

CONNECTIVE TISSUE AND THE ATTACHMENT OF PIN BONE IN SALMON AND COD

Why are the pin bones so firmly attached?

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What is the problem?

- The pin bones are difficult to remove early *post-mortem* from the filet
- When removed either the filet is damaged, or the pin bones break inside the muscle
- The pulling force of pin bones decreases *post mortem*, differ between anterior and posterior position in the fish, and is higher in cod compared to salmon (Leif Akse *et al*, Fiskeriforskning, Rapport 15/2002) .
- Little is known about how pinbones are attached to the muscle

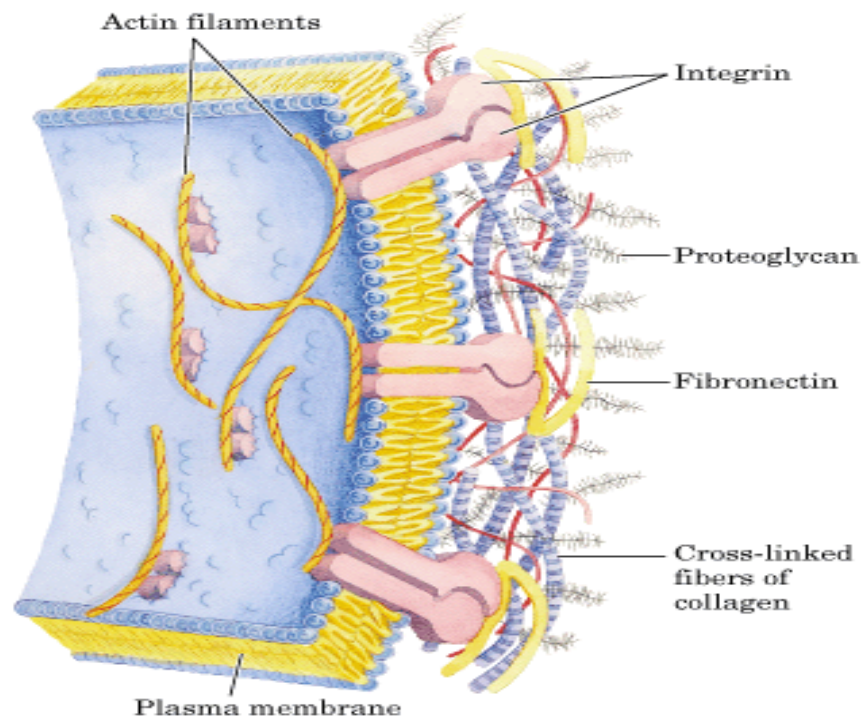
Connective tissue= a complex structural network

Extracellular matrix (proteoglycans, collagens and glycoproteins)

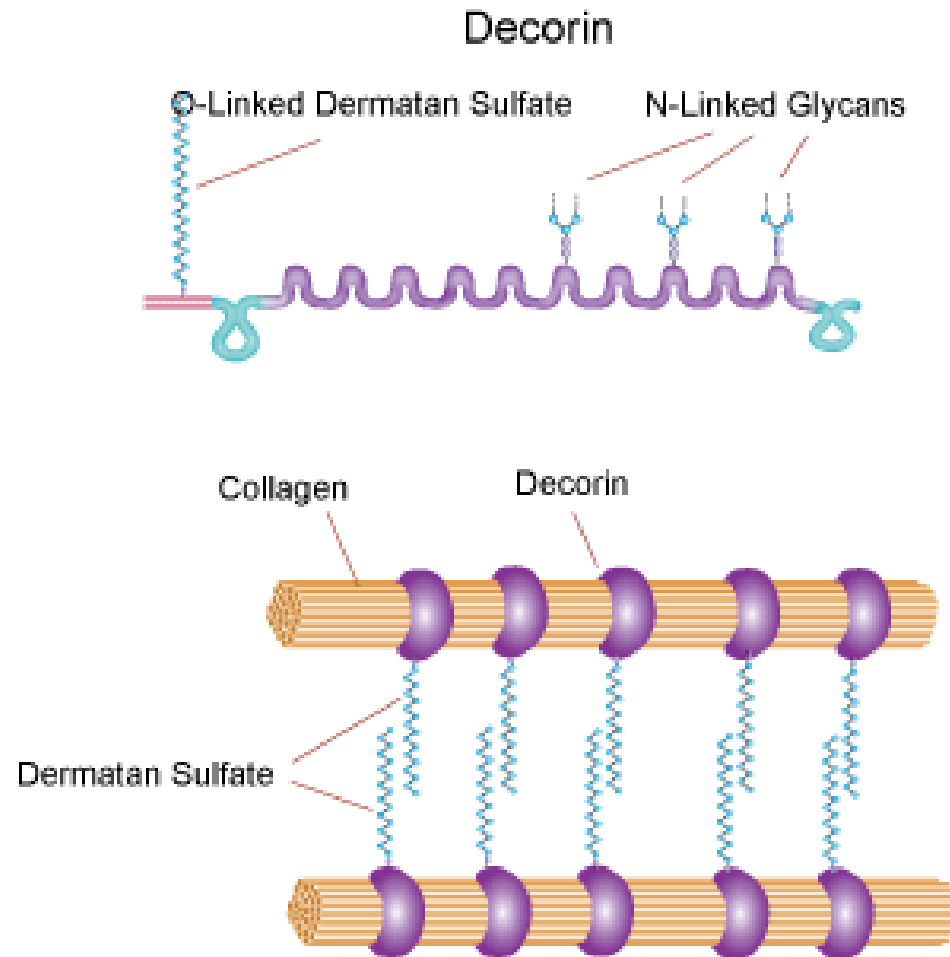
Adhesion proteins (syndecans, glypicans, integrins)

Cells (fibroblasts, fat cells, immune cells)

Enzymes (MMPs, serine proteases, aggrecanases, cathepsines etc.)



Strong interaction of carbohydrates and proteins



Aim of the study

- Characterize the structure of the attachment
- Identify connective tissue components in the structure
- Study enzymes and the degradation process *post mortem*

Sampling

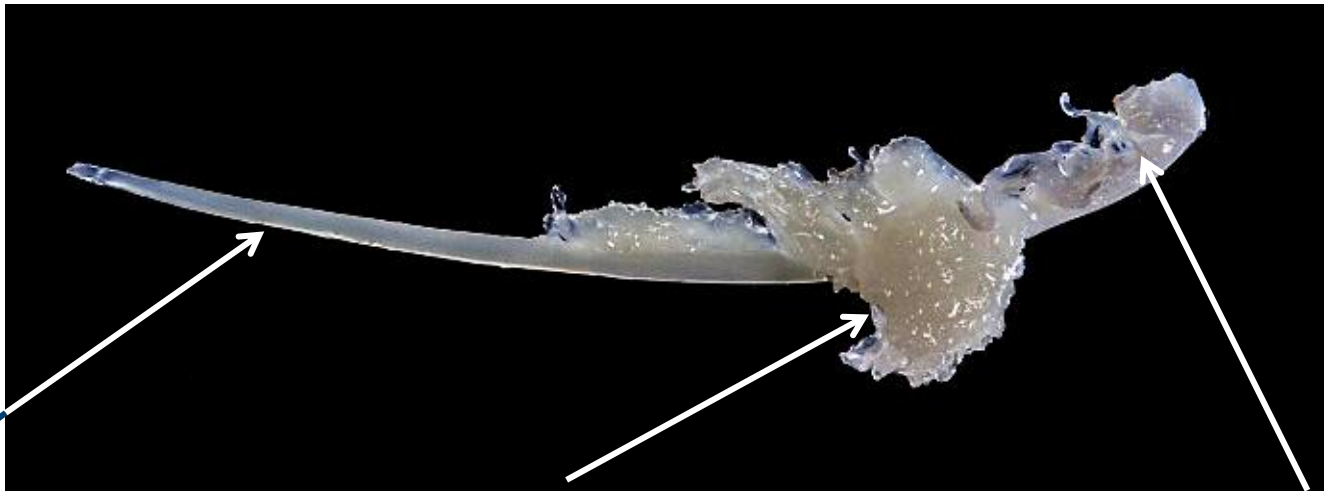
- Salmon and cod
- 0h, 6h, 12h, 24h, 48h, 3 days and 5 days storage
- Dissected 6000 pinbones from anterior and posterior position in the filet
- Either fixed or frozen in liquid nitrogen before further analysis



Methods used in the study

- **Microarray:** Screening of components in the structure.
What is expressed of connective tissue components, adhesion proteins, enzymes ?
- **Histology:** Study structure, localization of relevant proteins and degradation of the structure *post mortem*
- **Zymografi:** Identify enzymes and their activity *post mortem*
- **Proteomics:** Identify relevant proteins that are changed (0h and 5d). Screening of proteins
- **Western blotting:** Verify changes of relevant single proteins during storage period

