

Table S5 Traits and the position of the overlapping pig QTL for the core regions with lowest *p*-values (top five), including traits information, the position of the core regions and QTL, and the QTL IDs in the pig QTL database.

Population	Chr	Core Region (bp)		QTL region (bp)		Traits	QTL (ID)
		Start	End	Start	End		
Yorkshire	4	1.24E+08	1.24E+08	120509810	140345606	Health_QTL	Calcium level QTL (6378)
				102054630	134902449	Health_QTL	Hemolytic complement activity (alternative pathway) QTL (9595)
				102054630	134902449	Health_QTL	Hemolytic complement activity (classical pathway) QTL (9602)
				102054630	134902449	Health_QTL	Hemolytic complement activity (classical pathway) QTL (9603)
				102054630	134902449	Health_QTL	Hemolytic complement activity (classical pathway) QTL (9604)
				102054630	134902449	Health_QTL	Hemolytic complement activity (classical pathway) QTL (9605)
				102054630	134902449	Health_QTL	Hemolytic complement activity (classical pathway) QTL (9606)
				102054630	134902449	Health_QTL	Hemolytic complement activity (classical pathway) QTL (9607)
				102054630	134902449	Health_QTL	C3c concentration QTL (9617)
				120475724	136035307	Health_QTL	Mean corpuscular hemoglobin concentration QTL (15048)
				117208620	138213377	Health_QTL	Triglyceride level QTL (15068)
				106510877	134902449	Meat_Quality_QTL	Loin muscle area QTL (51)
				71310074	134902449	Meat_Quality_QTL	Average backfat thickness QTL (162)
				98720794	129939327	Meat_Quality_QTL	Meat color-a QTL (294)
				120509810	134902449	Meat_Quality_QTL	Meat color-L QTL (297)
				119299797	135006664	Meat_Quality_QTL	Hematin pigmentation QTL (301)
				102054630	135006664	Meat_Quality_QTL	Carcass length QTL (460)
				123094983	135006664	Meat_Quality_QTL	Intramuscular fat content QTL (778)
				120727617	134902449	Meat_Quality_QTL	Shoulder meat weight QTL (815)
				120509810	134902449	Meat_Quality_QTL	Shoulder meat weight QTL (953)
				120509810	134902449	Meat_Quality_QTL	Dressing percentage QTL (954)
				120509810	134902449	Meat_Quality_QTL	Ham weight QTL (956)
				120509810	134902449	Meat_Quality_QTL	Ham weight QTL (957)
				120509810	134902449	Meat_Quality_QTL	Heart weight QTL (959)
				120509810	134902449	Meat_Quality_QTL	Liver weight QTL (960)
				0	134902449	Meat_Quality_QTL	Backfat (average) thickness - ultrasound QTL (3759)
				106510877	140345606	Meat_Quality_QTL	Carcass weight (cold) QTL (3804)
				123094983	135006664	Meat_Quality_QTL	Intramuscular fat content QTL (3841)
				123094983	135006664	Meat_Quality_QTL	Intramuscular fat content QTL (3842)
				52626380	140345606	Meat_Quality_QTL	Intramuscular fat content QTL (3871)
				71310074	140345606	Meat_Quality_QTL	Shear force at first peak QTL (3933)
				71310074	140345606	Meat_Quality_QTL	Total shear work QTL (3934)
				123094983	134902449	Meat_Quality_QTL	androstenone, laboratory QTL (4206)
106946491	128694950	Meat_Quality_QTL	Japanese color scale QTL (4288)				

			123094983	134902449	Meat_Quality_QTL	Japanese color scale QTL (4321)
			123094983	134902449	Meat_Quality_QTL	CIE-L* QTL (4322)
			123094983	134902449	Meat_Quality_QTL	pH 24 hr post-mortem (loin) QTL (4323)
			123094983	134902449	Meat_Quality_QTL	Knuckle ham weight QTL (4324)
			116228488	129675081	Meat_Quality_QTL	pH 24 hr post mortem (ham) QTL (4897)
