

***CAPNI* gene as a potential marker for growth performance and carcass characteristic in pigs**

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Table S1. The basic statistical characteristic of meat quality traits and the effect of CAPNI:g.1429G>A polymorphism on pork quality

WHC – water holding-capacity, meat colour: L* - lightness, a*- redness, b*- yellowness; pH₄₅ and pH₂₄– pH measured 45 min and 24 h after slaughter in *longissimus lumborum* (LL) or *semimembranosus* (SM) muscles, IMF – intramuscular fat content. N – the number of animals analyzed in each group; SD – standard deviation; effects are presented as means ± standard error

Meat quality traits	N	Mean	SD	Mean (LSM±SE)		Effects	
						Additive	Dominance
WHC (%)	714	35.5	6.33	GG	35.9 ±1.18	0.16 (±0.52)	0.26 (±0.33)
				GA	35.2 ±0.43		
				AA	35.6 ±0.28		
L*	629	54.6	2.64	GG	53.9 ±0.38	-0.43 (±0.24)	-0.10 (±0.15)
				GA	54.6 ±0.43		
				AA	54.8 ±0.13		
a*	329	15.9	1.32	GG	16.3 ±0.19	0.17 (±0.12)	0.06 (±0.07)
				GA	16.0 ±0.09		
				AA	15.9 ±0.06		
b*	629	3.21	1.59	GG	2.93 ±0.23	-0.19 (±0.14)	0.06 (±0.09)
				GA	3.01 ±0.11		
				AA	2.93 ±0.08		
pH ₄₅ (LL)	672	6.35	0.27	GG	6.36 ±0.05	0.001 (±0.02)	0.001 (±0.01)
				GA	6.34 ±0.01		
				AA	6.35 ±0.01		
pH ₂₄ (LL)	672	5.63	0.13	GG	5.63 ±0.02	-0.001 (±0.01)	0.003 (±0.01)
				GA	5.63 ±0.01		
				AA	5.63 ±0.01		
pH ₄₅ (SM)	418	6.30	0.19	GG	6.33 ±0.04	0.01 (±0.02)	0.01 (±0.01)
				GA	6.29 ±0.01		
				AA	6.30 ±0.01		
pH ₂₄ (SM)	418	5.63	0.11	GG	5.65 ±0.02	0.008 (±0.01)	0.007 (±0.01)
				GA	5.62 ±0.01		
				AA	5.63 ±0.01		
IMF (%)	704	1.61	0.11	GG	1.70 ±0.11	0.06 (±0.06)	-0.02 (±0.04)
				GA	1.69 ±0.05		
				AA	1.57 ±0.12		

Table S2. The association of *CAPNI* genotypes and selected meat texture parameters measure in raw and cooked *longissimus lumborum* and *semimembranosus* muscles

N=127 for each muscle; R – raw meat, C – cooked meat; SD – standard deviation; effects are shown as mean ± standard error

Texture traits	Mean	SD	<i>Effects</i>							
				Mean LSM (±S.E.)	<i>Additive</i>	<i>Dominance</i>				
Firmness_R	27.7	7.49	GG	28.4	±2.67	1.58 (±1.97)	-1.70 (±1.24)			
			GA	30.5	±1.18					
			AA	28.4	±1.18					
			Toughness_R	74.9	21.0	GG	80.7	±7.54	4.52 (±5.50)	-5.32 (±3.47)
						GA	84.3	±3.35		
						AA	75.3	±3.34		
			Firmness_C	76.4	19.4	GG	68.9	±7.57	-3.76 (±3.45)	-0.92 (±2.17)
						GA	73.8	±3.41		
						AA	79.7	±3.38		
Springiness_C	0.68	0.06	GG	0.70	±0.02	0.001 (±0.01)	-0.002 (±0.01)			
			GA	0.69	±0.01					
			AA	0.69	±0.01					
Resilience_C	0.26	0.03	GG	0.29	±0.005	0.01 (±0.006)	0.002 (±0.004)			
			GA	0.26	±0.006					
			AA	0.26	±0.01					
Toughness_C	180.4	49.5	GG	173.1	±19.45	-7.12 (±8.76)	2.20 (±5.53)			
			GA	177.5	±8.80					
			AA	189.2	±8.73					
Firmness_R	25.4	6.06	GG	27.4	±2.16	2.46 (±1.13)*	-0.17 (±0.74)			
			GA	26.7	±1.04					
			AA	25.7	±0.86					
Toughness_R	74.0	18.6	GG	77.7	±6.52	3.82 (±3.20)	-3.27 (±2.10)			
			GA	79.0	±3.15					
			AA	74.2	±2.59					
Firmness_C	86.9	22.1	GG	95.3	±8.55	3.70 (±3.69)	2.74 (±2.42)			
			GA	86.7	±4.13					
			AA	86.8	±3.39					
Springiness_C	0.71	0.08	GG	0.77	±0.03	0.004 (±0.01)	0.002 (±0.008)			
			GA	0.73	±0.01					
			AA	0.73	±0.01					
Resilience_C	0.26	0.04	GG	0.26	±0.01	-0.007 (±0.005)	-0.001 (±0.003)			
			GA	0.25	±0.01					
			AA	0.26	±0.005					
Toughness_C	202.1	54.0	GG	206.0	±20.7	2.41 (±8.80)	2.70 (±5.79)			
			GA	203.3	±10.0					
			AA	206.8	±8.23					