



Study on the fatty acid profile of phospholipid and neutral lipid in Hanwoo beef and their relationship to genetic variation

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Abstract

Maize which has very high omega-6 fatty acid content has been used as a main feed grain for Hanwoo beef production to increase marbling, and thus omega-6 to omega-3 fatty acids ratio in Hanwoo beef is expected to be biased. To elucidate the current status of omega fatty acids ratio in Hanwoo beef, fatty acid profiles of neutral lipid and phospholipid fraction were analyzed separately using 55 Hanwoo steers' *longissimus dorsi* muscle slaughtered at Pyeongchang, Korea from Oct. to Nov. 2015. In addition, an association study was conducted to evaluate associations between single nucleotide polymorphism (SNP) markers from references and omega fatty acid profiles in phospholipid of Hanwoo beef samples using analysis of variance (ANOVA). In neutral lipid fraction, composition of saturated and monounsaturated fatty acids was higher and polyunsaturated fatty acids was lower compared to those in phospholipid fraction. The mean n-6/n-3 ratios of Hanwoo were 56.059 ± 16.180 and 26.811 ± 6.668 in phospholipid and neutral lipid, respectively. There were three SNPs showing statistically significant associations with omega fatty acid content. GA type of rs41919985 in fatty acid synthase (FASN) was significantly associated with the highest amount of C20:5 n-3 ($p = 0.031$). CC type of rs41729173 in fatty acid-binding protein 4 (FABP4) was significantly associated with the lowest amount of C22:2n-6 ($p = 0.047$). AG type of rs42187261 in FADS1 was significantly linked to the lowest concentration of C20:4 n-6 ($p = 0.044$). The total n-6/n-3 ratio of the steer which has all four SNP types in above loci (27.905) was much lower than the mean value of the total n-6/n-3 ratio in phospholipid of the 55 Hanwoo steers (56.059 ± 16.180). It was found that phospholipid and neutral lipid of Hanwoo have very high n-6/n-3 ratios compared to the reported data from different cow breeds. Four SNPs in genes related with fatty acid metabolism showed significant associations with the fatty acid profile of phospholipid and may have potential as SNP markers to select Hanwoo steers in terms of n-6/n-3 balance in the future.

Keywords: Association study, Fatty acids profile, Hanwoo, Omega fatty acids, Single nucleotide polymorphism

Received: Dec 12, 2018 Revised: Mar 11, 2019 Accepted: Mar 11, 2019

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Background

Modern diets have a high level of imbalance in omega fatty acids comparing to prehistoric diets because of too much intake of several grains rich in omega-6 fatty acids and modern animal husbandry based on the grain-fed system, and it makes people get chronic diseases such as cardiovascular disease, autoimmune disease, etc. [1]. Especially, Hanwoo beef grading system is based on high marbling score which is achieved by feeding mainly grains such as corn which is high in omega-6 fatty acids. Consequently, Hanwoo beef may have highly biased n-6/n-3 fatty acids ratio [2].

In order to balance the ratio of beef omega fatty acids towards lowering n-6 to n-3 fatty acid ratio, two strategies are usually used. The first one is feeding additives which are high in n-3 fatty acids. However, the ruminal bacteria in the rumen hydrogenate polyunsaturated fatty acids (PUFA) so that fatty acids fed to the ruminants are changed into various fatty acids in the rumen and are hard to be absorbed as the original form [3]. The second one may be finding genetic polymorphisms which balance omega fatty acids ratio. The amount of omega fatty acids is higher in phospholipid than neutral lipid, and phospholipid is the building blocks of the cell membrane and its fatty acids composition is mainly controlled by the genes related to fatty acid metabolism, but fatty acids composition of neutral lipid is mainly influenced by the diet [4]. Thus, the fatty acid compositions of phospholipid and neutral lipid are very different each other [5].

There have been many studies on single nucleotide polymorphisms (SNPs) for enhancing beef quality such as marbling score and fatty acids composition. FABP4 (fatty acid-binding protein 4), FASN (fatty acid synthase) and SCD (stearoyl-CoA desaturase) are the representative genes related to meat quality. The SNP, rs41729173 in FABP4 is in 3' untranslated region and was related to fatty acid composition, especially linoleic acid (C18:2 n-6), arachidonic acid (C20:4 n-6, AA), eicosapentaenoic acid (C20:5 n-3) and docosahexaenoic acid (C22:6 n-3) [6]. In the case of FASN, rs41919985 is a missense SNP which has a significant relationship with lower C20:3 n-6 in beef [7] and also significantly associated with marbling score [8]. The rs41255693 in SCD showed a significant effect on monounsaturated fatty acid (MUFA) content and the melting point in intramuscular fat [7,9].

Three SNPs (rs136261927, rs42187261, rs109772589) in FADS (fatty acid desaturase) gene cluster were found to have significant associations with three milk PUFAs, C20:3 n-6, C20:4 n-6 and C20:5 n-3. Two SNPs, rs136261927 and rs42187261 in FADS1 are linked to C20:3 n-6 and C20:4 n-6, and C 20:5 n-3 contents, respectively. The rs109772589 in FADS2 is also associated with C20:3 n-6 and C20:4 n-6 levels [10].