			12510089	134140124	Meat_Quality_QTL	backfat at mid-back QTL (5243)
			102054630	134902449	Meat_Quality_QTL	Dressing percentage QTL (5975)
			102054630	134902449	Meat_Quality_QTL	Drip loss QTL (6003)
			123094983	125474284	Meat_Quality_QTL	Percentage type IIb fibers QTL (7022)
			123094983	125474284	Meat_Quality_QTL	Percentage type I fibers QTL (7025)
			106075263	131790687	Meat_Quality_QTL	Palmitic acid percentage QTL (15876)
			106510877	125474284	Production_QTL	Average daily gain (on test) QTL (49)
			12510089	137124342	Production_QTL	average daily gain (birth-70 kg) QTL (245)
			14860884	128368239	Production_QTL	Small intestine length QTL (253)
			120509810	134902449	Production_QTL	Body weight (3 weeks) QTL (977)
			0	134902449	Production_QTL	Average daily gain (on test) QTL (3757)
			0	134902449	Production_QTL	average daily gain (birth-end of test) QTL (3758)
			0	134902449	Production_QTL	Average Daily Gain (EBV) QTL (3771)
			16391489	128632485	Production_QTL	Body weight (end of test) QTL (5235)
			102054630	140345606	Reproduction_QTL	Nonfunctional nipples QTL (7473)
5	4927436	4930181	4668251	71054179	Exterior_QTL	Ear erectness QTL (5647)
			0	7985523	Exterior_QTL	Time spent lying QTL (5900)
			0	7985523	Exterior_QTL	Activity during lying QTL (5903)
			1839796	6647815	Exterior_QTL	Front feet conformation QTL (8931)
			0	7985523	Health_QTL	Creatinine level QTL (6372)
			0	7985523	Health_QTL	Platelet count QTL (7493)
			3722572	35377762	Meat_Quality_QTL	Backfat at last lumbar QTL (31)
			4170852	33789566	Meat_Quality_QTL	Backfat thickness between 3rd and 4th rib QTL (412)
			0	6647815	Meat_Quality_QTL	Backfat at tenth rib QTL (981)
			0	68590401	Meat_Quality_QTL	Carcass temperature (24 hr post-mortem) QTL (3307)
			0	35377762	Meat_Quality_QTL	Drip loss QTL (3805)
			0	97859093	Meat_Quality_QTL	backfat above muscle dorsi QTL (5203)
			584612	77414253	Meat_Quality_QTL	backfat at mid-back QTL (5209)
			0	105302891	Meat_Quality_QTL	backfat at mid-back QTL (5210)
			0	105302891	Meat_Quality_QTL	Shoulder subcutaneous fat thickness QTL (5219)
			0	92485836	Meat_Quality_QTL	backfat above muscle dorsi QTL (5238)
			3722572	7985523	Meat_Quality_QTL	Drip loss QTL (5697)
			0	6647815	Meat_Quality_QTL	CIE-L* QTL (17792)
			0	6647815	Production_QTL	Feed intake QTL (979)
			0	6647815	Reproduction_QTL	Teat number QTL (2927)

6	37712730	37717184	34464154	129740986	Exterior_QTL	Time spent feeding QTL (5911)
			29979924	64855775	Exterior_QTL	Ear weight QTL (8863)
			11262697	94941078	Exterior_QTL	Hind leg conformation QTL (17640)
			6487944	116943448	Exterior_QTL	Osteochondrosis score QTL (17641)
			4588136	129740986	Health_Association	Salmonella count in spleen QTL (11562)
			34746178	53509801	Health_QTL	Small intestinal Escherichia coli F18 receptor QTL (441)
			34464154	129740986	Health_QTL	Alkaline phosphatase activity QTL (6347)
			34464154	129740986	Health_QTL	Calcium level QTL (6376)
			34464154	129740986	Health_QTL	Platelet count QTL (7499)
			34464154	129740986	Health_QTL	Platelet count QTL (7500)
			13801673	146251115	Health_QTL	Alkaline phosphatase activity QTL (15097)
			35868354	44290269	Health_QTL	Interleukin-10 level QTL (17604)
			119691	145311036	Meat_Quality_QTL	Intramuscular fat content QTL (145)
			32048098	147379210	Meat_Quality_QTL	Average backfat thickness QTL (148)
