







**Tabla III.** Análisis de asociación del genotipo con b\* (*Analysis of association of genotype with b\**)

	Días	SNP	G	n	$\bar{x}$	G	n	$\bar{x}$	G	n	$\bar{x}$
LD	7	CAPN 4753	AA	38	8.6±2.4	AC	69	9.4±2.6	CC	32	9.1±2.5
		PRKAG3	CC	105	9.0±2.5	CG	32	9.6±2.7	GG	2	6.4±1.1
	14	PRKAG3	CC	105	9.3±2.1	CG	32	9.9±2.1	GG	2	6.3±0.6
	21	MB1		115	9.9±1.9		22	9.9±1.8		2	5.0±1.2
MB3		AA	117	9.9±1.9	AB	19	10.0±1.9	BB	2	5.0±1.2	
MB4			116	9.9±1.9		21	9.9±1.9		2	5.0±1.2	
ST	14	MB2	AA	53	12.5±1.9	AB	57	13.1±1.8	BB	29	11.2±1.5
	21	PRKAG3	CC	105	12.1±2.1	CG	32	12.8±2.1	GG	2	10.1±1.7

G= genotipo, n= número de animales,  $\bar{x}$ = media y desviación estándar

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