In this study, the fatty acid profiles including omega fatty acids

ratio of Hanwoo beef was analyzed separately on phospholipid and neutral lipid, and the associations were analyzed between omega fatty acids content of phospholipid and the genotypes of SNPs in the genes related to fatty acid metabolism.

Materials and Methods

Beef samples, carcass grades, and sampling part for fatty acid analysis

The beef samples of 55 Hanwoo steers were collected from Oct. to Nov. 2015 at Pyeongchang province, Korea. The steers were from seven farms grown under three feeding programs. All steers were slaughtered in a local municipal slaughterhouse (Pyeongchang, Korea) at 925 ± 26 d of age with an average carcass weight of 458 ± 46 kg.

Top round (Semimembranosus, TR) was used for fatty acid analysis because TR has the lower intramuscular fat and the higher proportion of phospholipid which has more PUFA than neutral lipid [5]. The TR samples were collected and stored at -80°C after slaughter. To analyze the association between fatty acid composition of beef and the genotypes of SNPs in the genes related to fatty acid metabolism, phospholipid fraction is better because the neutral fat composition is greatly affected by diet [4,11].

Fatty acids profile of phospholipid

Separation of phospholipid and neutral lipid from beef and fatty acid analysis

Folch method [12] was used for extracting total lipid with minor modifications [13,14], and lipid extractions were performed in triplicate. 2 g of the chopped beef sample from *longissimus thoracis* between 12th and 13th rib was put into a glass tube with 20 mL of Folch solvent, a mixture of chloroform/methanol (2:1, v/v), and 150 μL of 10% butylated hydroxyanisole, and homogenized at 10,000 rpm for 1 min (IKA, Germany). The homogenate was incubated at room temperature for 30 min with rocking at 50 rpm, and filtered through filter paper (Whatman # 6, USA) into a new glass tube with 4 mL of 0.9% NaCl solution. The solution was incubated again as above and centrifuged at $5,182 \times g$ (rcf) for 10 min. The upper aqueous phase was removed by aspiration and organic solvent phase was condensed under nitrogen gas (99.99%) at 40°C and 20 psi for 1 h. The lipids were dissolved in 250 μL of chloroform and stored at -20°C .

Lipids were separated by thin-layer chromatography (TLC). TLC plate (Merck, Germany) was pre-run with chloroform/methanol (1:1, v/v) and dried in a fume hood. 80 μL of lipid was spotted on the plate at 2.5 cm from the bottom, and TLC was run with diethyl ether/methanol/acetic acid (90:1:1, v/v) until solvent reached 10 cm under the plate end. The plate was dried in a fume hood and

lipids were visualized by spraying the primuline (Sigma-Aldrich, Germany) solution with a glass atomizer. The primuline solution was prepared by dissolving 100 mg of primuline in 200 mL of acetone/water mixture (4:1, v/v). The plate was dried in an oven at 55°C for 2 min. Under UV light (340 nm), phospholipid stays on the loading spot and neutral lipid is moved with the solvent line.

Direct methylation method [15] was used for methylation. Phospholipid and neutral lipid spots were scraped from the silica plate, and put into two glass tubes with 530 μ L methanol and 70 μ L of 10 N potassium hydroxide respectively. After that, the tubes were incubated in a water bath at 55°C for 90 min with short vortex every 20 min. The tubes were cooled to ambient temperature and 58 μ L of 24 N sulfuric acid was added. The tubes were incubated and cooled again as above. 500 μ L of hexane was added to the tubes, vortexed for 5 min and centrifuged at 5,182 \times g (rcf) for 5 min. Upper phase (hexane) was transferred to GC-vials (Agilent, USA).

Conditions of gas chromatography

Fatty acid was analyzed by gas chromatography with flame ionization detector (GC-FID, Agilent 7890B, USA). The column was SP-2560 (ID 0.25 mm \times length 100 m; Sigma-Aldrich, Germany), and fatty acid methyl ester 37 (FAME 37, Sigma-Aldrich, Germany) was used as a reference for peak identification and quantification. The running condition of GC-FID was followed by the FAME 37 manual (oven temperature: 140°C for 5 min; Ramp: 240°C at 4°C/min and hold for 28 min; injector and detector temperature: 260°C; split ratio: 1:30; injection volume: 1 μ L).

Retention time and area value of each fatty acid peak, and peak pattern of the sample were obtained. Peak was identified comparing with FAME 37 peak pattern. These data were processed for association analysis between fatty acid composition and the genotype.

Genomic DNA extraction

Genomic DNA (gDNA) was extracted using Ghatak's method with minor modification [16]. 25 mg of beef samples were chopped and placed in a 1.5 mL microtube with 300 μ L of tissue lysis buffer (10 mM Tris-HCl, 10 mM EDTA, 100 mM NaCl, 2% SDS, pH 7.5). 5 μ L of 20 mg/mL proteinase K (Biosesang, Korea) and 20 mg/mL RNase A (Thermo Fisher, USA) were added to the tube, and the tube was incubated at 56°C for around 3 h with occasional gentle inverting until the beef sample is completely melted. To the tube 300 μ L of 7 M ammonium acetate was added, gently inverted several times, and centrifuged at 15,815 \times g (rcf) and 20°C for 15 min. 600 μ L of the supernatant was transferred to a new 1.5 mL tube, same volume of 2-propanol (Merck, Germany) was added into the tube, and chilled at -20°C for 1 h. The tube was

centrifuged at 15,815 \times g (rcf) and 4°C for 10 min. The pellet was washed with 250 μ L of 70% ethanol (Merck, Germany) and dried at room temperature. gDNA was dissolved in 50 μ L of TE buffer and stored at -20°C until use.