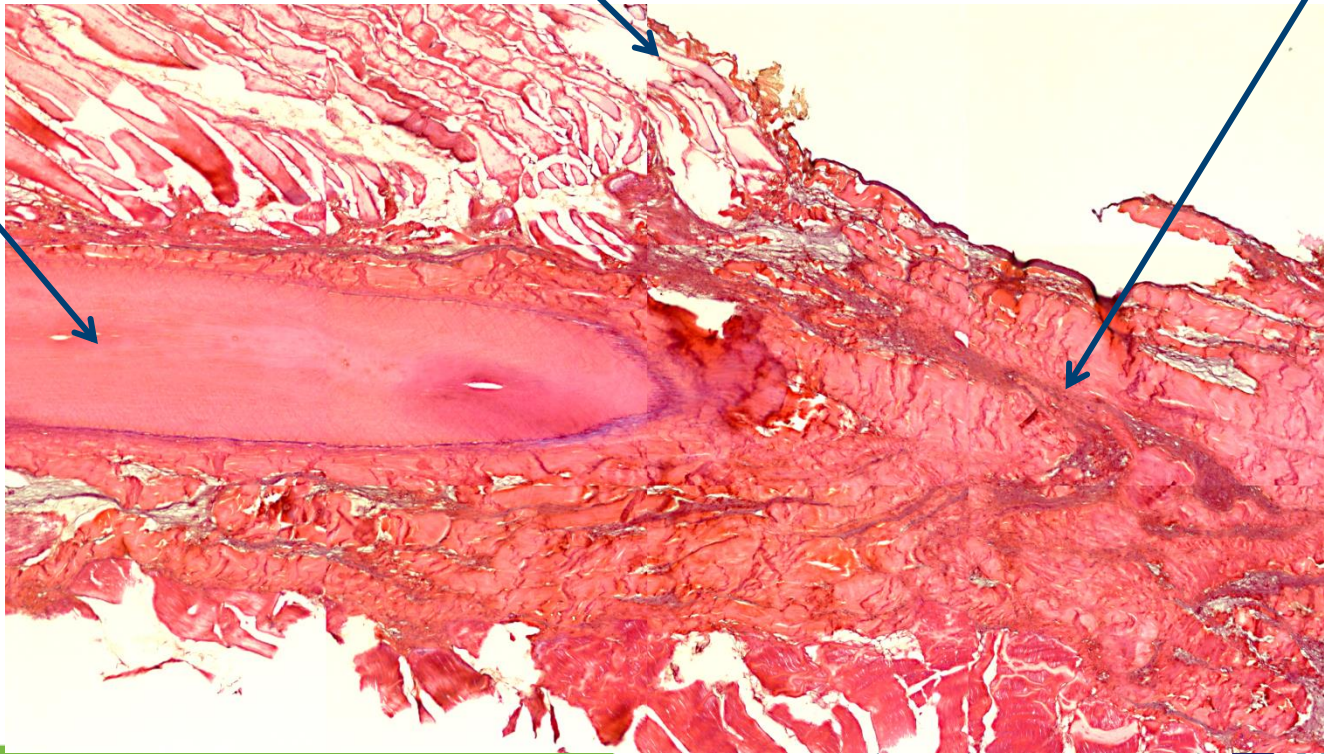




Bone

Muscle tissue

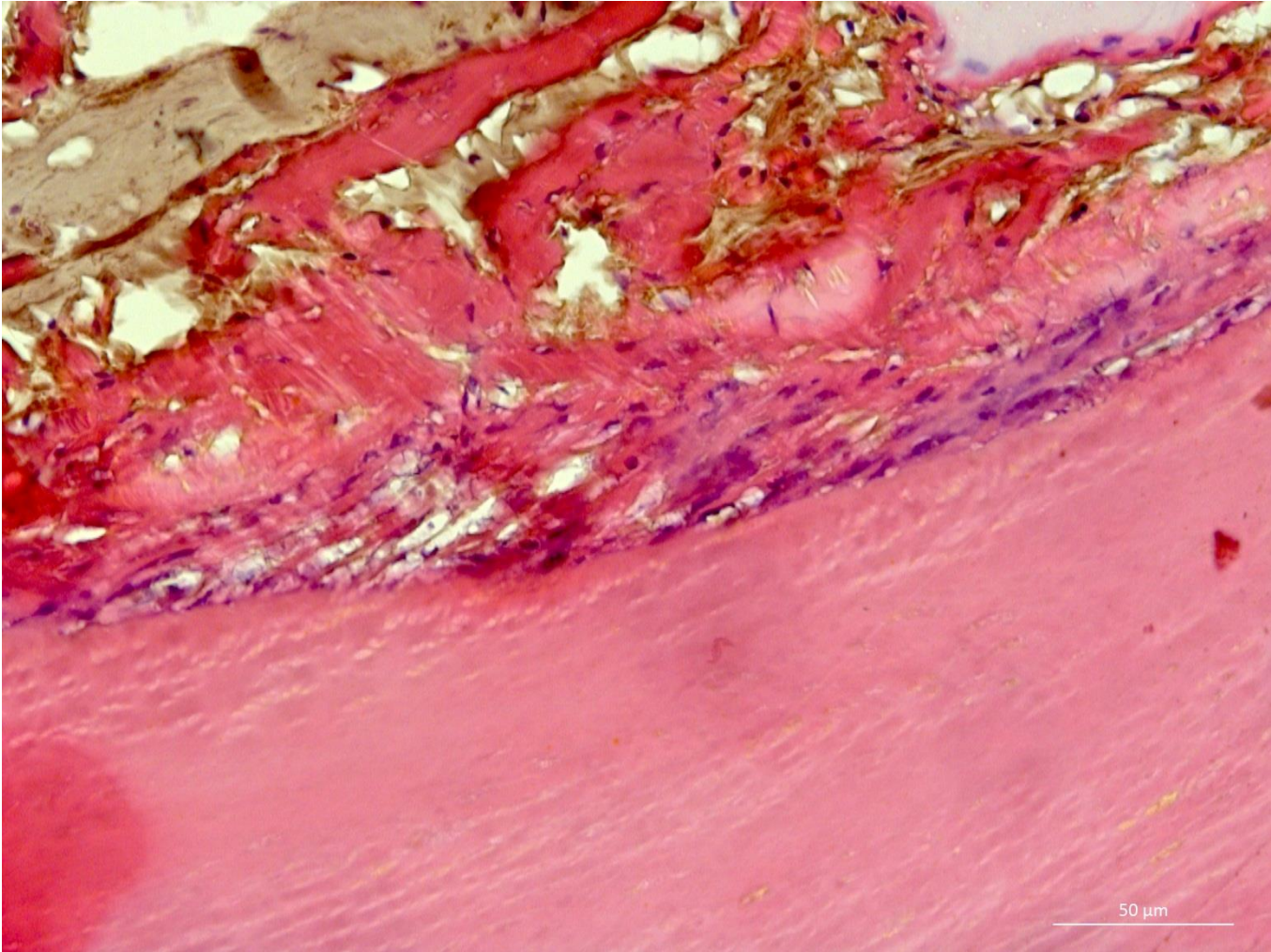
Connective tissue



Interphase connective tissue -bone

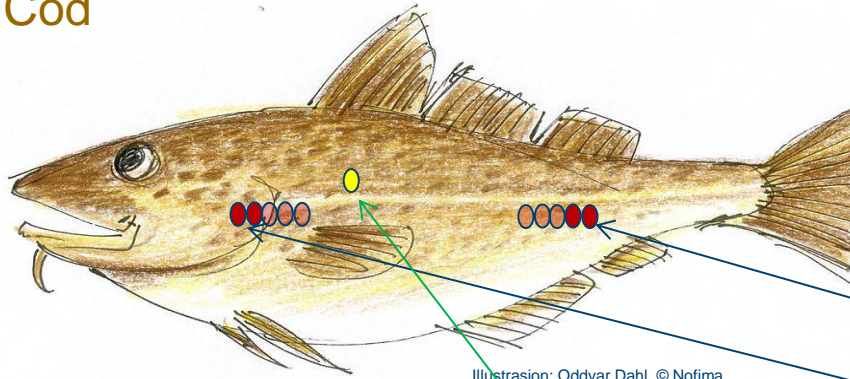
Connective tissue

Bone

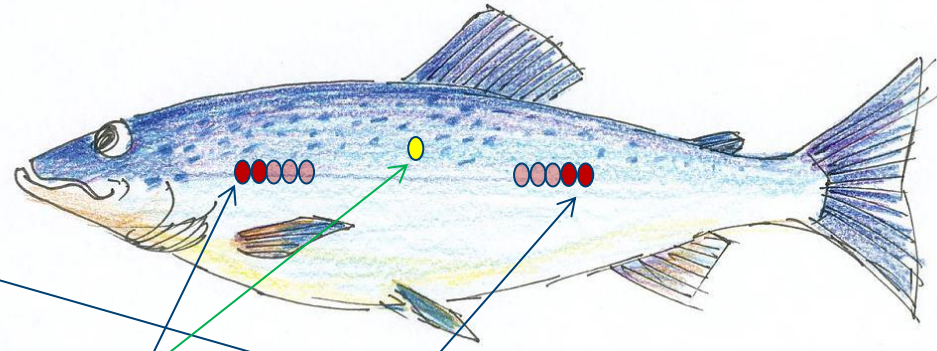


Gene expression analysis

Cod



Salmon



Illustrasjon: Oddvar Dahl, © Nofima

- Pooled samples of the two most anterior and posterior pin bones from four fish were selected for microarray gene expression analysis.
- Pooled samples of muscle from all four fish were used as reference in the analysis.
- Comparison of gene expression profile:
 - Pin bone vs. muscle
 - Anterior pin bone vs. posterior pin bone



Foto: © Frank Gregersen / Nofima

Results – cod

- > 2000 differentially expressed genes between pin bone and muscle
- Enrichment analysis of differentially expressed genes

	Skeletal muscle	176
	Immune	94
	Metabolism-ribosome	50
	Met-mitochondria	44
	Differentiation	40
→	Metabolisme-lipid	21
→	Extracellular matrix	22
	Stress	16
	Metabolisme-proteosome	16
	Neural	13
	Chromosome	13
→	Metabolisme-protease	12
	Cytoskeleton	11