			32048098	147379210	Meat_Quality_QTL	Average backfat thickness QTL (149)
			32048098	147379210	Meat_Quality_QTL	Intramuscular fat content QTL (150)
			32048098	147379210	Meat_Quality_QTL	Intramuscular fat content QTL (151)
			29979924	90560868	Meat_Quality_QTL	Lean meat percentage QTL (165)
			29979924	52757738	Meat_Quality_QTL	backfat (13 weeks of age) QTL (205)
			29979924	52757738	Meat_Quality_QTL	backfat (17 weeks of age) QTL (206)
			19536155	73309236	Meat_Quality_QTL	Drip loss QTL (218)
			35492322	125182864	Meat_Quality_QTL	Average backfat thickness QTL (680)
			36432401	85000079	Meat_Quality_QTL	backfat at last rib QTL (682)
			29979924	117131464	Meat_Quality_QTL	Smell intensity QTL (688)
			29979924	79653393	Meat_Quality_QTL	Lean meat percentage QTL (689)
			29979924	117131464	Meat_Quality_QTL	tenderness score QTL (691)
			37262531	85846150	Meat_Quality_QTL	pH for Longissimus Dorsi QTL (782)
			37262531	85846150	Meat_Quality_QTL	Water holding capacity QTL (787)
			35686257	69698783	Meat_Quality_QTL	Backfat weight QTL (801)
			35686257	69698783	Meat_Quality_QTL	Lean cuts percentage QTL (817)
			35686257	69698783	Meat_Quality_QTL	Ham weight QTL (819)
			29979924	45448178	Meat_Quality_QTL	Fat-cuts percentage QTL (997)
			29979924	45448178	Meat_Quality_QTL	backfat at last rib QTL (1000)
			29979924	131245112	Meat_Quality_QTL	Dressing percentage QTL (1001)
			29979924	131245112	Meat_Quality_QTL	External fat on ham QTL (1002)
			29979924	131245112	Meat_Quality_QTL	Average backfat thickness QTL (1004)
			29979924	131245112	Meat_Quality_QTL	Backfat weight QTL (1005)
			29979924	131245112	Meat_Quality_QTL	Abdominal fat weight QTL (1007)
			29979924	131245112	Meat_Quality_QTL	Shoulder external fat weight QTL (1009)
			29979924	131245112	Meat_Quality_QTL	Dressing percentage QTL (1010)

29979924	131245112	Meat_Quality_QTL	Backfat at tenth rib QTL (1011)
29979924	116295116	Meat_Quality_QTL	Conductivity 24 hours post-mortem QTL (1013)
29979924	131245112	Meat_Quality_QTL	Shoulder meat weight QTL (1025)
29979924	131245112	Meat_Quality_QTL	Carcass weight (cold) QTL (1028)
29979924	131245112	Meat_Quality_QTL	Liver weight QTL (1038)
29979924	131245112	Meat_Quality_QTL	Loin and neck meat weight QTL (1039)
29979924	45448178	Meat_Quality_QTL	Backfat (average) thickness - ultrasound QTL (1043)
29979924	131245112	Meat_Quality_QTL	Creatine-phospho-kinase test QTL (1045)
35686257	89620789	Meat_Quality_QTL	Conductivity 24 hours post-mortem QTL (1245)
35686257	89620789	Meat_Quality_QTL	Conductivity 24 hours post-mortem QTL (1247)
35686257	135005428	Meat_Quality_QTL	Fat-cuts percentage QTL (1257)
29979924	66533116	Meat_Quality_QTL	Loin weight QTL (2858)
29979924	66533116	Meat_Quality_QTL	Loin and ham percentage in carcass QTL (2872)
0	91526589	Meat_Quality_QTL	Meat color-a QTL (3236)
29979924	66533116	Meat_Quality_QTL	Meat color score QTL (3237)
29979924	66533116	Meat_Quality_QTL	Shear force QTL (3238)
8744133	145613823	Meat_Quality_QTL	muscle protein percentage QTL (3247)
29509884	147211957	Meat_Quality_QTL	Loin muscle area QTL (3249)
29791908	152166379	Meat_Quality_QTL	Carcass temperature (24 hr post-mortem) QTL (3308)
8912500	152166379	Meat_Quality_QTL	Empty body lipid content QTL (3317)
8520162	132185191	Meat_Quality_QTL	Fat weight (total) QTL (3647)
