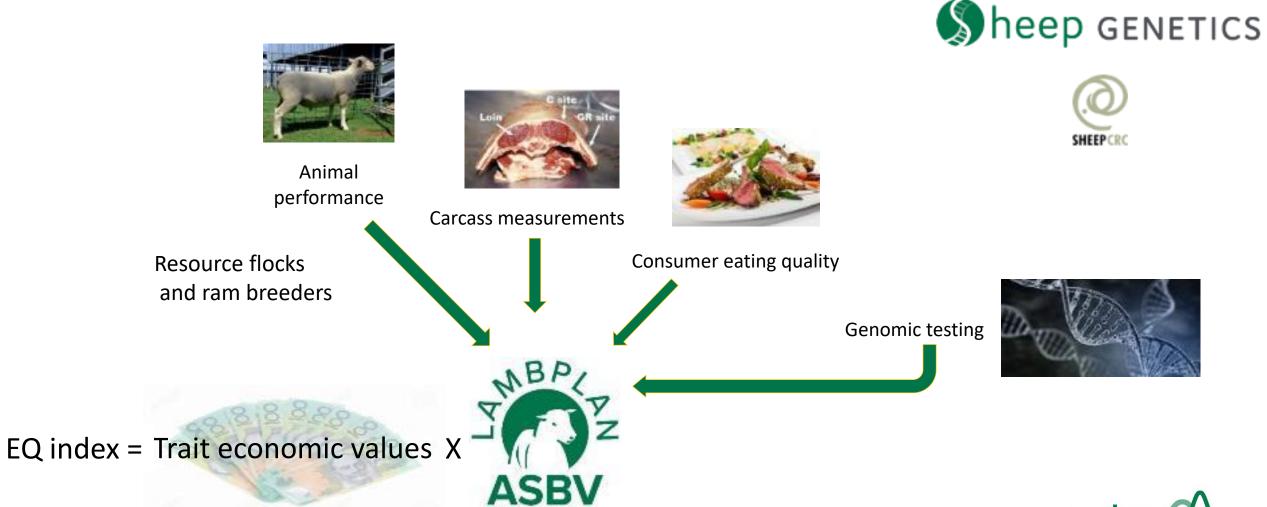
ASBVs and genomics have a give and take relationship

Will genotyped progeny contribute to parents ASBVs and accuracy?



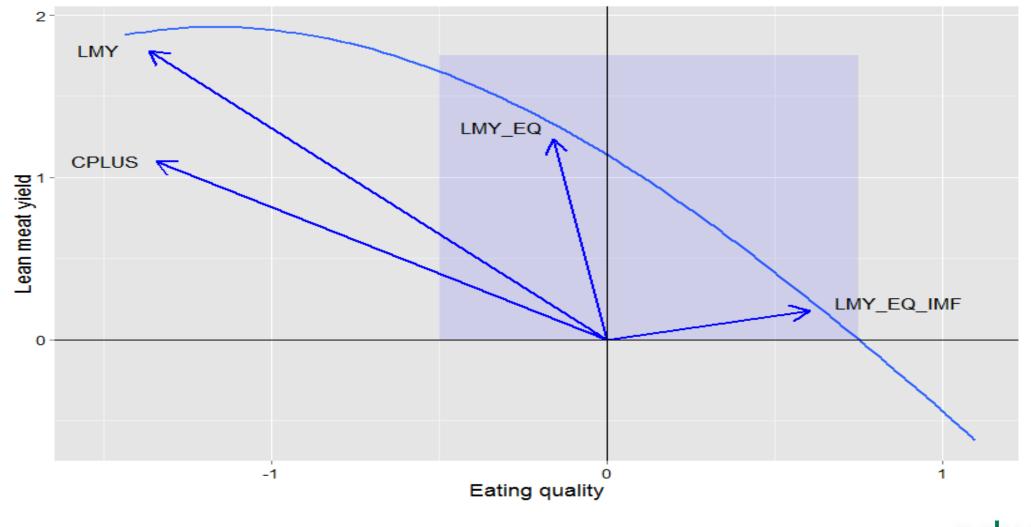


Single Step Australian Sheep Breeding Values (ASBVs)



agbu

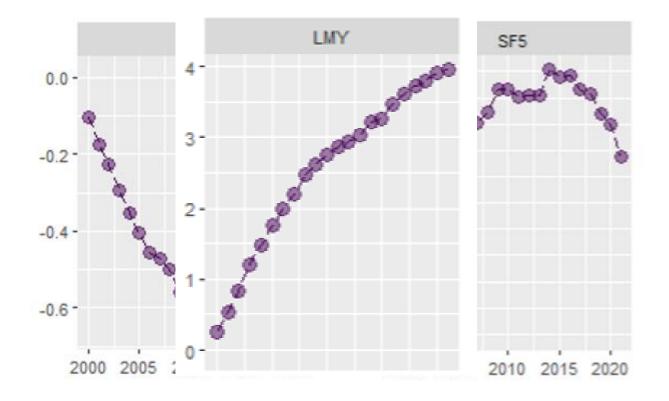
Antagonistic relationship between yield and EQ makes joint improvement difficult





Eating Quality in sheep – an example of trait development











- This currently comes at a cost for ram breeders
- price signals critical in the long term
 - Ram breeding
 - Commercial producers