→	Adhesion	8
	Matabolisme-sugar	7
	Metabolism-xenobiotic	6
	Smooth muscle	5
	Metabolisme-glycan	5
	RBC	4
	Metabolisme-amino acid	3

Examples of genes:

- Extracellular matrix: collagen I, IV collagen V, collagen XI, collagen XII, decorin, laminin
- Lipid metabolism: fabp, lipase, acyl CoA synthetase, acyl CoA dehydrogenase
- Protease: MMP13, calpain, cathepsin F, cathepsin H, serine-protease, elastase
- Adhesion: Integrins

Results – salmon



Foto: © Frank Gregersen / Nofima

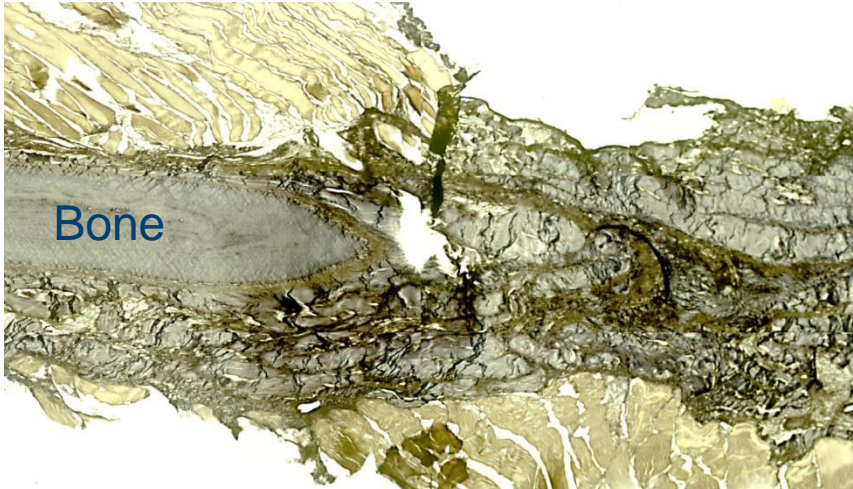
- >193 differentially expressed genes in pin bone vs. muscle
- Examples of genes:
 - Extracellular matrix: collagen I, collagen III, collagen X, collagen XV, lumican, transgelin,
 - Proteases: collagenase, cathepsin K, MMP2, TIMP2, serine protease

Results – cod and salmon

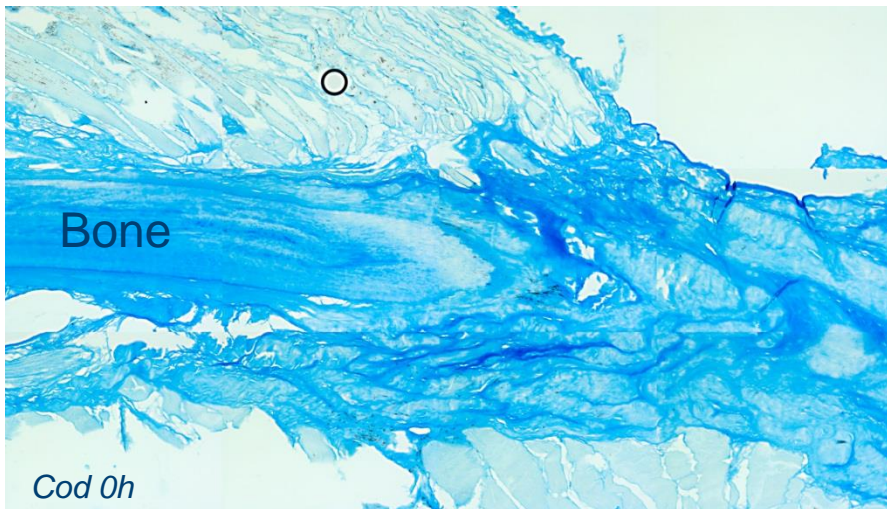


- Generally higher gene expression levels in anterior vs posterior pin bones of both species
- Different extracellular matrix composition between the two species

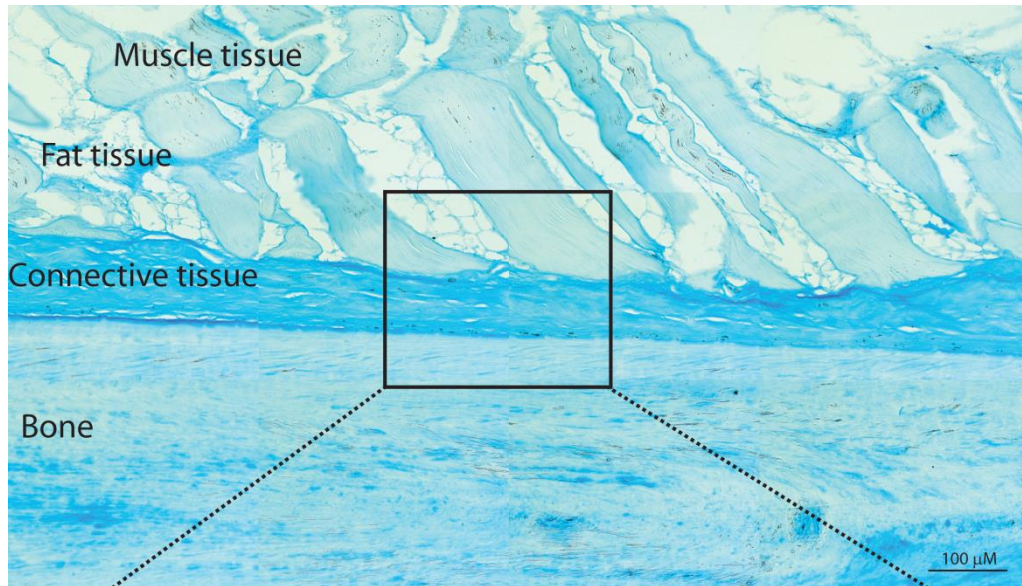
The connective tissue is rich of elastin, proteoglycans and collagens



