

[10.1071/AN20627](https://doi.org/10.1071/AN20627)

Animal Production Science

Supplementary Material

Partial substitution of barley with maize meal or flaked meal in bovine diets: effects on fatty acid and α -tocopherol concentration and the oxidative stability of beef under simulated retail display

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Table S1. Dry matter intake, live weight and carcass weight of late maturing suckler-bred bulls finished on three different diets¹

¹ from Lenehan (2016)

BC: barley, MM: 50% barley with 50% maize meal and FM: 50% barley with 50% flaked toasted maize (fresh weight basis)

*P<0.05

† tendency (P<0.1)

^{a,b,c} means of diet within rows assigned different superscripts differ significantly (P < 0.05)

	Diet			SEM	P-value
	BC	MM	FM		
Concentrate (kg/day)	9.93 ^{ab}	9.17 ^a	10.17 ^b	0.29	*
Silage (kg/day)	1.42 ^b	1.43 ^b	1.29 ^a	0.03	*
Total (kg/day)	11.40	10.60	11.46	0.29	†
Daily liveweight gain (kg/day)	1.92	2.23	2.03	0.12	†
Slaughter weight (kg)	708	732	713	8.9	†
Carcass weight (kg)	406 ^a	420 ^b	409 ^{ab}	4.6	*
Fat score	8.3	7.7	7.4	0.32	†

1 **Table S2 Fatty acid proportions (%) in intramuscular fat from *M. longissimus thoracis* of late maturing suckler-bred bulls,**
 2 **finished on barley (BC), maize meal (MM) and flaked maize (FM) concentrates.**

3 Samples were stored in a modified atmosphere (O₂:CO₂; 80:20) and subjected to simulated retail display (4°C, 1000 lux for 12 h out of 24 h) for 14 days

4 SFA: saturated fatty acids; MUFA: monounsaturated fatty acids; PUFA: polyunsaturated fatty acids

5 α-tocopherol:PUFA: ratio of α-tocopherol to PUFA

6 α-tocopherol:HP-PUFA: ratio of α-tocopherol to highly peroxidizable PUFA

7 HP-PUFA: highly peroxidizable PUFA, calculated as the sum of PUFA with 3 or more double bonds

8 ^{a, b, c} Treatment means within rows, assigned different superscripts differ significantly (P < 0.05)

9 *: P < 0.05; **: P < 0.01; ***: P < 0.001

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	Diet			SEM	Days of storage		SEM	P-Values		
	BC	MM	FM		Day 0	Day 14		Diet	Day	Diet*Day
<i>Fatty acids (proportion x 100)</i>										
C10:0	0.03	0.03	0.03	0.01	0.03	0.03	0.01	n.s.	n.s.	n.s.
C12:0	0.06	0.04	0.06	0.01	0.05	0.06	0.01	n.s.	n.s.	n.s.
C14:0	2.82	2.69	2.75	0.10	2.71	2.79	0.08	n.s.	n.s.	n.s.
C14:1	0.48	0.40	0.36	0.04	0.44	0.39	0.03	n.s.	n.s.	n.s.
C15:0	0.45	0.50	0.49	0.03	0.49	0.47	0.03	n.s.	n.s.	n.s.
C15:1	0.12	0.14	0.16	0.02	0.17	0.11	0.01	n.s.	***	n.s.
C16:0	26.98	27.10	27.62	0.49	27.00	27.47	0.40	n.s.	n.s.	n.s.
C16:1	3.33	3.16	2.89	0.14	3.15	3.11	0.12	n.s.	n.s.	n.s.
C17:0	1.14	1.42	1.33	0.09	1.30	1.29	0.08	n.s.	n.s.	n.s.
C17:1	0.21	0.25	0.18	0.10	0.13	0.30	0.08	n.s.	n.s.	n.s.
C18:0	16.86	16.37	17.25	0.45	16.33	17.33	0.37	n.s.	*	n.s.
C18:1 n -9 c	37.72 ^b	35.58 ^{ab}	33.35 ^a	0.67	34.92	36.18	0.55	***	n.s.	n.s.
C18:1 n -7	1.83	2.00	1.94	0.07	1.90	1.94	0.06	n.s.	n.s.	n.s.
C18:2 n -6 t	0.02	0.03	0.02	0.01	0.02	0.03	0.01	n.s.	n.s.	*

