**Supplementary Table 1**: Relation of *RYR1* 1843C>T Polymorphism with Meat Quality Parameters

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| --- | --- | --- | --- |
| RYR1 1843C>T | CC  (N=72) | CT  (N=33) | p-value |
| pH45m | 6.14±0.07 b | 5.77±0.09 a | 0.002 |
| pH24h | 5.55±0.02 b | 5.44±0.03a | 0.002 |
| L\* | 51.80±0.46 a | 54.45±0.68 b | 0.002 |
| a\* | 10.32±0.26 a | 11.70±0.40 b | 0.003 |
| b\* | 10.19±0.29 a | 10.75±042 a | 0.274 |
| Drip loss 24 h | 3.24±0.19 b | 2.03±0.27 a | 0.000 |
| Drip loss 48 h | 4.99±0.26 a | 4.15 ± 0.39 a | 0.076 |
| Thawing loss | 2.79±0.21 a | 3.02±0.31 a | 0.546 |
| Cooking loss | 23.61±1.14 a | 29.99±1.68a | 0.002 |
| WBSF | 31.02 ± 0.79 a | 34.03 ± 1.17 | 0.035 |
| Marbling | 2.25 ± 0.10 a | 2.68 ± 0.14 b | 0.015 |
| Moisture | 72.02±0.20 a | 71.58 ±0.30 a | 0.219 |

The values are expressed as the means ± SEM of the different parameters studied in relation to genotypes, including pH at 45 min and 24 hours postmortem, *L\** (black to white lightness), *a\** (red to green lightness), *b\** (blue gradient), and WBSF: shear force in N. Drip, thawing, and cooking losses are expressed as percentages, along with moisture content. Different lower-case letters as superscripts in the same row indicate a significant difference (p˂ 0.05).