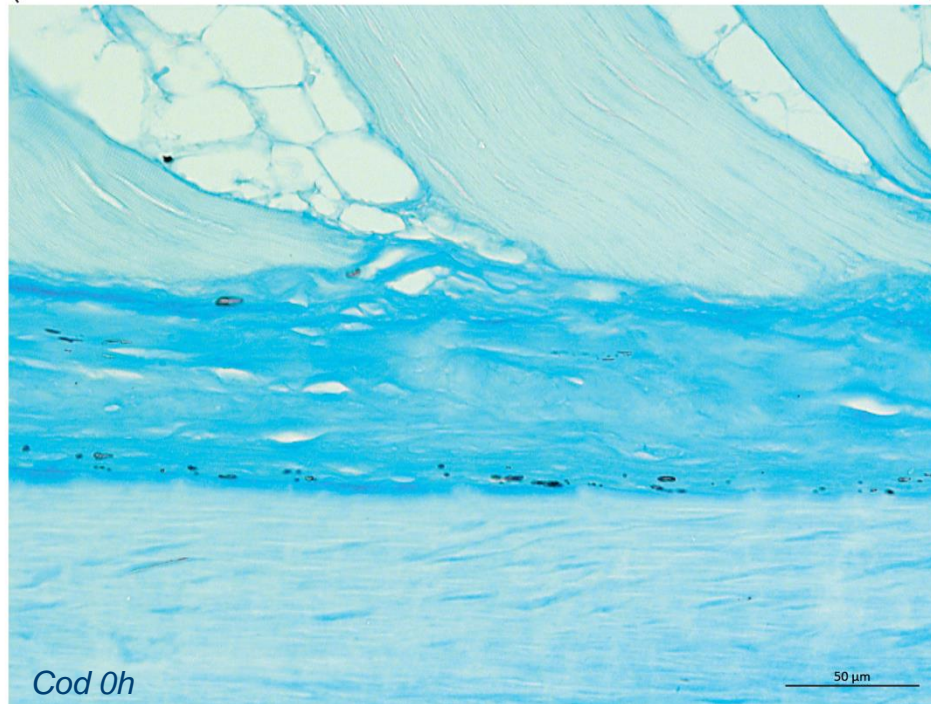
Dark colour: Elastin
Brown: Muscle

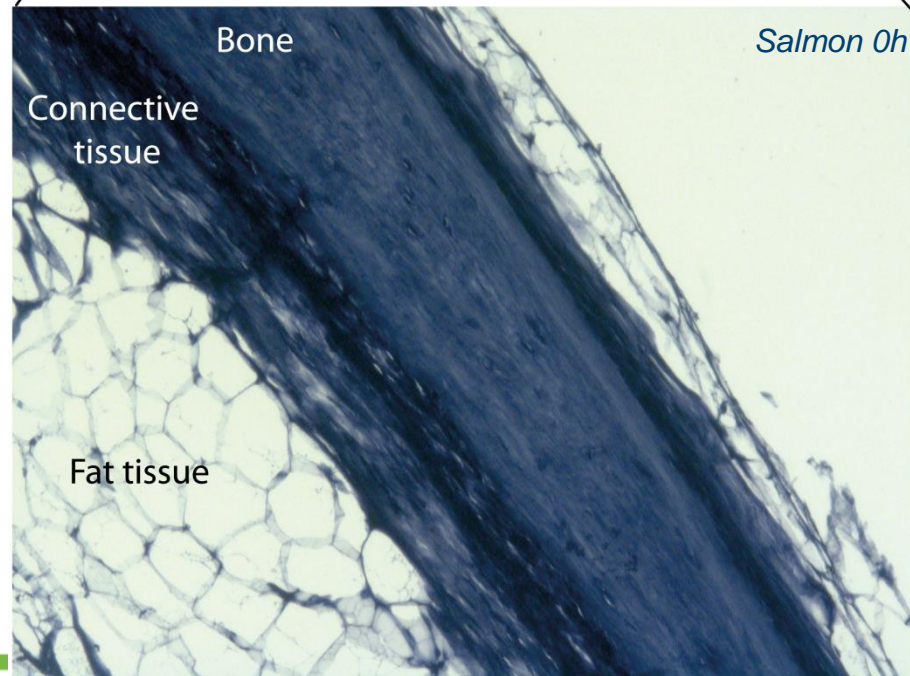
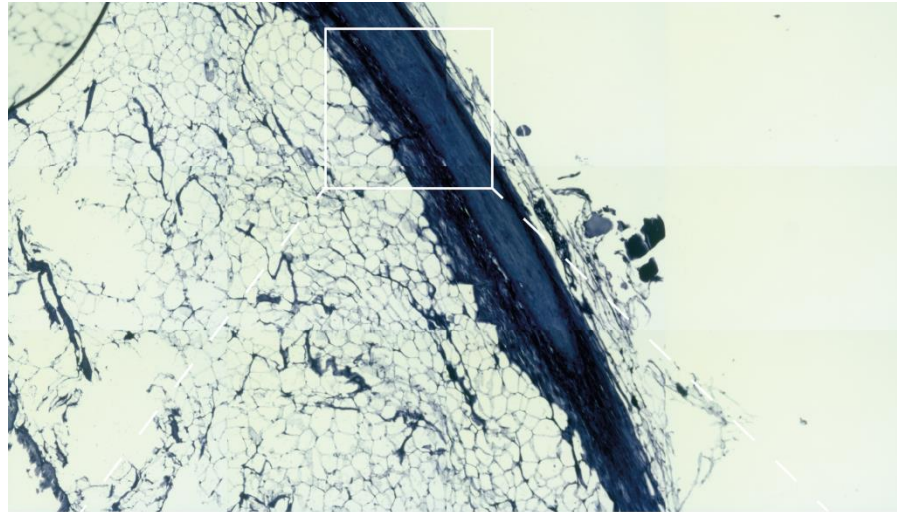


Dark colour: Proteoglycans
Light blue: Muscle



Tight connection
between bone,
connective tissue
and muscle in
cod!!





Tight connection
between bone,
connective tissue
and fat in
salmon!!

But what happens during storage?