PCR and genotyping

The six SNPs were chosen in the five genes which were reported for their relation with fatty acid metabolism from the references to test the association with omega fatty acids content; rs41919985 in FASN, rs41255693 in SCD, rs41729173 in FABP4, rs42187261 and rs136261927 in FADS1 and rs109772589 in FADS2 [6,7,10]. Primers were designed using NCBI Primer-BLAST [17]. The primer pairs were synthesized (Bioneer, Korea) and dissolved in TE buffer at 10 pmol/ μ L.

Restriction fragment length polymorphism (RFLP) was conducted to identify the SNP genotypes for five SNPs (rs41919985, rs41255693, rs41729173, rs136261927, and rs109772589), and DNA sequencing (Macrogen, Korea) was used for one SNP (rs42187261) due to the lack of available restriction enzyme site for the SNP typing. Hot start PCR premix with dye (Biofact, Korea) was used for PCR following the manufacturer's manual. PCR conditions were as follow: 5 min at 95°C, 35 cycles of 30 s at 95°C, 30 s at each melting temperature of primer pairs and 1 min at 72°C, followed by 5 min at 72°C, and ended at 4°C.

After PCR, restriction enzyme digestion was conducted to type SNP, and proper enzymes for each SNP were searched by using NEB cutter V2.0 program [18]. Restriction enzyme digestion was carried out following the manufacturer's condition. The products of restriction enzyme digestion were observed on 2% agarose gel using SEKEM LE agarose (Lonza, Switzerland), 0.5 \times TBE buffer (Biosesang, Korea) and Eco staining solution (Biofact, Korea). 5 μ L of restriction enzyme digestion products and 100 bp size marker (Biofact, Korea) were loaded, electrophoresis was run for 25 min at 100 V, and gels were analyzed using Chemi-Doc (Bio-Rad, USA). The detailed information of primers, restriction enzymes, and restriction fragments for each SNP are shown in Table S1 (Additional file 1).

Statistical analysis

The Hardy-Weinberg equilibrium (HWE) was tested for each locus by comparing expected and observed genotype frequencies through the Chi-square statistic. In order to evaluate the association between omega fatty acid composition and six SNPs within five genes, the statistical program, SPSS v. 22 (IBM, USA) was used for one-way ANOVA [19].

Results and Discussion

The fatty acid compositions of neutral lipid and phospholipid in *longissimus dorsi* muscle of Hanwoo beef

The fatty acid composition of phospholipid and neutral lipid in *longissimus dorsi* muscle of 55 Hanwoo steers were separately analyzed with GC-FID. Mean, standard deviation, maximum and minimum values for individual fatty acid percentage of the Hanwoo muscle are shown in Table 1. The fatty acid profiles of phospholipid and neutral lipid fractions were very different. Mean

concentration of saturated fatty acid (SFA) and MUFA in neutral lipid (38.2% and 59%, respectively) was higher than in phospholipid (28.5% and 21.5%, respectively). On the contrary, PUFA was much higher in phospholipid fraction (50%) than neutral lipid one (2.8%). Phospholipid is a building block of cell membrane, is strictly regulated under genetic control. Neutral lipid fraction is stored in lipid droplet of adipose tissue as energy source, and mainly affected by diet [4]. Buchanan et al. [5] also showed that triacylglycerol fraction of intramuscular fat from Angus cattle included higher SFA and MUFAs, and lower PUFAs compared

