

Table 2. Least squares means for performance, carcass, muscle quality, and sensory attributes of Rendement Napole carrier (RN-/rn+) and recessive (rn+/rn+) genotypes.

Trait ^a	Napole Genotype		Significance
	RN-/rn+	rn+/rn+	
Performance			
ADG (lb/day)	1.65	1.67	0.60
Carcass			
Length (in)	32.4	32.3	0.70
LR (in)	1.03	1.08	0.26
LL (in)	0.98	0.97	0.68
BF10 (in)	0.98	0.96	0.74
LMA (in ²)	6.17	6.16	0.98
Muscle Quality			
pH _u	5.54	5.61	0.001
GP	167.54	119.17	0.001
Drip	2.59	2.37	0.31
Y	23.45	22.43	0.07
L*	55.45	54.36	0.06
C	3.16	3.41	0.12
M	2.41	2.55	0.47
F	2.71	3.06	0.01
INS	5.38	5.49	0.60
IMF	2.30	2.27	0.84
Sensory			
CL	25.16	23.74	0.11
PURG	5.26	4.91	0.55
JUIC	4.84	4.89	0.88
TEND	6.98	6.57	0.19
CHEW	2.86	3.21	0.16
FLAV	1.06	1.19	0.26
OFLAV	5.86	4.97	0.13
CM	65.77	65.63	0.75

^aADG = average daily gain on test, lb; LEN= carcass length, in; LR = carcass last rib backfat, in; LL = carcass last lumbar backfat, in; BF10 = carcass tenth rib backfat, in; LMA = carcass tenth rib loin muscle area, in²; pH_u = ultimate pH; GP = glycolytic potential, μmole/gram; DRIP = drip loss, %; Y = minolta reflectance value (higher=paler); L* = CIE Hunter color score (higher = paler); C = visual color score (higher = darker) ; M = visual marbling score (higher = more visible fat) ; F = visual firmness/wetness score (higher = more firm and less exudates); INS = Instron tenderness, kg (higher value = tougher); IMF = intramuscular fat %; CL = cooking loss %; PURG = purge loss, % (higher = poorer); JUIC = juiciness score (higher = more juicy); TEND = higher = more tender; CHEW = higher = more chewy; FLAV = flavor score (higher = more flavor); OFLAV = off-flavor score (higher = more off-flavor); and CM = cooked moisture, % (higher = juicier).