Salmon 0h



Cod 0h



Salmon 5 days



Cod 5 days



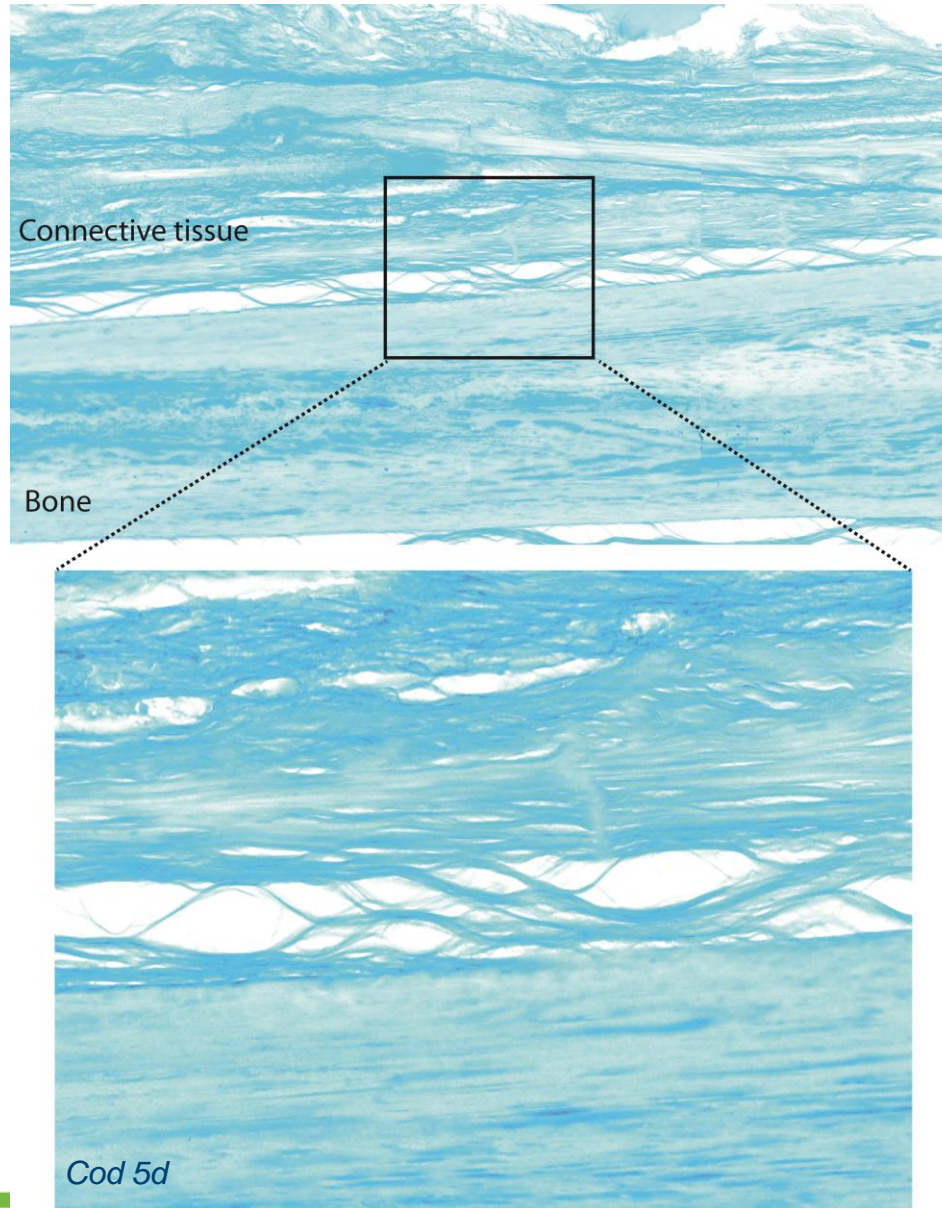
Elastin fibres are broken in cod



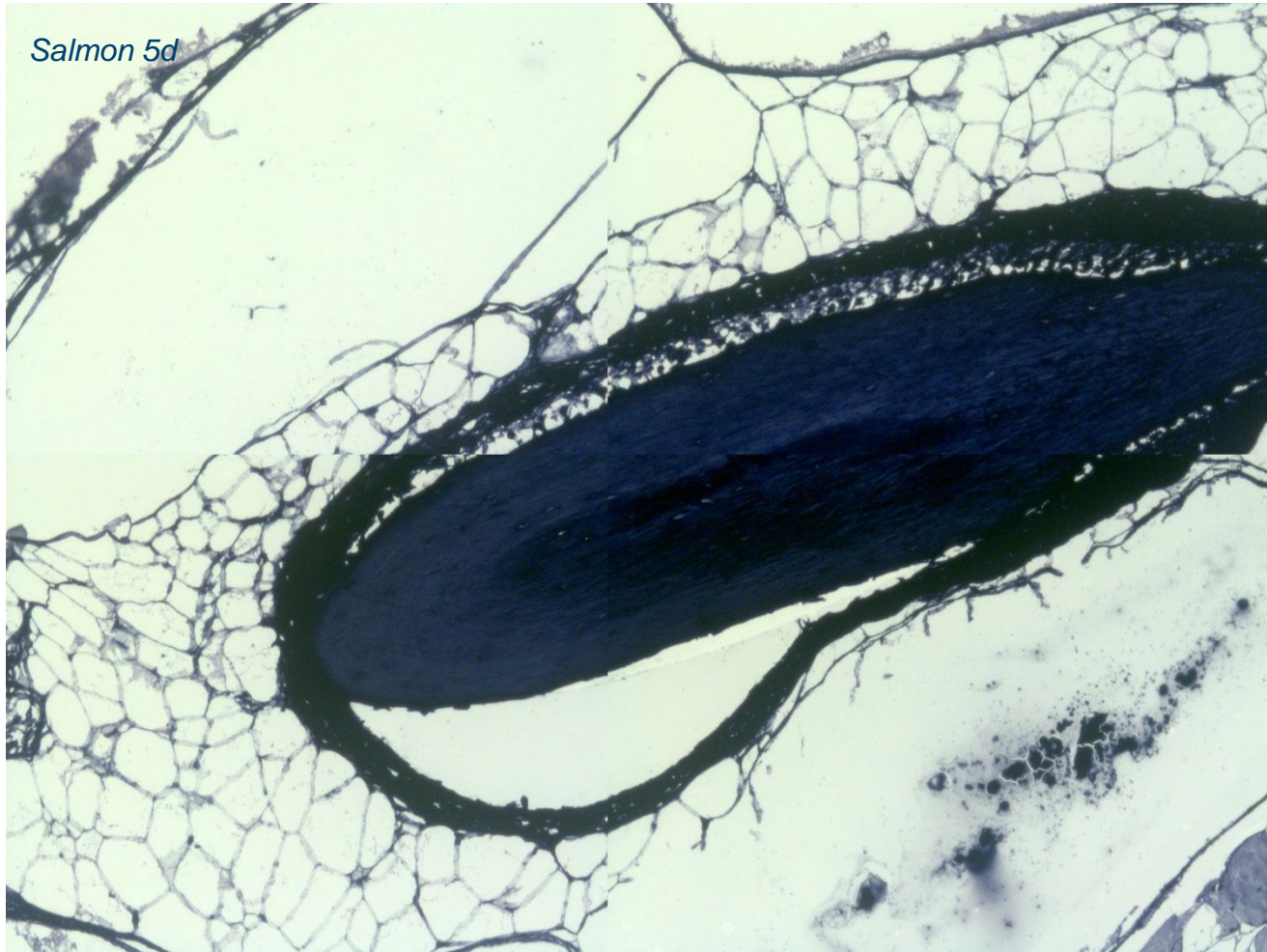
Connective tissue

Bone

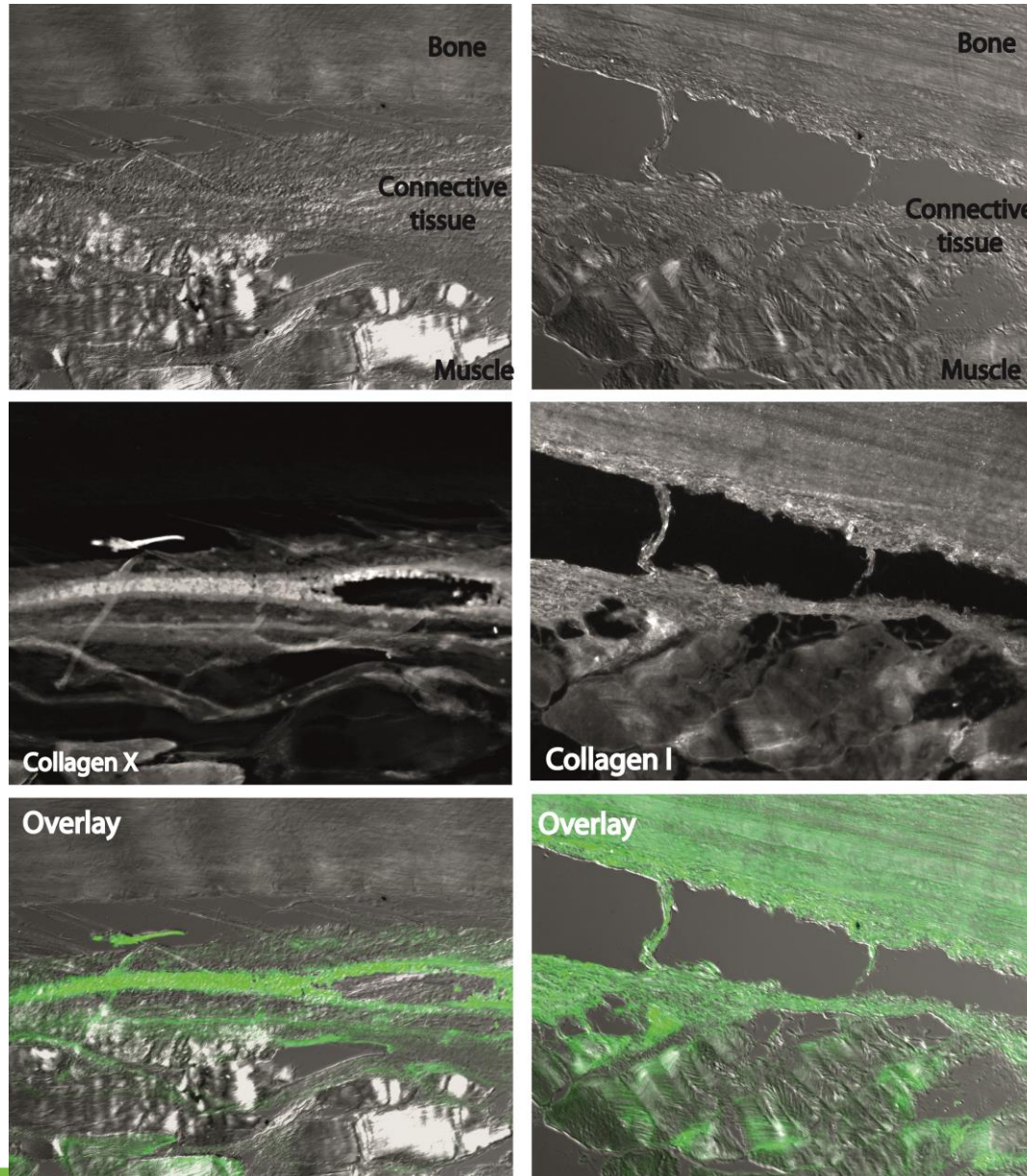
Threadlike structures containing proteoglycans in cod