Table 1. Descriptive statistic for fatty acid composition of the 55 beef samples

FA (%)	Phospholipid			Neutral lipid		
	Mean \pm SD	Max	Min	Mean \pm SD	Max	Min
C14:0	0.259 \pm 0.385	2.935	0.105	3.212 \pm 1.030	5.470	0.007
C14:1	0.009 \pm 0.027	0.148	0	1.531 \pm 0.682	2.900	0.238
C15:0	0.161 \pm 0.059	0.367	0.081	0.295 \pm 0.055	0.501	0.182
C15:1	0.775 \pm 0.297	1.328	0.180	-	-	-
C16:0	13.175 \pm 2.277	23.950	10.016	25.351 \pm 3.147	30.269	18.773
C16:1	1.363 \pm 0.683	5.503	0.604	6.794 \pm 1.730	11.166	3.001
C17:0	0.304 \pm 0.152	1.318	0.149	0.652 \pm 0.118	0.885	0.392
C17:1	0.134 \pm 0.075	0.313	0	0.831 \pm 0.181	1.486	0.442
C18:0	14.236 \pm 1.627	18.460	8.883	8.127 \pm 1.553	15.276	5.631
C18:1n9t	0.391 \pm 0.176	1.111	0.135	1.025 \pm 0.449	2.100	0
C18:1n9c	18.670 \pm 5.315	41.634	10.942	48.487 \pm 4.094	57.087	41.879
C18:2n6c	28.941 \pm 4.547	35.776	8.092	2.390 \pm 0.839	4.199	1.424
C20:0	0.135 \pm 0.137	0.956	0	0.058 \pm 0.016	0.112	0.038
C18:3n6	0.254 \pm 0.119	0.617	0.121	0.026 \pm 0.016	0.0745	0
C20:1n9	0.197 \pm 0.072	0.420	0.049	0.370 \pm 0.121	0.738	0.187
C18:3n3	0.400 \pm 0.100	0.701	0.163	0.095 \pm 0.024	0.158	0.052
C21:0	0.198 \pm 0.113	0.909	0.086	0.440 \pm 0.085	0.672	0.289
C20:2n6	0.272 \pm 0.124	0.774	0.121	0.044 \pm 0.028	0.159	0
C22:0	-	-	-	0.014 \pm 0.011	0.049	0
C20:3n6	5.055 \pm 1.113	6.904	0.142	0.110 \pm 0.040	0.248	0.051
C22:1n9	0.013 \pm 0.022	0.094	0	0.012 \pm 0.009	0.049	0
C20:3n3	0.098 \pm 0.029	0.160	0	0.006 \pm 0.014	0.103	0
C20:4n6	14.386 \pm 2.764	19.651	3.652	0.111 \pm 0.078	0.541	0.040
C22:2n6	0.108 \pm 0.033	0.174	0	0.007 \pm 0.007	0.045	0
C24:0	0.005 \pm 0.014	0.071	0	0.011 \pm 0.027	0.173	0
C20:5n3	0.332 \pm 0.228	1.576	0.065	0.001 \pm 0.001	0.007	0
C22:6n3	0.129 \pm 0.235	1.795	0	-	-	-
SFA	28.473 \pm 1.634	40.115	25.762	38.159 \pm 3.523	46.034	31.937
MUFA	21.552 \pm 5.903	48.933	5.017	59.051 \pm 3.114	64.920	51.566
PUFA	49.975 \pm 6.789	57.697	13.899	2.790 \pm 0.944	4.967	1.668
Total n6	49.016 \pm 6.632	2.753	0.440	2.687 \pm 0.921	0.261	0.052
Total n3	0.959 \pm 0.388	56.477	13.418	0.103 \pm 0.033	4.706	1.615
n6/n3	56.059 \pm 16.180	95.366	18.700	26.811 \pm 6.668	43.679	17.448

FA, fatty acid; SD, standard deviation; Max, maximum value; Min, minimum value; t, trans; c, cis; SFA, saturated fatty acid; MUFA, mono unsaturated fatty acid; PUFA, poly unsaturated fatty acid.

to phospholipid fraction. In phospholipid, the average n-6 to n-3 ratio was 56.059 ± 16.180 , and maximum and minimum value were 95.366 and 18.700, respectively. The average, maximum and minimum value of n-6/n-3 in neutral lipid were 26.811 ± 6.668 , 43.679 and 17.448, respectively. Daley et al. [2] reported a review article comparing fatty acids profiles between grass-fed and grain-fed beef. The highest and the lowest n-6/n-3 ratio of 3.72:1 and 1.44:1 in grass-fed beef were lower than the ratios in grain-fed beef of 13.6:1 and 3:1, respectively. Comparing to these reports, the average omega fatty acids ratios in phospholipid and neutral lipid of 55 Hanwoo (56:1 and 27:1, respectively) were greatly biased towards high n-6 content mainly due to the long finishing program for high marbling using corn-based diet.

Pearson's correlation analysis among fatty acid compositions of the 55 Hanwoo beef samples (Table S2). The correlation coefficient among omega fatty acids was low or moderate. C18:3 n-3 had moderately positive correlation with C18:2 n-6 and C20:4 n-6 ($r = 0.491$ and 0.414 respectively, $p < 0.05$). C18:3 n-3 had moderately positive correlation with C18:2 n-6 and C20:4 n-6 ($r = 0.491$ and 0.488 respectively, $p < 0.05$). The correlation coefficient between C18:2 n-6 and C20:4 n-6 was 0.414 ($p < 0.05$). C18:3 n-3 and C18:2 n-6 are essential fatty acids and start points of omega fatty acid synthesis pathway, and C18:2 n-6 is a one of precursors of C20:4 n-6 [20]. The increase in C18:2 n-6 fatty acid intake will increase the amount of C20:4 n-6 fatty acid. However, more research is needed to clarify the correlation between C18:2 n-6 and C20:4 n-6, and C18:3 n-3.

SNP marker genotypes of beef samples

The frequencies and benefit verification of the genotypes as a marker in the 55 samples are shown in Table 2. In the case of rs109772589 (FADS2) genotype, all 55 samples had the same 'GA' heterogenotype. Thus, this SNP was excluded from association analysis. The enzyme, FADS2 is the initial and rate-limiting enzyme of omega fatty acid metabolic pathway. Therefore, rs109772589 still may have potential as a genetic marker for omega fatty acid balance, but for this analysis more beef samples with genetic variance will be needed. The frequencies of rs41919985 in FASN were 0.70 and 0.30 for GG and GA genotypes, respectively. The count of G allele was 95 and A allele was 17. In the current study, there were only two genotypes in rs41919985 in FASN. Frequencies of rs41919985 minor allele, 'A' were reported as very low in Korean native cattle, Hanwoo as 0.12 and 0.16, respectively [8,21]. We assumed that is because of breeding focused on marbling score. The frequencies of rs41255693 in SCD were 0.23, 0.57, and 0.20 for TT, TC, and CC genotypes, respectively. The count of T allele was 58 and C allele was 54. In the case of rs41729173 in FABP4, the frequencies were 0.59, 0.34, and 0.07 for CC, CG and GG genotypes, respectively. Lastly, the frequencies of rs136261927 and rs42187261 in FADS1 were 0.30, 0.41 and 0.29 for GG, GA, and AA, and 0.52, 0.38, and 0.11 for AA, AG and GG respectively. In Hanwoo population ($n = 55$), all SNPs are in HWE and have a MAF ($> 5\%$) (Table 2). A MAF threshold of 5% is common in research on human genetics because SNP with lower frequency require substantially greater sample sizes to detect small effects, which are typical for complex traits [22]. So, this results showed that all SNP are polymorphic.