3. Industry wide approach

1) MSA

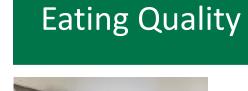
2) Feedback signals



Lamb MSA

Yield













- Grading
- Sorting
- Cutting
- Marketing





Collaborations along the supply chain

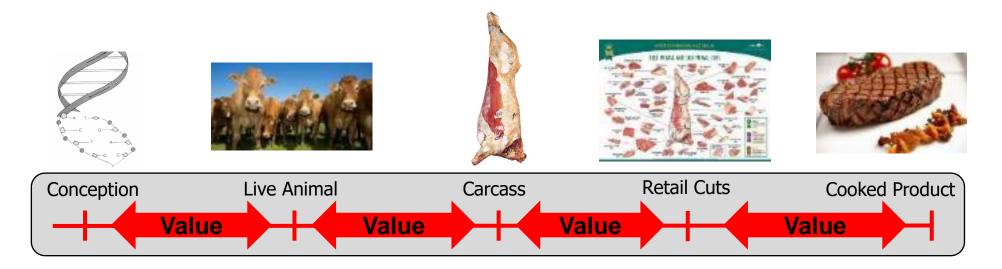


- Accelerate technology development and use
- Profitability for all partners in the meat value chain



Precision measurement from paddock/pen to plate

• Predict quality and amount of final product



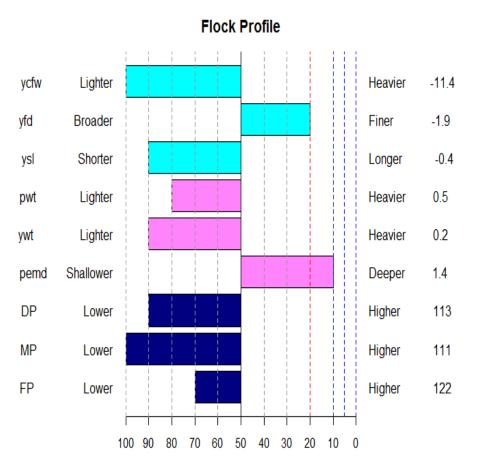
Massive variation is quantity and quality of carcasses at all points



Flock Profiling - A Commercial Reality in Merinos

- 20 animals from drop randomly genotyped
- Reflects the average ASBVs of sires purchased
- Provides a genetic benchmark for future ram purchases

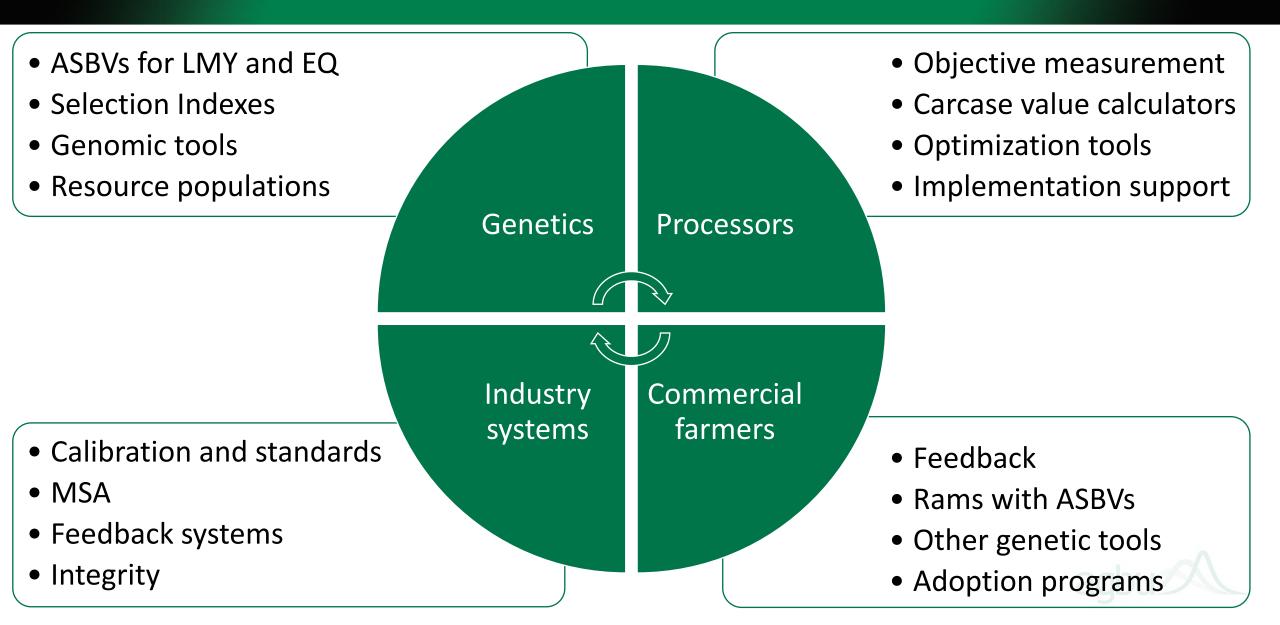




Merino Select 2015 Drop Average



Bringing it all together



Conclusions

• Eating quality is growing in importance

- Balanced selection for carcass yield and lamb eating quality now possible:
 - Genomically enhanced breeding values and indexes

- Feedback from supply chain to producers critical
 - Price signals for breeders and commercial producers



Innovation in Valuing and Breeding for Eating Quality in Lamb

1. LMY and EQ in lamb

Moving away from a commodity product

2. Genetic improvement

Driving good information for both LMY and EQ

2. Industry application

Better feedback for better decisions

Technology provides an opportunity – if we have systems to use the data!



Acknowledgements









+ the many staff involved in the funding, projects and collecting data