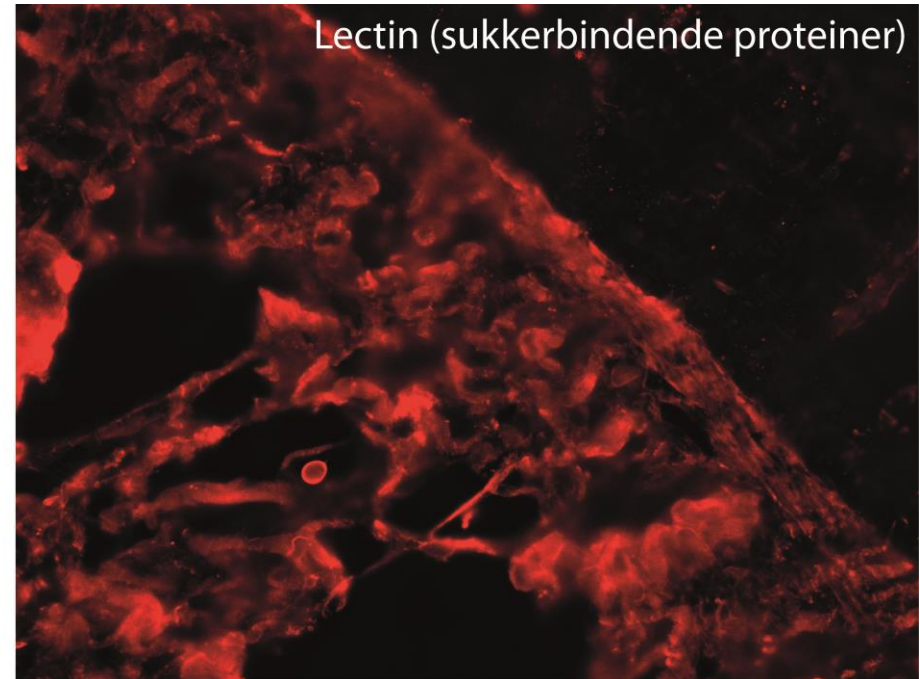
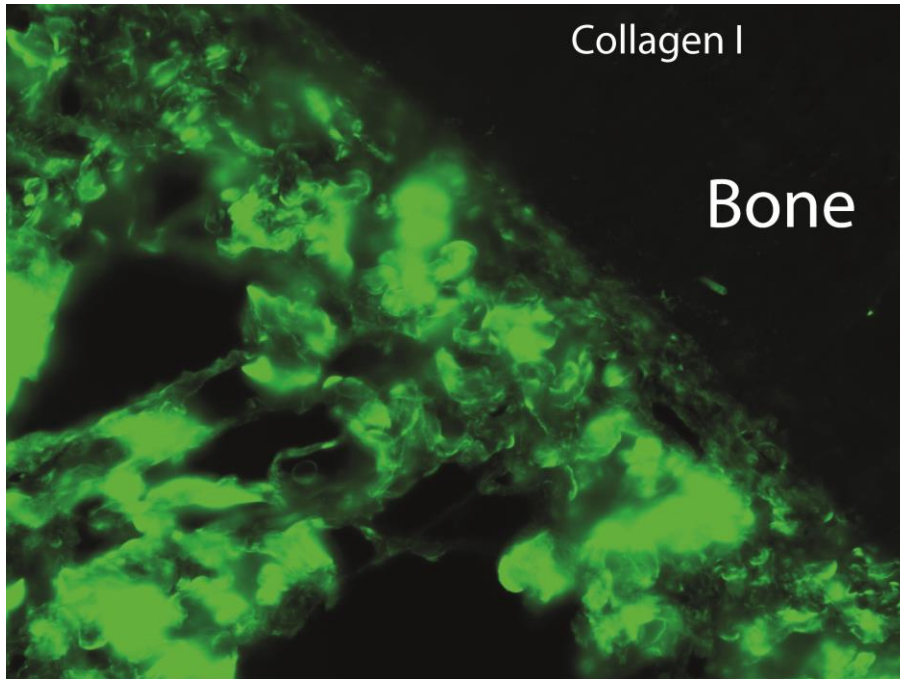
The connective tissue is intact in salmon,
but it is loosen from the bone



Localization of collagen X and I in the splitting area of cod

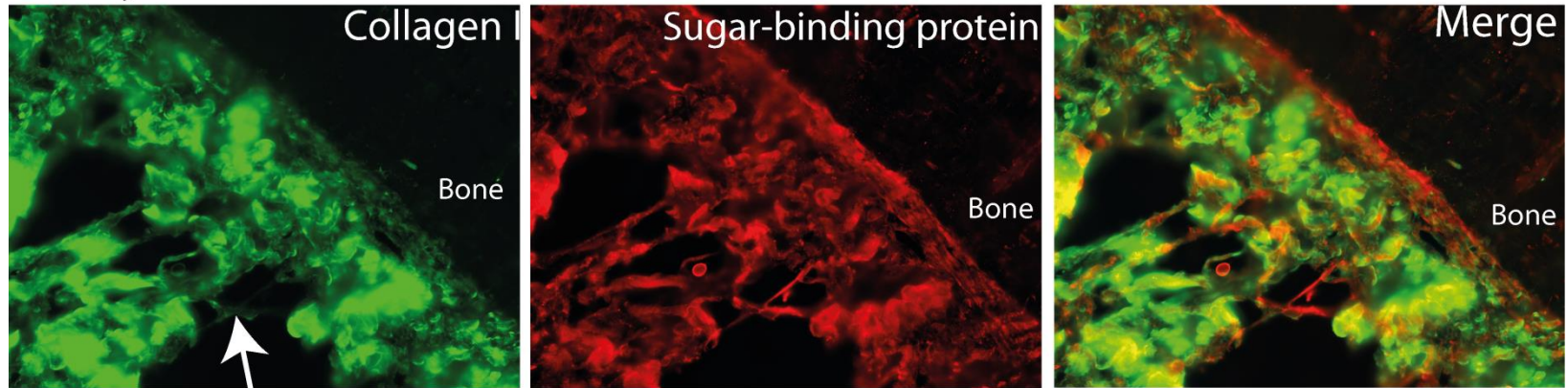


The network of carbohydrate binding protein and collagen in the splitting area in cod



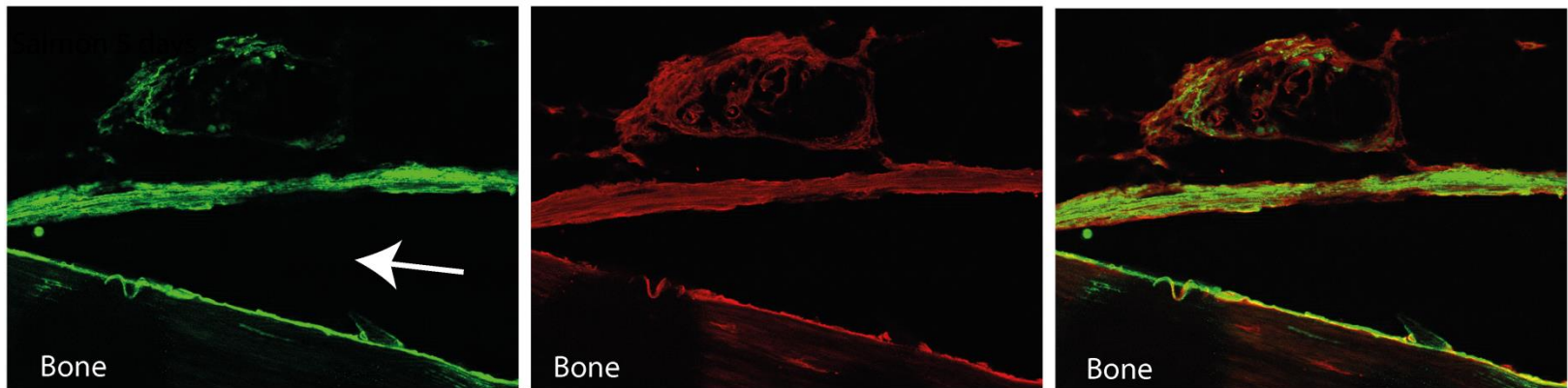
Differences in splitting area between salmon and cod