Table 2. The genotype, allele and minor allele frequency, and HWE for six candidate SNPs used in this study

SNP (gene)	Allele (n)	Frequency	Genotype (n)	Frequency	MAF	H	HWE
rs41919985 (FASN)	G (95)	0.85	GG (39)	0.70	0.15	0.26	0.18
	A (17)	0.15	GA (17)	0.30			
	-	-	AA (0)	0.00			
rs41255693 (SCD)	T (58)	0.52	TT (13)	0.23	0.48	0.50	0.28
	C (54)	0.48	TC (32)	0.57			
	-	-	CC (11)	0.20			
rs41729173 (FABP4)	C (85)	0.76	CC (33)	0.59	0.24	0.37	0.59
	G (27)	0.24	CG (19)	0.34			
	-	-	GG (4)	0.07			
rs136261927 (FADS1)	G (57)	0.51	GG (17)	0.30	0.49	0.50	0.18
	A (55)	0.49	GA (23)	0.41			
	-	-	AA (16)	0.29			
rs42187261 (FADS1)	A (79)	0.71	AA (29)	0.52	0.29	0.42	0.46
	G (33)	0.29	AG (21)	0.38			
	-	-	GG (6)	0.11			

SNP, single nucleotide polymorphism; n, number of animals; MAF, minor allele frequency; H, heterozygosity; HWE, probability value of Hardy-Weinberg equilibrium; FASN, fatty acid synthase; SCD, stearoyl-CoA desaturase; FABP, fatty acid binding protein; FADS, fatty acid desaturase.

Relationship between SNP genotypes and fatty acid composition of phospholipid

The association between the mean composition of fatty acids and the SNP types were analyzed using ANOVA. The selected data of which *p*-values are < 0.05 in the association analysis of fatty acid composition with SNP genotypes are shown in Table 3. GA type of rs41919985 in FASN was significantly associated with the higher proportion of C20:5 n-3 (*p* = 0.031). However, AA type of rs41919985 was not observed in the samples. Therefore, further study should be conducted with more samples to confirm the effects of rs41919985. CC type of rs41729173 in FABP4 was significantly associated with the lowest amount of C22:2 n-6 (*p* = 0.047), and AG type of rs42187261 in FADS1 was significantly associated the lowest amount of C20:4 n-6 (*p* = 0.044). GA type of rs136261927 in FADS1 was significantly associated with lowest ratio of C20:3 n-6 to C20:4 n-6 (*p* = 0.027).

The rs42187261 and rs136261927 in FADS1 were significantly associated with the content of C20:4 n-6 and the ratio of C20:3 n-6 to C20:4 n-6, respectively. FADS1 is the enzyme which converts C20:3 n-6 to C20:4 n-6. Therefore, it is reasonable that the different SNP groups have different mean values of C20:3 n-6 and C20:4 n-6.

The significant association results between genotypes and fatty acid composition were compared with reported data from references (Additional file 1: Table S3). Significant associations of AA genotype of rs41919985 in FASN and CC genotype of rs41255693 in SCD were reported with lower concentrations of C20:3n-6 in comparison with GG genotype and lower concentrations C20:2n-6 in comparison with TT genotype (*p* < 0.05), respectively [7].

In Aberdeen Angus beef, GG type of rs41729173 in FABP4

was significantly associated with the highest amount of C18:2 n-6 (*p* = 0.031) and total n-6 fatty acids (*p* = 0.03). For Blonde d'Aquitaine beef, CC type of rs41729173 in FABP4 was significantly associated with the highest amount of C20:4 n-6 (*p* = 0.044), C20:5 n-3 (*p* = 0.044) and total n-3 fatty acids (*p* = 0.044) [6].

AA type of rs42187261 and GG type of rs136261927 in FADS1 was also significantly linked to the highest increase in milk C20:5 n-3 (*p* = 0.004) and C20:3 n-6 (*p* = 0.0003), respectively [10].

However, in this study all the association data mentioned above did not show the significant relations having much higher *p*-values than 0.05 except rs136261927 in FADS1 (*p* = 0.044). Besides, most data had a different tendency with the references. It may be due to the sample size, lipid source (phospholipid vs. total lipid), or genetic characteristics of Hanwoo. In terms of sample size, Dujkoba's analysis was conducted with seventeen samples of Aberdeen Angus beef and sixteen samples of Blonde d'Aquitaine beef, and GG type of rs41729173 in FABP4 was only one in Blonde d'Aquitaine beef. Thus these association results are hardly conclusive.