C18:2 <i>n</i> -6 <i>c</i>	4.52 ^a	5.95 ^{ab}	6.99 ^b	0.43	6.53	5.10	0.35	***	*	n.s.
C20:0	0.12	0.10	0.21	0.04	0.15	0.13	0.04	n.s.	n.s.	n.s.
C18:3 <i>n</i> -6	0.02	0.04	0.02	0.01	0.03	0.02	0.01	n.s.	n.s.	n.s.
C20:1 <i>n</i> -9	0.14 ^{ab}	0.15 ^b	0.12 ^a	0.01	0.14	0.13	0.01	*	n.s.	n.s.
C18:3 <i>n</i> -3	0.68 ^a	0.77 ^{ab}	0.85 ^b	0.05	0.87	0.66	0.04	*	***	n.s.
C18:2 <i>c</i> 9 <i>t</i> 11	0.15	0.20	0.17	0.02	0.18	0.17	0.02	n.s.	n.s.	n.s.
C20:2	0.06	0.07	0.11	0.02	0.07	0.08	0.02	n.s.	n.s.	n.s.
C22:0	0.09	0.10	0.11	0.02	0.12	0.08	0.02	n.s.	n.s.	n.s.
C20:3 <i>n</i> -6	0.23 ^a	0.32 ^{ab}	0.33 ^b	0.03	0.35	0.24	0.02	*	***	n.s.
C20:3 <i>n</i> -3	0.02	0.02	0.01	0.00	0.02	0.01	0.00	n.s.	*	n.s.
C20:4 <i>n</i> -6	0.92	1.19	1.22	0.10	1.37	0.84	0.09	n.s.	***	n.s.
C20:4 <i>n</i> -3	0.01	0.02	0.02	0.01	0.02	0.02	0.00	n.s.	n.s.	n.s.
C22:2	0.06	0.10	0.07	0.01	0.10	0.06	0.01	n.s.	*	n.s.
C24:0	0.01	0.03	0.02	0.01	0.02	0.02	0.01	n.s.	n.s.	n.s.
C20:5 <i>n</i> -3	0.24	0.36	0.35	0.03	0.39	0.25	0.03	*	*	n.s.
C22:5 <i>n</i> -3	0.44 ^a	0.60 ^{ab}	0.63 ^b	0.05	0.71	0.40	0.04	*	***	n.s.
C22:6 <i>n</i> -3	0.03	0.07	0.06	0.01	0.07	0.04	0.01	n.s.	n.s.	n.s.
Others	0.18	0.23	0.25	0.05	0.20	0.23	0.05	n.s.	n.s.	n.s.
SFA	48.58	48.37	49.88	0.51	48.21	49.68	0.42	n.s.	*	n.s.
MUFA	43.84 ^b	41.68 ^b	39.01 ^a	0.75	40.85	42.17	0.61	***	n.s.	n.s.
PUFA	7.41 ^a	9.72 ^b	10.86 ^b	0.62	10.74	7.92	0.51	***	***	n.s.
<i>n</i> -6 PUFA	5.99 ^a	7.88 ^b	8.94 ^b	0.52	8.66	6.54	0.43	***	***	n.s.
<i>n</i> -3 PUFA	1.42 ^a	1.84 ^{ab}	1.92 ^b	0.13	2.07	1.38	0.11	*	***	n.s.
HP-PUFA	2.59 ^a	3.37 ^b	3.50 ^b	0.24	3.83	2.48	0.24	*	***	n.s.