Cod 5 days

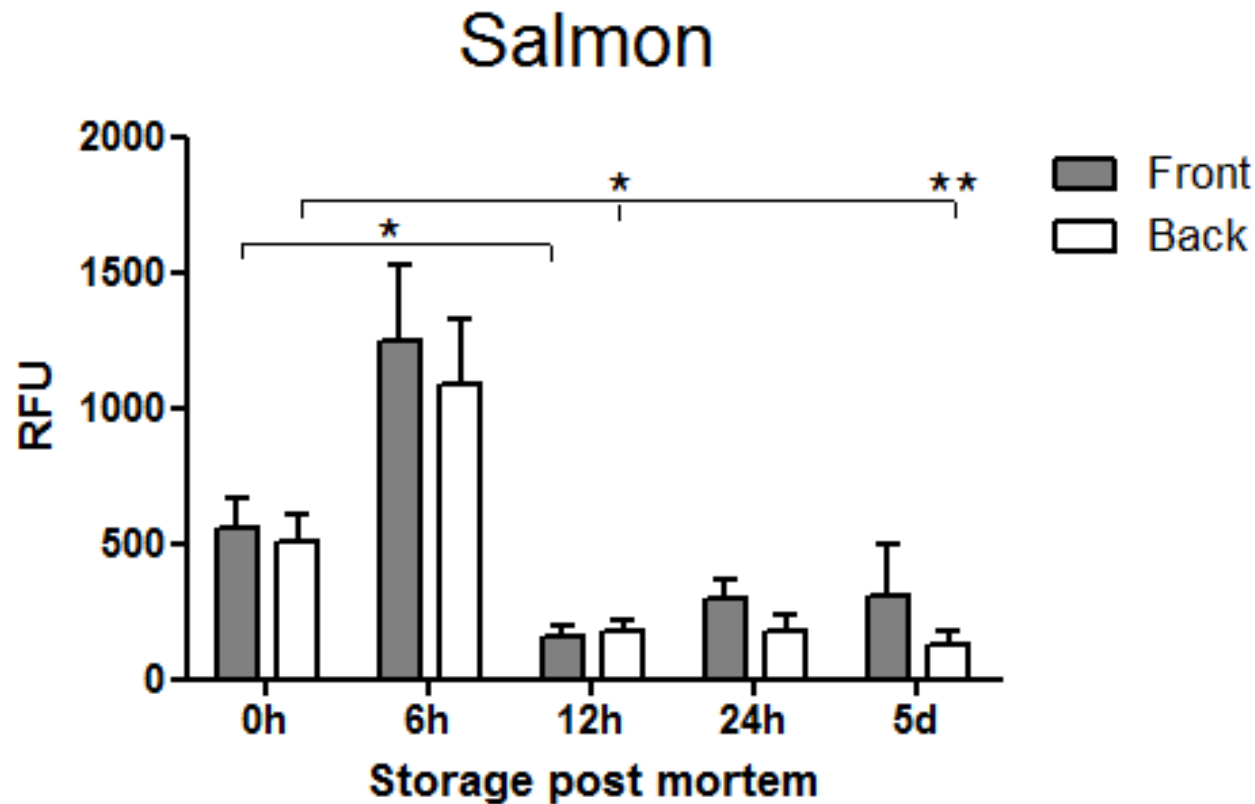


↑ = Splitting area

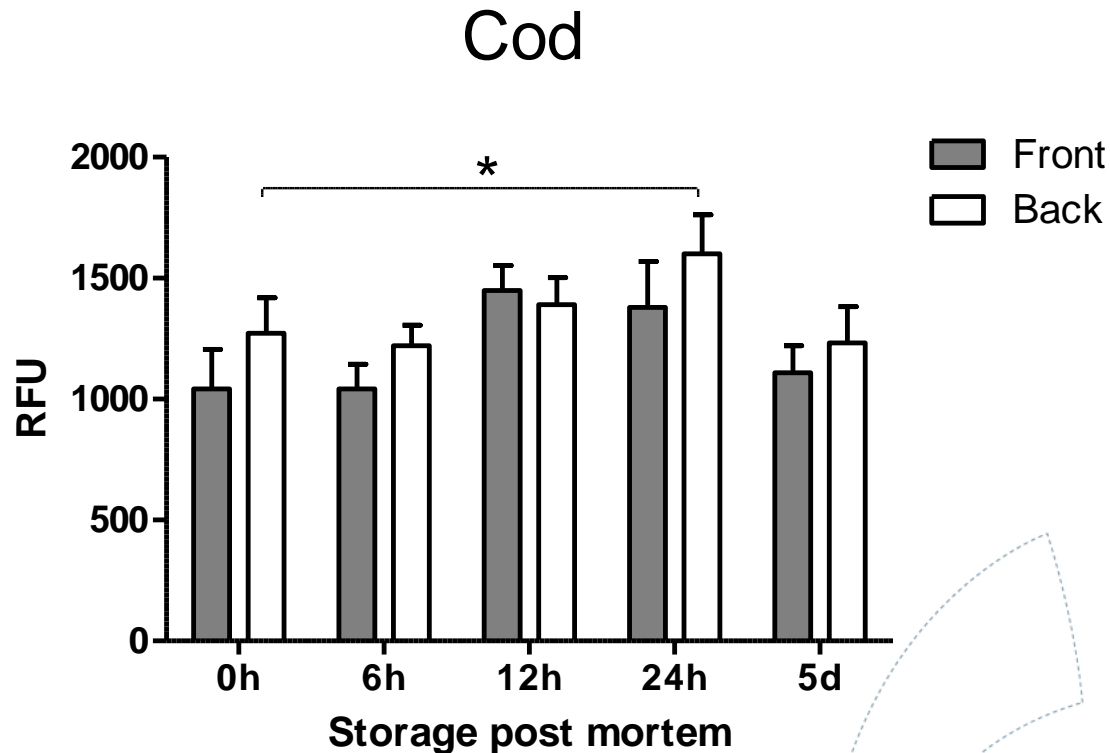
Salmon 5 days



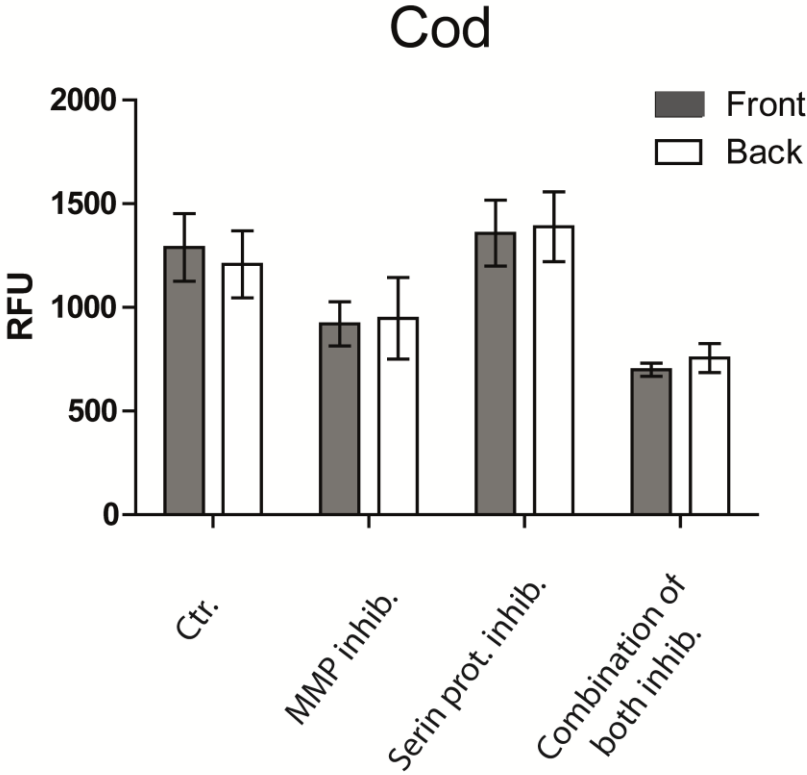
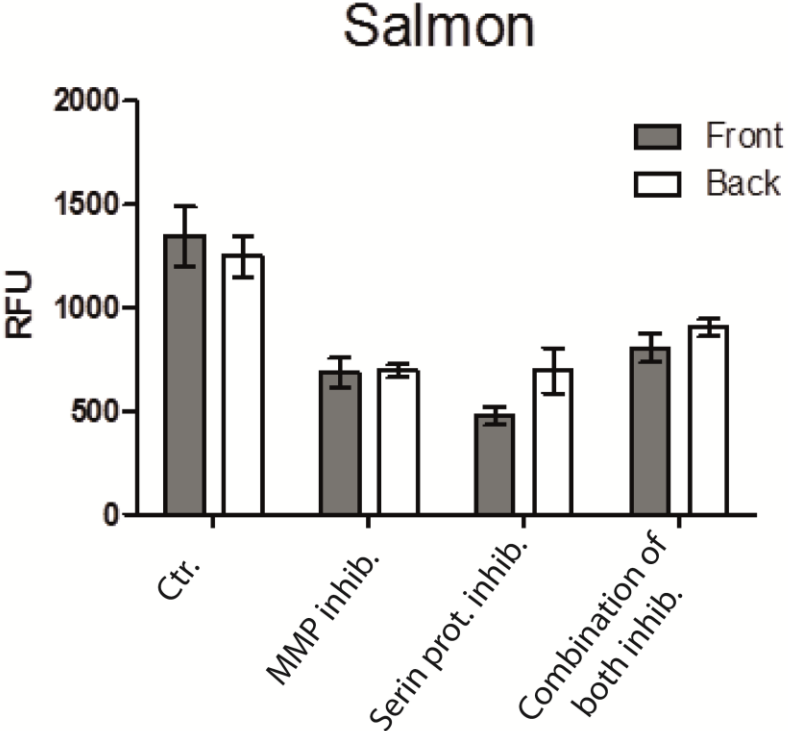
Metalloproteases are active right after slaughter in salmon