The data in Table S4 (Additional file 1) shows certain allele effect though *p*-values were higher than 0.05, and association was not mentioned in the references. This study and the references were conducted with the different breed of cow and lipid (phospholipid vs. total lipid). Therefore, different results can be possible. In the total lipid, proportion of phospholipid is greatly affected by intramuscular fat content, a main source of neutral lipid. The fatty acid profiles are greatly different between phospholipid and neutral lipid. Moreover, only omega fatty acids of phospholipid are affected by animal genetics and metabolism, and neutral lipids are mainly from the diet. Thus, these associations should be confirmed by further analysis using phospholipid from more samples.

Table 3. The association between genotypes and omega fatty acid composition with *p*-value less than 0.05

SNP (gene)	Fatty acid	SNP type	n	Mean (%)	<i>p</i> -value
rs41919985 (FASN)	C20:5 n-3	GA	17	0.430 ± 0.082	0.031
		GG	38	0.288 ± 0.023	
		-	-	-	
rs41729173 (FABP4)	C22:2 n-6	GG	3	0.099 ± 0.019	0.047
		CG	19	0.123 ± 0.005	
		CC	33	0.100 ± 0.006	
rs42187261 (FADS1)	C20:4 n-6	AA	28	14.884 ± 0.437	0.044
		AG	21	13.282 ± 0.690	
		GG	6	15.929 ± 0.847	
rs136261927 (FADS1)	C20:3 n-6/C20:4 n-6	AA	15	0.392 ± 0.018	0.027
		GA	23	0.323 ± 0.021	
		GG	17	0.381 ± 0.020	

SNP, single nucleotide polymorphism; n, number of animals; FASN, fatty acid synthase; FABP, fatty acid binding protein; FADS, fatty acid desaturase.

Conclusion

Fatty acid profiles in phospholipid and neutral lipid of the 55 Hanwoo beef were analyzed, which showed very high n-6/n-3 ratios compared to the reported values from different breeds. It seems that a proper way to adjust this imbalance of omega fatty acids in Hanwoo beef may be necessary. An association analysis was carried out between some SNP markers and omega fatty acids in phospholipid of the 55 Hanwoo beef. GA type of rs41919985 in FASN was significantly associated with the highest amount of C20:5 n-3 ($p = 0.031$). CC type of rs41729173 in FABP4 was significantly associated with the lowest amount of C22:2n-6 ($p = 0.047$). AG type of rs42187261 in FADS1 was significantly linked to the lowest concentration of C20:4 n-6 ($p = 0.044$). In the 55 samples, there was only one cattle with all four SNPs types which has 27.9 in n-6/n-3 ratio. This was the third lowest in 55 samples and much lower than the mean value of the total n-6/n-3 ratio (56.059 ± 16.180 , Table 1). In conclusion, these four SNPs may have potential as genetic markers to select Hanwoo steers in the aspect of improvement of n-6/n-3 balance in the future.

Competing interests

No potential conflict of interest relevant to this article was reported.

Funding sources

This work was supported by Korea Institute of Planning and Evaluation for Technology in Food, Agriculture, Forestry and Fisheries (IPET) through Agri-Bio Industry Technology Development Program, funded by Ministry of Agriculture, Food and Rural Affairs (MAFRA) (316005-5).

Acknowledgements

Not applicable.

Availability of data and material

Upon reasonable request, the datasets of this study can be available from the corresponding author. The information about SNPs in the study can be found with accession no. rs41919985, rs41255693, rs41729173, rs42187261, rs136261927 and rs109772589 available at <https://www.ncbi.nlm.nih.gov/SNP>.

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Ethics approval and consent to participate

The Ethics Committee on the Use of Animals (CEUA) of Embrapa Genetic Resources and Biotechnology approved this study in March of 2013 under the reference number 001/2013.

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Supplementary Materials

Supplementary materials are only available online from: <https://doi.org/10.5187/jast.2019.61.2.69>.

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Supplementary Materials

Table S1. Primer sequence and information on six candidate SNPs used in this study

SNP (gene)	Primer sequences (5' → 3')	Product size (bp)	Allele type (bp)	T _m (°C)	Restriction enzyme	Reference
rs41919985 (FASN)	F: CTTACACAGAGCTGACGGACT R: CTTAGCCCTCGTCTGCAGG	311	GG: 311 GA: 311/196/114 AA: 196/44	65	Msc I	Li et al., 2012
rs41255693 (SCD)	F: ACCTGGTGTCTGTTGTTGTGCTTC R: GATGACCCACTCTTCTATTACGC	569	TT: 406/163 TC: 406/348/163/58 CC: 348/163/58	54.5	Aci I	
rs41729173 (FABP4)	F: ATATAGTCCATAGGGTGGCAAAGA R: AACCTCTCTTTGAATTCTCCATTCT	452	CC: 452 CG: 452/352/100 GG: 352/100	61	MspA1 I	Dujková et al., 2015
rs42187261 (FADS1)	F: CTGGCACCTGTGAAGGAAAT R: CTGTGTAACCCACACAAACC	523	-	60	-	Ibeagha-Awemu et al., 2014
rs136261927 (FADS1)	F: AGCGGGAGAAATGGAAGGTG R: TCATGAAGCCAACCCTGTC	311	AA: 311 GA: 311/216/95 GG: 216/95	61	Aci I	
rs109772589 (FADS2)	F: ATGGGACAAAGAGGGTTGG R: GCGCTGAACAAGGAAGTGAGA	380	AA: 380 AG: 380/224/156 GG: 224/156	61	Fau I	

SNP, single nucleotide polymorphism; bp, base pair; T_m, melting temperature; FASN, fatty acid synthase; SCD, stearoyl-CoA desaturase; FABP, fatty acid binding protein; FADS, fatty acid desaturase.

