## 2019 Reciprocal Meat Conference – Muscle and Lipid Biology and Biochemistry

## Meat and Muscle Biology<sup>TM</sup>



# Possible Role of Myoglobin in Regulating Calpain-1 Activity in Postmortem Beef Muscle

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**Keywords:** calpain activity, meat color, myoglobin, tenderness Meat and Muscle Biology 3(2):169

## **Objectives**

Previous research revealed a relationship between meat color and beef tenderness and indicated that myoglobin can inhibit calpain-1 in solution. The objective of this study was to determine the extent to which myoglobin and beef color are associated with calpain activity and beef tenderness.

### **Materials and Methods**

Beef *Longissimus dorsi* samples from the left side of Holstein beef carcasses (n = 21) were collected immediately post exsanguination on the processing floor for 0 h analyses. Muscle temperature and pH was measured at 0,

**Table 9.** Correlations (P-values) between selected color and tenderness measurements (n = 21)

	WBSF 48 h	WBSF 336 h	SSF 48 h	Calpain 10 h	Calpain 1 48 h
Myoglobin 0 h			0.386		
			(0.084)		
Myoglobin 48 h			1201112	-0.476	
				(0.029)	
MRA 48 h	0.381				
	(0.088)				
MRA 336 h	0.457		0.372		
	(0.037)		(0.097)		
L* 48 h		0.469			
		(0.032)			
b* 48 h		0.469			
		(0.032)			
b* 336 h				0.472	0.397
				(0.031)	(0.075)

24, and 48 h postmortem. After USDA quality and yield grade determination, steaks (n = 6) were removed from the right side of each carcass (n = 21) at 48 h for analyses at 48 and 336 h postmortem. Color ( $L^*$ ,  $a^*$ , and  $b^*$  values), surface myoglobin redox forms, metmyoglobin reducing activity (MRA), total myoglobin concentrations, slice shear force (SSF), Warner-Bratzler shear force (WBSF) were measured. Calpain-1 concentrations and autolysis were determined via Western blot at 0, 48, and 336 h.

#### Results

Decline in muscle pH was 6.4, 5.8, and 5.6 at 0, 24, and 48 h, respectively. Shear force values at 48 h were 73.19 N for WBSF and 384.21 N for SSF and at 336 h were 48.75 N for WBSF and 260.47 N for SSF. Myoglobin reducing activity at 336 h was positively correlated to WBSF at 48 h and negatively correlated to calpain-1 concentration at 0 h (P < 0.05; Table 9). Color measurements of  $L^*$  and  $b^*$  at 48 h were moderately correlated with WBSF at 336 h (P < 0.05; Table 9). The  $b^*$  measurement at 336 h showed a moderate relationship to calpain-1 concentration at 0 h (P < 0.05; Table 9).

#### Conclusion

Moderate correlations between color and tenderness measurements taken at 48 h with those taken at 336 h were discovered indicating that myoglobin may impact calpain-1 in vivo.

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