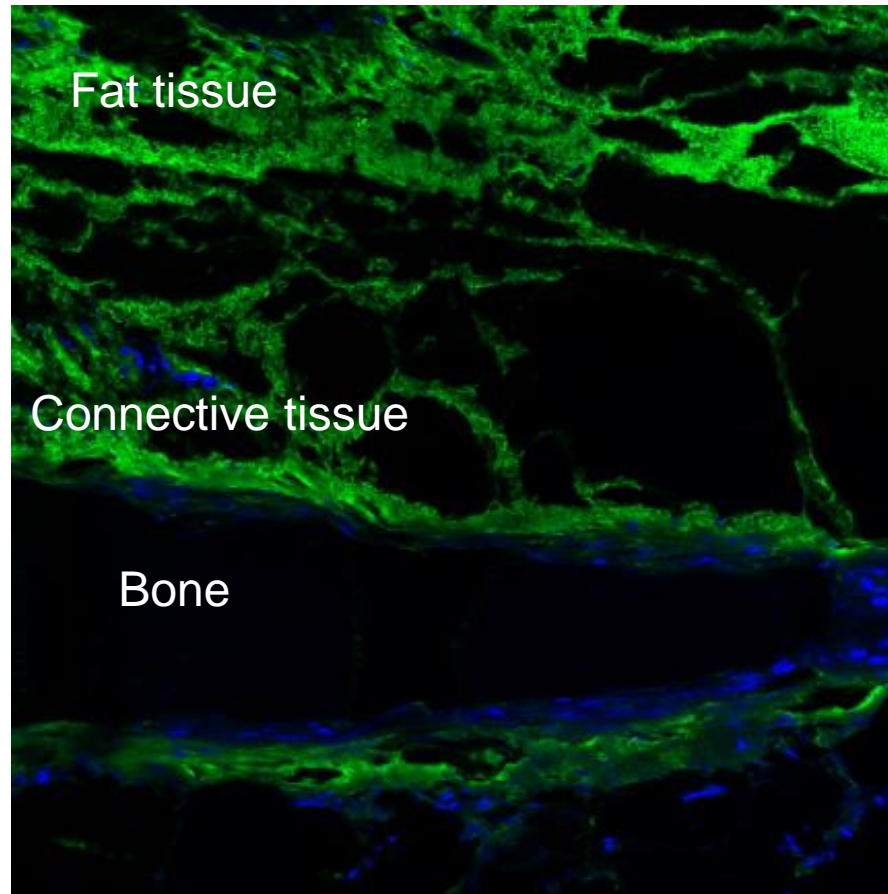
Metalloproteases activity is high during the storage period in cod



Different types of degrading enzymes are active



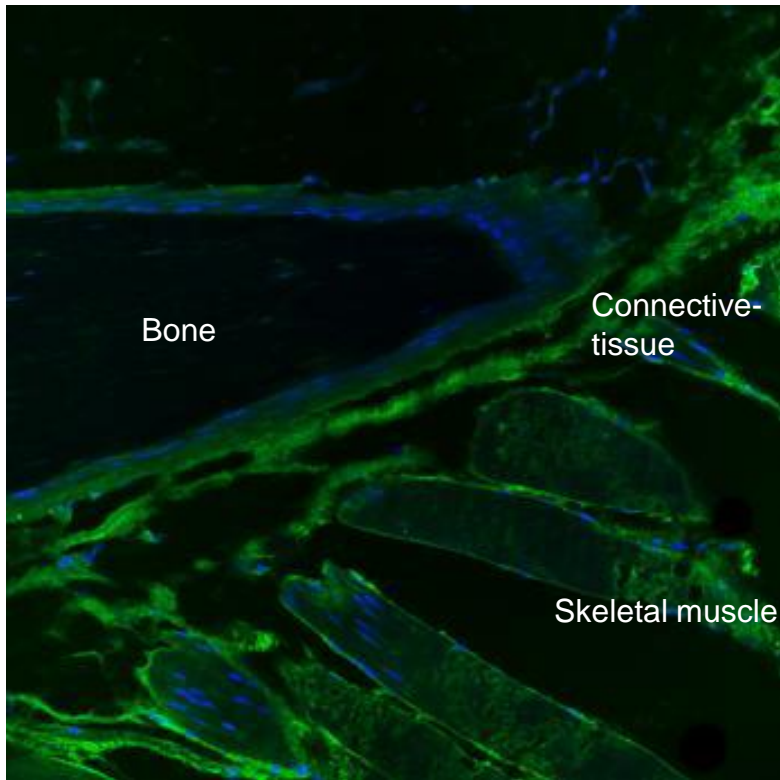
MMP activity in connective tissue and fat tissue, but not close to the bone



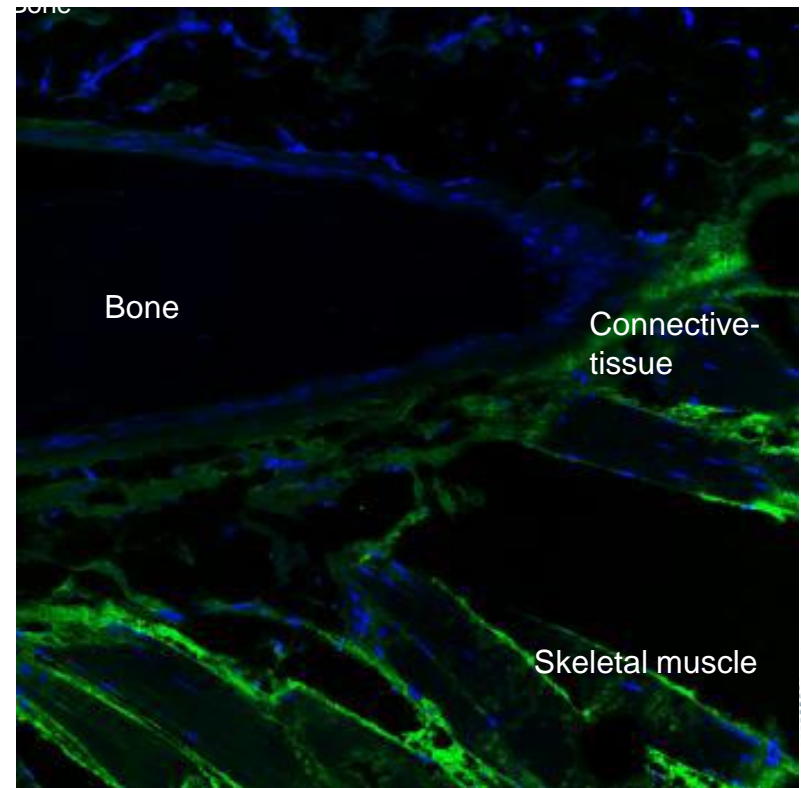
- Green color= enzyme activity
- Blue colour= nucleus

The MMP activity differ between pinbone area and in skeletal muscle

Control



GM 6001 inhibitor



Further work

- Study changes in proteins by proteomics during storage (0h and 5d)
- Study changes of relevant single proteins by western blotting during the storage period
- Identification of MMP types and localization

What do we know

The major structure of pinbone area is different between cod and salmon:

Cod (skeletal muscle-connective tissue-bone)

Salmon (fat-connective tissue-bone)

Differences in the degradation profile between cod and salmon .

- For both species it is the attachment between bone and connective tissue that is degraded *post mortem*
- The connective tissue is broken during storage into threadlike structures in cod. A different degradation pattern is observed in salmon

Correlation between enzyme activity and degree of degradation

- Differences in enzymatic profile between salmon and cod

What do we not know ?

Different type of process/mechanical solution for removal of pinbone in salmon and cod?

How do the degradation pattern influence on the pulling force?

Do stress or different handling, storage temperatures influence the enzyme activities?

Are the differences between cod and salmon?

Is it possible to increase/steer the enzyme activity?

How can we use this information?

- When we know the pin bone biology we can:
 - Develop better methods for pin bone removal
 - Predict and examine which external factors that can be important
 - Optimize the pulling force

Acknowledgments



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