Table S2. Pearson's correlation among fatty acid compositions of the 55 Hanwoo beef samples

	C14:0	C14:1	C15:0	C15:1	C16:0	C16:1	C17:0	C17:1	C18:0	C18:1n9t	C18:1n9c	C18:2n6c	C20:0	C18:3n6	C20:1n9	C18:3n3	C21:0	C20:2n6	C20:3n6	C22:1n9	C20:3n3	C20:4n6	C22:2n6	C24:0	C20:5n3	C22:6n3	
C14:0	1.000																										
C14:1	-0.083	1.000																									
C15:0	0.284*	0.187	1.000																								
C15:1	-0.395**	0.200	-0.022	1.000																							
C16:0	0.633**	0.081	0.234	-0.472**	1.000																						
C16:1	0.837**	0.090	0.271*	-0.361**	0.706**	1.000																					
C17:0	0.299*	-0.005	0.132	-0.182	0.205	0.235	1.000																				
C17:1	-0.018	-0.006	0.078	0.607**	-0.252	-0.114	0.025	1.000																			
C18:0	-0.469**	-0.130	-0.201	0.451**	-0.802**	-0.549**	-0.321*	0.173	1.000																		
C18:1n9t	0.482**	0.110	0.107	-0.034	0.377**	0.406**	0.174	-0.016	-0.221	1.000																	
C18:1n9c	0.575**	-0.048	0.136	0.079	0.226	0.693**	0.149	0.213	-0.083	0.128	1.000																
C18:2n6c	-0.658**	0.003	-0.134	0.123	-0.539**	-0.808**	-0.192	-0.037	0.287*	-0.213	-0.835**	1.000															
C20:0	-0.075	-0.034	-0.081	0.270*	-0.200	-0.104	0.144	0.215	0.215	-0.085	0.077	-0.077	1.000														
C18:3n6	0.394**	-0.102	0.154	-0.301*	0.209	0.290*	-0.004	-0.237	-0.102	0.019	0.130	-0.277*	-0.196	1.000													
C20:1n9	0.259	0.003	0.211	0.215	0.064	0.348**	0.073	0.108	0.075	0.395**	0.337*	-0.278*	0.045	0.206	1.000												
C18:3n3	-0.314*	0.151	-0.166	-0.187	-0.078	-0.288*	-0.088	-0.195	-0.114	-0.037	-0.597**	0.491**	-0.217	0.073	-0.296*	1.000											
C21:0	0.280*	-0.039	-0.041	0.128	-0.041	0.140	0.105	0.156	0.045	0.080	0.252	-0.105	-0.013	0.030	-0.010	0.184	1.000										
C20:2n6	0.011	-0.093	0.164	0.189	-0.250	-0.166	0.390**	0.231	0.121	0.167	-0.182	0.282*	0.116	-0.075	0.177	-0.005	0.072	1.000									
C20:3n6	-0.433**	-0.005	-0.182	0.246	-0.485**	-0.449**	-0.191	0.135	0.355**	-0.358**	-0.352**	0.226	0.235	0.059	-0.059	0.181	-0.048	0.142	1.000								
C22:1n9	-0.090	0.007	0.001	0.155	-0.258	0.086	-0.176	0.083	0.302*	-0.122	0.127	-0.060	0.149	0.006	0.353**	-0.074	-0.085	-0.013	0.218	1.000							
C20:3n3	-0.390**	0.080	-0.024	-0.031	-0.262	-0.275*	0.099	-0.025	0.038	-0.392**	-0.158	0.261	-0.096	-0.054	-0.175	0.029	-0.234	0.146	0.087	-0.071	1.000						
C20:4n6	-0.470**	0.056	-0.184	-0.246	0.064	-0.443**	-0.060	-0.349**	-0.193	-0.175	-0.785**	0.414**	-0.102	-0.053	-0.420**	0.488**	-0.409**	-0.108	0.258	-0.199	0.151	1.000					
C22:2n6	-0.439**	0.196	-0.014	0.099	-0.081	-0.328*	-0.122	0.011	0.096	-0.027	-0.356**	0.250	-0.119	-0.146	-0.115	0.208	-0.178	0.132	0.244	-0.051	0.284*	0.321*	1.000				
C24:0	-0.082	-0.087	-0.030	0.158	-0.280*	-0.200	-0.084	0.096	0.409**	-0.064	-0.135	0.210	-0.046	-0.070	0.122	0.025	0.268*	0.103	0.053	0.139	-0.071	-0.069	0.026	1.000			
C20:5n3	0.120	-0.031	-0.081	-0.577**	0.123	-0.056	0.148	-0.169	-0.196	-0.034	-0.262	0.170	-0.125	-0.034	-0.458**	0.250	-0.163	-0.045	-0.091	-0.224	0.156	0.263	-0.007	-0.144	1.000		
C22:6n3	0.004	-0.049	-0.032	-0.261	-0.035	0.036	-0.001	-0.160	-0.066	-0.061	-0.179	0.163	-0.017	-0.004	-0.255	0.113	-0.124	-0.056	-0.099	-0.098	0.181	0.129	-0.027	-0.049	0.106	1.000	

* $p < 0.05$, ** $p < 0.01$.