8912500	147848040	Meat_Quality_QTL	Backfat linear at last rib QTL (3650)
37262531	85846150	Meat_Quality_QTL	pH for Longissimus Dorsi QTL (3845)
37262531	85846150	Meat_Quality_QTL	Water holding capacity QTL (3850)
17750005	137247120	Meat_Quality_QTL	Carcass length QTL (3873)
2352681	129740986	Meat_Quality_QTL	CIE-a* QTL (3921)
2352681	129740986	Meat_Quality_QTL	CIE-a* QTL (3922)
2352681	129740986	Meat_Quality_QTL	CIE-a* QTL (3923)
2352681	129740986	Meat_Quality_QTL	CIE-a* QTL (3924)
35216217	142323546	Meat_Quality_QTL	Backfat between 3rd and 4th last ribs QTL (4167)
36902441	144673744	Meat_Quality_QTL	Intramuscular fat content QTL (4169)
32048098	44290269	Meat_Quality_QTL	subjective pork flavor in lean QTL (4220)
32048098	44290269	Meat_Quality_QTL	subjective pork flavor in lean QTL (4222)
29979924	44290269	Meat_Quality_QTL	backfat at last rib QTL (4966)
27501933	44696115	Meat_Quality_QTL	Drip loss QTL (5547)
24117648	44696115	Meat_Quality_QTL	45 min-3 hr pH decline QTL (5548)
37074515	44572293	Meat_Quality_QTL	Average backfat thickness QTL (5775)
37074515	44572293	Meat_Quality_QTL	pH for Longissimus Dorsi QTL (12673)
37074515	44572293	Meat_Quality_QTL	pH for Semimembranosus QTL (12674)
36980507	44478285	Meat_Quality_QTL	CIE-L* QTL (12676)

			29979924	117329203	Meat_Quality_QTL	Carcass weight (hot) QTL (16866)
			29979924	45448178	Meat_Quality_QTL	backfat at last rib QTL (16876)
			36714425	139199314	Production_QTL	body weight (13 weeks) QTL (183)
			36714425	148036056	Production_QTL	body weight (17 weeks) QTL (184)
			36714425	132937255	Production_QTL	average daily gain (birth-3 weeks) QTL (185)
			24493680	134065349	Production_QTL	average daily gain (10-22 weeks) QTL (186)
			29979924	131245112	Production_QTL	Body weight (slaughter) QTL (1031)
			29979924	131245112	Production_QTL	Body weight (slaughter) QTL (1035)
			24215300	85846150	Production_QTL	average daily gain QTL (3937)
			8238138	150798103	Production_QTL	Body weight (end of test) QTL (5201)
			19536155	44290269	Production_QTL	Physis score QTL (8948)
			29979924	66345100	Production_QTL	average daily gain QTL (16850)
			19536155	157765593	Reproduction_QTL	Teat number QTL (5226)
			27783956	70820940	Meat_Quality_QTL	backfat at last rib QTL (17800)
9	62313602	62547091	48711260	65059079	Exterior_QTL	Ear size QTL (5644)
			53311036	129113506	Health_QTL	CO2 partial pressure QTL (6326)
			23144816	153670197	Health_QTL	Melanoma susceptibility QTL (7580)
			56664370	125416667	Health_QTL	Haptoglobin concentration QTL (9646)
			47025178	133907605	Meat_Quality_QTL	Shoulder weight QTL (392)
			46682251	72981639	Meat_Quality_QTL	Palmitoleic acid percentage QTL (3110)
			46682251	72981639	Meat_Quality_QTL	Stearic acid percentage QTL (3112)
			46682251	72981639	Meat_Quality_QTL	Total saturated fatty acids QTL (3115)
			46682251	72981639	Meat_Quality_QTL	Stearic acid percentage QTL (3120)
			45282513	63050049	Meat_Quality_QTL	Muscle moisture percentage QTL (3274)
			0	129440376	Meat_Quality_QTL	Empty body lipid content QTL (3318)
			45282513	139744874	Meat_Quality_QTL	Drip loss QTL (3806)
			45282513	139744874	Meat_Quality_QTL	Meat color-L QTL (3807)
			45282513	129113506	Meat_Quality_QTL	Off-Flavor Score QTL (3812)
			45282513	139744874	Meat_Quality_QTL	Meat color-L QTL (3817)
