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Genome-wide Association Study of Integrated Meat Quality-related Traits of the Duroc Pig Breed

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- Supplementary Data –



Supplementary Figure S1. Principal component analysis of meat-quality-related phenotypes. The x-axis represents the eigenvector and the y-axis represents the proportion of variance explained. The top three PCs jointly accounted for 52.3% of the total variability of meat quality-related phenotypes.

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Supplementary Figure S2. QQ-plots of GWAS results.



Supplementary Figure S3. Linkage disequilibrium around the significant SNPs of eigenvector 2 PCA results on chromosome 8. Linkage disequilibrium (LD) was determined using Haploview, and LD blocks were defined using the Gabriel rule. Darker boxes represent higher LD percentages. Pairwise D' values ('100) are indicated; blue blocks indicate D' = 0.



Supplementary Figure S4. Linkage disequilibrium around the significant SNPs of eigenvector 2 PCA results on chromosome 9. Linkage disequilibrium (LD) was determined using Haploview, and LD blocks were defined using the Gabriel rule. Darker boxes represent higher LD percentages. Pairwise D' values ('100) are indicated; blue blocks indicate D' = 0.



Supplementary Figure S5. Linkage disequilibrium around the significant SNPs of eigenvector 2 PCA results on chromosome 10. Linkage disequilibrium (LD) was determined using Haploview, and LD blocks were defined using the Gabriel rule. Darker boxes represent higher LD percentages. Pairwise D' values ('100) are indicated; blue blocks indicate D' = 0.



Supplementary Figure S6. Linkage disequilibrium around the significant SNPs of eigenvector 2 PCA results on chromosome 18. Linkage disequilibrium (LD) was determined using Haploview, and LD blocks were defined using the Gabriel rule. Darker boxes represent higher LD percentages. Pairwise D' values ('100) are indicated; blue blocks indicate D' = 0.





Supplementary Figure S7. Linkage disequilibrium around the significant SNPs of eigenvector 2 PCA results on chromosome X. Linkage disequilibrium (LD) was determined using Haploview, and LD blocks were defined using the Gabriel rule. Darker boxes represent higher LD percentages. Pairwise D' values ('100) are indicated; blue blocks indicate D' = 0.

Supplementary Figure S8. Linkage disequilibrium around the significant SNPs of eigenvector 3 PCA results on chromosome 3. Linkage disequilibrium (LD) was determined using Haploview, and LD blocks were defined using the Gabriel rule. Darker boxes represent higher LD percentages. Pairwise D' values ('100) are indicated; blue blocks indicate D' = 0.



Supplementary Figure S9. Linkage disequilibrium around the significant SNPs of eigenvector 3 PCA results on chromosome 16. Linkage disequilibrium (LD) was determined using Haploview, and LD blocks were defined using the Gabriel rule. Darker boxes represent higher LD percentages. Pairwise D' values ('100) are indicated; blue blocks indicate D' = 0.



Supplementary Figure S10. Linkage disequilibrium around the significant SNPs of eigenvector 1 PCA results on chromosome 17. Linkage disequilibrium (LD) was determined using Haploview, and LD blocks were defined using the Gabriel rule. Darker boxes represent higher LD percentages. Pairwise D' values ('100) are indicated; blue blocks indicate D' = 0.

Trait	Method	
pH24	Meat pH24 was measured at twenty-four hours after slaughtering at 20°C.	
CIE-L*, CIE-a*, CIE-b*	Meat color was measured with as three coordinates according to Hunter L, a, b systems, where L is a general indication of lightness, a represents the degree of green-redness and b represents the degree of blue-yellowness.	
Shear force (SF)	Shear force was determined using the Warner-Bratzler shear force meter (G-R Elec. Mfg. Co., USA).	
Drip loss	Drip loss during vacuum storage was determined at one day postmortem by weighing the samples before and after storage.	
Heat loss	Heat loss was measured difference between sample weight before and after incubating of sample at 75°C for 10 min.	
water-holding capacity (WHC)	Water holding capacity (WHC) % = Moisture %-expressible water (EW) %	
Back-fat thickness (BF)	measured in between 10th and 11th rib	
Fat (intramuscular fat content)	Intramuscular fat (IMF) content was measured using a chemical fat extraction procedures.	
Protein	The protein content was measured using the Macro-Kjeldahl method.	
Cholesterol	Total cholesterol content was measured using a colorimetric procedure.	
Moisture	The moisture content was analysed by drying a 2.5 g sample at 100°C for a period of 24 h.	
Ash	Ashing was done at 500°C for a period of 5 h.	