Table S3. The association between genotypes and omega fatty acid composition of the 55 Hanwoo in comparison with the references

SNP (gene)	Reference	Fatty acid	SNP type	n		Mean (%)		p-value	
				This study	Refenece	This study	Refenece	This study	Refenece (cattle breed)
rs419199859 (FASN)	Li et al., 2012	C20:3 n-6	AA	-	64	-	0.071 ± 0.003	0.553	0.04 (Canadian Commercial)
			GA	17	114	4.921 ± 0.304	0.074 ± 0.002		
			GG	38	45	5.116 ± 0.171	0.079 ± 0.003		
rs41255693 (SCD)		C20:2 n-6	TT	12	26	0.287 ± 0.049	0.021 ± 0.001	0.430	0.011 (Canadian Commercial)
			TC	32	110	0.281 ± 0.022	0.019 ± 0.001		
			CC	11	87	0.228 ± 0.012	0.017 ± 0.001		
rs41729173 (FABP4)	Dujková et al., 2015	C18:2 n-6	GG	3	2	29.350 ± 3.351	18.88 ± 2.83	0.747	0.031 (Aberdeen Angus)
			CG	19	8	29.549 ± 0.737	17.91 ± 1.42		
			CC	33	7	28.554 ± 0.898	12.20 ± 1.51		
		C20:4 n-6	GG	3	1	13.697 ± 0.976	-	0.566	0.044 (Blonde d'Aquitaine)
			CG	19	4	14.925 ± 0.503	3.80 ± 0.56		
			CC	33	11	14.139 ± 0.543	5.25 ± 0.34		
		C20:5 n-3	GG	3	1	0.214 ± 0.049	-	0.329	0.05 (Blonde d'Aquitaine)
			CG	19	4	0.388 ± 0.073	0.56 ± 0.13		
			CC	33	11	0.310 ± 0.028	0.90 ± 0.08		
		Total n6/n3	GG	3	1	70.731 ± 5.774	-	0.206	0.031 (Blonde d'Aquitaine)
			CG	19	4	52.979 ± 3.802	11.06 ± 1.19		
			CC	33	11	56.498 ± 2.780	6.72 ± 1.11		
rs42187261 (FADS1)	Ibeagha-Awemu et al., 2014	C20:5 n-3	AA	28	129	0.384 ± 0.053	0.0370 ± 0.001	0.165	0.029 (Canadian Holstein)
			AG	21	209	0.259 ± 0.030	0.0330 ± 0.001		
			GG	6	70	0.345 ± 0.056	0.0360 ± 0.001		
rs136261927 (FADS1)		C20:3 n-6	AA	15	12	5.377 ± 0.127	0.0750 ± 0.007	0.049	0.002 (Canadian Holstein)
			GA	23	135	4.639 ± 0.316	0.0870 ± 0.007		
			GG	17	275	5.336 ± 0.148	0.0950 ± 0.007		

SNP, single nucleotide polymorphism; n, number of animals; FASN, fatty acid synthase; SCD, stearyl-CoA desaturase; FABP, fatty acid binding protein; FADS, fatty acid desaturase.

Table S4. The association between genotypes and omega fatty acid composition showing some tendency

SNP (gene)	Fatty acid	SNP type	n	Mean (%)	p-value	
rs41255693 (SCD)	C18:3 n-6	TT	12	0.285 ± 0.042	0.418	
		TC	32	0.254 ± 0.023		
		CC	11	0.219 ± 0.008		
	C18:3 n-3	TT	12	0.370 ± 0.024		0.395
		TC	32	0.402 ± 0.018		
		CC	11	0.427 ± 0.033		
	C20:3 n-3	TT	12	0.093 ± 0.010		0.784
		TC	32	0.100 ± 0.005		
		CC	11	0.100 ± 0.004		
total n6/n3	TT	12	53.820 ± 5.757	0.863		
	TC	32	56.527 ± 2.747			
	CC	11	57.140 ± 4.468			
rs42187261 (FADS1)	C18:3 n-6	AA	28	0.230 ± 0.016	0.191	
		AG	21	0.268 ± 0.031		
		GG	6	0.318 ± 0.055		
	C22:2 n-6	AA	28	0.111 ± 0.005		0.766
		AG	21	0.106 ± 0.008		
		GG	6	0.101 ± 0.021		
rs136261927 (FADS1)	C18:3 n-6	AA	15	0.237 ± 0.027	0.492	
		GA	23	0.243 ± 0.022		
		GG	17	0.282 ± 0.036		
	C20:5 n-3	AA	15	0.377 ± 0.092		0.621
		GA	23	0.327 ± 0.033		
		GG	17	0.298 ± 0.040		

SNP, single nucleotide polymorphism; n, number of animals; SCD, stearoyl-CoA desaturase; FABP, fatty acid binding protein; FADS, fatty acid desaturase.