**Estimates of genetic parameters for fatty acid compositions in the longissimus dorsi muscle of Hanwoo cattle**

M. S. A. Bhuiyan, D. H. Lee, H. J. Kim, S. H. Lee, S. H. Cho, B. S. Yang, S. D. Kim and S. H. Lee

**Supplementary Table S1** *Descriptive statistics for carcass and meat quality traits in Hanwoo cattle (n = 1 000)*

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Trait1 | Mean | SD | Min | Max | CV |
| CWT (kg) | 428.20 | 46.30 | 276.00 | 589.00 | 0.11 |
| BFT (mm) | 13.00 | 5.14 | 4.00 | 37.00 | 0.40 |
| EMA (cm2) | 87.38 | 8.54 | 60.00 | 117.00 | 0.10 |
| MS (scale: 1-9) | 5.21 | 1.56 | 2.00 | 9.00 | 0.30 |
| IMF (%) | 15.91 | 4.39 | 4.82 | 29.75 | 0.27 |
| WBSF (kg) | 3.84 | 0.96 | 1.08 | 6.66 | 0.25 |

1CWT=carcass weight; BFT= Back fat thickness; EMA= Eye muscle area; MS= Marbling score; IMF = Intramuscular fat content in longissimus dorsi (LD) muscle; WBSF = Warner-Bratzler shear force values in LD muscle. The degree of marbling score (MS) was measured in a scale 1 to 9 according to the Korean Beef Marbling Standard from the Animal Product Grading Service in Korea.

**Supplementary Table S2** *Estimates of variance components and heritability estimates for carcass and meat quality traits in Hanwoo cattle (n = 1 000)*

|  |  |  |  |
| --- | --- | --- | --- |
| Trait1 |  |  | ± SE |
| CWT (kg) | 928.43 | 1819.20 | 0.51 ± 0.13 |
| BFT (mm) | 6.56 | 22.61 | 0.29 ± 0.09 |
| EMA (cm2) | 30.65 | 68.29 | 0.45 ± 0.13 |
| MS (scale: 1-9) | 0.51 | 2.25 | 0.22 ± 0.08 |
| IMF (%) | 5.99 | 17.90 | 0.33 ± 0.10 |
| WBSF (kg) | 0.30 | 0.75 | 0.40 ± 0.12 |

1CWT=carcass weight; BFT= Back fat thickness; EMA= Eye muscle area; MS= Marbling score; IMF = Intramuscular fat content in longissimus dorsi (LD) muscle; WBSF = Warner-Bratzler shear force values in LD muscle. The degree of marbling score (MS) was measured in a scale 1 to 9 according to the Korean Beef Marbling Standard from the Animal Product Grading Service in Korea.