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Date of Birth: January 14, 1979

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Biomarkers of performances, adaptation and qualities

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Academic History:

2001 Engineer Degree - Animal Science (AgroSupDijon)

2002 Master Degree - Animal Science, Feed and Food (Clermont-Ferrand University)

2006 PhD - Animal and Meat Science (Burgundy University)

Professional/Scientific Career:

2001-2009 Associate Professor AgroSupDijon

2009-present Associate Professor Bordeaux Science Agro

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Awards/Professional Societies:

2004 European Association Animal Production Award

2006 Belonging to the scientific delegation who accompanied the French President Jacques Chirac in China

Research Area/ Interests:

Unit: UMR1213 Herbivores contributes to the design of sustainable farming systems for herbivores that seek to reconcile production efficiency, product quality and socio-economic viability with environmental protection and valuation, and animal welfare. UMR1213 Herbivores assesses both on-farm practices and predominant and alternative systems of herbivore farming, and proposes innovative techniques with high environmental value. To achieve this aim, UMR1213 Herbivores analyses and integrates the underlying biological mechanisms, and establishes laws for animal responses with approaches ranging from

high-throughput techniques to modeling and decision support tools for various stakeholders (producers, consumers, citizens, and policy-makers).

Team: The team gathers together several research competencies like animal science, nutrition and animal physiology, metabolism of tissues (muscular, adipose and splanchnic) and nutrients (lipids, fatty acids, amino-acids, carbohydrates). It is clearly an “analytical” team with expertise in several approaches and high-performance techniques in biochemistry, molecular biology, cell culture, image analysis, and genomics (proteomics, transcriptomics). They are applied to large-scale experiments on multicaterized animals or animals reared according to experimental protocols until *in vitro* or *ex vitro* studies using tracers. In the context of sustainability research into herbivore meat production systems is based on the need to produce a “better” product in a more environmentally-friendly way , To achieve this goal, the team focuses on improved utilisation of food resources , the prevention of metabolic deviations of nutrients and risk factors for animals’ health, adding -value to animals through genetic improvements in muscularity or adaptations that better capitalise on the availability of resources , a meat quality favorable to meat processing industries or consumers for a control of potential actions. In this way, AMUVI’s scientific strategy aims to optimize animal food efficiency, sensory and nutritional qualities of the product muscle-meat by husbandry practices and suggest solutions to the channel (Producers, processors , consumers)

Last publications * corresponding author

Ellies-Oury M.P.*, Dumont R., Perrier G., Roux M., Micol D., Picard B., 2016. Influence of slaughter age and carcass weight on *M. rectus abdominis* of Charolais cattle. *In Press, Animal*.

Ellies-Oury M.P.*, Cantalapiedra-Hijar G., Durand D., Gruffat D., Listrat A., Micol D., Ortigues-Marty I., Hocquette J.F., Chavent M., Saracco J., Picard B.. An innovative approach combining animal performances, nutritional value and sensory quality of meat. *In Press, Meat Science*.

Arranz J.M., Le Henaff M., Papillon S., Richard A., **Ellies-Oury M.P.***, 2016. Effet de l’âge à l’abattage sur les caractéristiques des carcasses et des viandes d’agneaux de lait. *In Press, Viandes et Produits Carnés*.

Ellies-Oury M.P.*, Pierret P. Jouanno M., Cointault F., 2016. Jugement de la couleur des carcasses en abattoir. Eléments d’objectivation de la notation experte de la couleur des viandes de gros bovins Charolais. *Viandes et Produits Carnés, Janvier 2016, 32, 1, 7p.*

(VPC-2016-32-1-2).

Ellies-Oury M.P.*, Dumont R., Micol D., Durand Y., Picard B., 2015. Metabolic properties of fibers and connective tissue of four muscles from bovine carcasse. *Food and Nutrition Sciences*, 6, 1522-1532. (IF: 0.950).

Ellies-Oury M.P.*, 2014. Le point sur l'élevage français et ses principaux enjeux – présentation de l'ouvrage collectif « Les filières animales Françaises – caractéristiques, enjeux et perspectives ». *Viandes et Produits Carnés*, février 2014, 3p (VPC-2014-30-2-4).

Ellies-Oury M.P.*, Durand Y., Delavigne A.E., Picard B., Micol D., Dumont R., 2014. Possibilité d'utiliser le grain de viande comme méthode d'évaluation précoce de la tendreté des viandes d'animaux Charolais. *INRA Productions Animales*, 27 (5), 347-358. (IF : 0.104).

Ellies-Oury M.P.*, Durand Y., Delamarche F., Jouanno M., Lambert J., Micol D., Dumont R., 2013. Relationships between expert estimate of « grain of meat » and meat tenderness on Charolais cattle. *Meat Science*, 93, 397-404 (IF : 2.006)

Ellies-Oury M.P.*, Durand Y., Micol D., Dumont R., 2013. Evaluation précoce de la qualité des viandes bovines – Relations entre l'évaluation du grain de viande sur les carcasses et la qualité sensorielle des viandes chez les bovins Charolais. *Viandes et Produits Carnés*, mars 2013, 8p (VPC-2013-29-4-3).

Ellies-Oury M.P.*, Renand G., Perrier G., Krauss D., Dozias D., Jailler R., Dumont R., 2012. Influence of selection for muscle growth capacity on meat quality traits and muscular properties of the m. rectus abdominis of Charolais steers. *Livestock Science*, 150, 1, 220-228. (IF: 1.325)

Oury M.P., Dumont R., Jurie C., Hocquette J. F.*, Picard B., 2010. Specific fibre composition and metabolism of the *rectus abdominis* muscle of bovine Charolais cattle. *BioMed Central Biochemistry*, 11 : 12. (IF : 3.09).

Oury M.P.*, Durand Y., Micol D., Dumont R., 2010. Construction et validation d'une grille de notation du grain de viande sur la carcasse à partir des savoir-faire des professionnels de la filière. *Viandes et Produits Carnés*, 28, 2, 35-40.

Micol D., **Oury M.P.***, Picard B., Hocquette J. F., Briand M., Dumont R., Egal D., Jailler R., Dubroeuq H., Agabriel J., 2009. Effect of age at castration on animal performances, muscle characteristics and meat quality traits in 26-month-old Charolais steers. *Livestock Science*, 120, 1, 116-126. (IF: 1.325)

Oury M.P.*, Picard B., Briand M., Dransfield E., Blanquet J. P., Dumont R., 2009. Interrelationships between meat quality traits, texture measurements and physicochemical characteristics of M. *rectus abdominis* from Charolais heifers. *Meat Science*, 83, 293-301. (IF :

2.006)

Oury M.P.*, Pierret P., Coulmier D., Dumont R., 2009. Eléments de maîtrise de la couleur des viandes chez les bovins de race Charolaise. *INRA Productions Animales*, 22, 2, 131-140 (IF : 0.107).