



Role of extracellular matrix in development of skeletal muscle and postmortem aging of meat



Takanori Nishimura *

Muscle Biology and Meat Science Laboratory, Research Faculty of Agriculture, Hokkaido University, Sapporo, Japan

ARTICLE INFO

Article history:

Received 15 February 2015

Received in revised form 15 May 2015

Accepted 16 May 2015

Available online 20 May 2015

Keywords:

Extracellular matrix

Intramuscular connective tissue

Skeletal muscle

Myogenesis

Meat

Postmortem aging

ABSTRACT

The integrity of skeletal muscle is maintained by the intramuscular connective tissues (IMCTs) that are composed of extracellular matrix (ECM) molecules such as collagens, proteoglycans, and glycoproteins. The ECM plays an important role not only in providing biomechanical strength of the IMCT, but also in regulating muscle cell behavior. Some ECM molecules, such as decorin and laminin, modulate the activity of myostatin that regulates skeletal muscle mass. Furthermore, it has been shown that decorin activates Akt downstream of insulin-like growth factor-I receptor (IGF-IR) and enhances the differentiation of myogenic cells, suggesting that decorin acts as a signaling molecule to myogenic cells. With animal growth, the structural integrity of IMCT increases; collagen fibrils within the endomysium associate more closely with each other, and the collagen fibers in the perimysium become increasingly thick and their wavy pattern grows more regular. These changes increase the mechanical strength of IMCT, contributing to the toughening of meat. However, in highly marbled beef cattle like Wagyu, intramuscular fat deposits mainly in the perimysium between muscle fiber bundles during the fattening period. The development of adipose tissues appears to disorganize the structure of IMCT and contributes to the tenderness of Wagyu beef. The IMCT was considered to be rather immutable compared to myofibrils during postmortem aging of meat. However, several studies have shown that collagen networks in the IMCT are disintegrated and proteoglycan components are degraded during postmortem aging. These changes in ECM appear to reduce the mechanical strength of IMCT and contribute to the tenderness of uncooked meat or cooked meat at low temperature. Thus, the ECM plays a multifunctional role in skeletal muscle development and postmortem aging of meat.

© 2015 Elsevier Ltd. All rights reserved.

1. Introduction

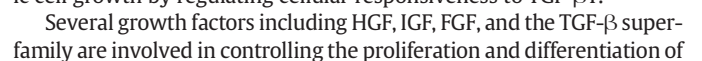
From a consumer standpoint, texture is the most important factor in determining the quality of meat (Dransfield et al., 1984). Meat texture depends on the structure and composition of skeletal muscle, which is mainly composed of muscle fibers and surrounding intramuscular connective tissues (IMCTs). Muscle fibers consist of myofibrils, which are composed of numerous proteins including actin and myosin that are major proteins of thin and thick filaments respectively. The integrity of skeletal muscle is maintained by three layers of IMCT: 1) the endomysium, which encloses individual muscle fibers; 2) the perimysium, which bundles groups of muscle fibers; and 3) the epimysium, which ensheathes the whole muscle. The IMCT is composed of extracellular matrix (ECM) macromolecules such as collagens, proteoglycans (PGs), and glycoproteins. These ECM macromolecules interact with each other and form a supermolecular network that can both withstand

and transmit the contractile forces generated by muscle fibers (Fig. 1, Voermans et al., 2008).

Skeletal muscle contains collagen types I, III, IV, V, VI, XII, and XIV (Listrat, Picard & Geay, 1999; Listrat et al., 2000; Nishimura, Ojima, Hattori & Takahashi, 1997). The major types of collagen in skeletal muscle are type I and III (Bailey & Light, 1989), which align into a quarter-stagger array to form fibrils in tissues. Proteoglycan is composed of a central core protein with covalently attached glycosaminoglycan (GAG) chains. The GAG is a polymer of disaccharide repeats that are highly sulfated and negatively charged. Typical GAGs attached to the core protein of PGs are chondroitin sulfate (CS), dermatan sulfate (DS), and heparan sulfate (HS). In skeletal muscle, there are several types of PGs with various sizes of core protein and kinds of GAG chain (Brandan, Fuentes & Andrade, 1992; Nishimura, Hattori & Takahashi, 1996b; Parthasarathy, Chandrasekaran & Tanzer, 1991).

Decorin is one of the most studied members of the small leucine-rich proteoglycan (SLRP) family (Kresse & Schönherr, 2001). The decorin molecule is composed of a core-protein to which a CS/DS chain and small number oligosaccharides are covalently attached. Decorin associates with fibrillar collagen, types I, II, and III collagens (Scott, 1988; Vogel & Trotter, 1987), and has been identified in various tissues

* Muscle Biology and Meat Science Laboratory, Research Faculty of Agriculture, Hokkaido University, Kita, Sapporo 060-8589, Japan.
E-mail address: nishi@anim.agr.hokudai.ac.jp.



Download English Version:

<https://daneshyari.com/en/article/2449658>

Download Persian Version:

<https://daneshyari.com/article/2449658>

[Daneshyari.com](https://daneshyari.com)