Supplementary Table S1. Summary description of phenotypes measurement

Supplementary Table S2. Summary table (average, SD) of meat quality phenotypes and integrated phenotypes (PC1, PC2, and PC3)

103)		
Trait	Average	SD
PC1	-6.63E-11	0.07
PC2	4.59E-05	0.07
PC3	1.02E-05	0.07
BF	20.69	5.60
Moisture	73.06	1.13
Protein	22.79	0.80
Fat	3.04	1.02
ASH	1.09	0.27
WHC	58.65	4.17
рН	5.73	0.16
Drip loss	3.77	1.27
Heat loss	28.21	3.27
SF	1,511.33	342.84
CIE-L*	55.81	2.79
CIE-a*	4.88	1.00
CIE-b*	8.28	0.96
Cholesterol	93.64	42.60

	CHR	QTL name (animal QTLdb ID)	p-value	References
PC1	2	Muscle moisture percentage QTL (2975)	0.00014	Rohrer et al., 2006
	2	pH for Longissmus Dorsi QTL (2976)	0.00079	Rohrer et al., 2006
	2	Drip loss QTL (3780)	< 0.05	Thomsen et al., 2004
	2	CIE-b* QTL (3982)	0.07	Harmegnies et al., 2006
	2	Backfat at mid-back QTL (5208, 5242)	< 0.05	Guo et al., 2008
	2	pH for Semimembranosus QTL (5682)	< 0.05	Liu et al., 2007
	2	Shear force QTL (5684)	< 0.05	Liu et al., 2007
	2	Backfat at last rib QTL (5685)	< 0.05	Liu et al., 2007
	2	Fat to meat ratio QTL (5689)	< 0.05	Liu et al., 2007
	2	Muscle fat content QTL (5754)	< 0.01	Kim et al., 2005a
	2	Cooking loss QTL (12103, 12104)	0.03, 0.04	Wimmers et al., 2007
	2	Intramuscular fat content QTL (12105)	0.05	Wimmers et al., 2007
	2	Shear force QTL (12106)	0.03	Wimmers et al., 2007
	2	Backfat weight QTL (12746)	< 0.01	Geldermann et al., 2010
	2	Fat to meat ratio QTL (12748)	< 0.05	Geldermann et al., 2010
	17	Average backfat thickness QTL (7531)	0.014	Gilbert et al., 2008
	17	Meat color-a QTL (12069)	0.05	Wimmers et al., 2007
	17	Cooking loss QTL (12071)	0.03	Wimmers et al., 2007
	17	Drip loss QTL (12072)	0.03	Wimmers et al., 2007
	17	Intramuscular fat content QTL (12074)	0.04	Wimmers et al., 2007
	17	Shear force QTL (12075)	0.01	Wimmers et al., 2007
PC2 7 7	7	Backfat (average) thickness - ultra sound QTL (3760)	0.05	Nagamine et al., 2003
	7	Backfat at last rib QTL (3762)	0.006	Nagamine et al., 2003
	7	Backfat at tenth rib QTL (3860)	0.021	Paszek et al., 2001
	7	Backfat at first rib QTL (3956)	0.39	Harmegnies et al., 2006
	8	CIE-b* QTL (2993)	0.00067	Rohrer et al., 2006
	8	Backfat at tenth rib QTL (10600)	< 0.04	Houston et al., 2006
	9	Backfat above muscle dorsi QTL (5205)	< 0.05	Guo et al., 2008
9 10 10 10	9	Backfat at mid-back QTL (5213, 5246)	< 0.05	Guo et al., 2008
	10	Backfat at last rib QTL (2952)	0.045	Kim et al., 2005b
	10	Backfat at mid-back QTL (5247)	< 0.05	Guo et al., 2008
	10	Shear force QTL (6011)	< 0.05	Kim et al., 2005b
PC3	3	Fat androstenone level (140 days) QTL (597)	< 0.001	Kim et al., 2000
	3	Ham fat thickness QTL (3935)	< 0.001	Harmegnies et al., 2006
	3	Blood pH QTL (6320)	< 0.05	Reiner et al., 2009
	16	Backfat above muscle dorsi QTL (5994)	< 0.05	Liu et al., 2008
	16	Shoulder subcutaneous fat thickness QTL (5995)	< 0.05	Liu et al., 2008
	16	Fat area QTL (5999)	< 0.05	Liu et al., 2008
	16	Cooking loss QTL (6014)	< 0.05	Liu et al., 2008
	16	Shear force QTL (6015)	< 0.01	Liu et al., 2008

Supplementary Table S3. Previously reported QTL regions related with significant SNPs

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