			45282513	67062987	Meat_Quality_QTL	Off-Flavor Score QTL (3818)
			49147087	72327898	Meat_Quality_QTL	Shear force QTL (3888)
			23144816	129985160	Meat_Quality_QTL	pH 40 minutes post mortem (ham) QTL (4000)
			23144816	65059079	Meat_Quality_QTL	androstenone, laboratory QTL (4210)
			57427068	120738204	Meat_Quality_QTL	Neck weight QTL (5143)
			57427068	125054548	Meat_Quality_QTL	External fat on ham QTL (5150)
			45282513	109605017	Meat_Quality_QTL	Shoulder weight QTL (5168)
			45282513	109605017	Meat_Quality_QTL	Loin muscle area QTL (5178)
			45282513	109605017	Meat_Quality_QTL	Shoulder weight QTL (5179)
			45282513	109605017	Meat_Quality_QTL	External fat on loin QTL (5189)
			45282513	109605017	Meat_Quality_QTL	External fat on ham QTL (5190)

			45282513	109605017	Meat_Quality_QTL	Side fat thickness QTL (5192)
			88508	147307767	Meat_Quality_QTL	backfat above muscle dorsi QTL (5205)
			88508	123346488	Meat_Quality_QTL	backfat at mid-back QTL (5213)
			88508	141488183	Meat_Quality_QTL	backfat at mid-back QTL (5246)
			56664370	125416667	Meat_Quality_QTL	Loin muscle area QTL (5710)
			48711260	65120228	Production_QTL	Feed intake QTL (1101)
			45282513	109605017	Production_QTL	average daily gain QTL (5196)
			47461005	65120228	Production_QTL	average daily gain QTL (16854)
			45173556	138764263	Reproduction_QTL	Corpus luteum number QTL (517)
16	3133480	3137443	1167827	20168075	Exterior_QTL	Hind leg conformation QTL (8937)
			1167827	67649164	Health_QTL	C3c concentration QTL (9633)
			1167827	67649164	Health_QTL	C3c concentration QTL (9634)
			1167827	82348671	Health_QTL	Change in Mycoplasma hyopneumoniae antibody titer QTL (12328)
			1167827	67649164	Health_QTL	Toll-like receptor 9 level QTL (17627)
			1167827	67649164	Health_QTL	HDL/LDL ratio QTL (17727)
			1167827	66781192	Meat_Quality_QTL	Backfat at tenth rib (19 weeks) QTL (3213)
			1167827	67324243	Meat_Quality_QTL	Total body fat tissue (22 weeks of age) QTL (3316)
			1167827	67649164	Meat_Quality_QTL	Conductivity 24 hours postmortem (ham) QTL (3926)
			1167827	67649164	Meat_Quality_QTL	Conductivity 24 hours postmortem (ham) QTL (3927)
			1167827	67649164	Meat_Quality_QTL	Conductivity 24 hours postmortem (ham) QTL (3928)
			1167827	67649164	Meat_Quality_QTL	backfat above muscle dorsi QTL (5994)
			1167827	67649164	Meat_Quality_QTL	Shoulder subcutaneous fat thickness QTL (5995)
			1167827	67649164	Meat_Quality_QTL	Belly meat content QTL (5996)
			1167827	67649164	Meat_Quality_QTL	Estimated carcass lean content QTL (5997)
			1167827	67649164	Meat_Quality_QTL	Fat area QTL (5999)
			1167827	67649164	Meat_Quality_QTL	Cooking loss QTL (6014)
			1167827	67649164	Meat_Quality_QTL	Shear force QTL (6015)
			1167827	20982652	Meat_Quality_QTL	Bacon Depth QTL (12532)
			1167827	39957561	Meat_Quality_QTL	Backfat at last lumbar QTL (12533)
			1167827	71940182	Meat_Quality_QTL	Heart weight QTL (12534)
			1167827	68644759	Meat_Quality_QTL	Lung weight QTL (12535)
			1167827	77499099	Meat_Quality_QTL	Cooking loss QTL (12536)
			1167827	42857275	Meat_Quality_QTL	Meat color-a QTL (12537)
			1167827	27220285	Meat_Quality_QTL	Carcass weight (hot) QTL (16874)
			1167827	27220285	Meat_Quality_QTL	Carcass weight (hot) QTL (16900)
			1167827	80266973	Production_QTL	Body weight (birth) QTL (5198)
			1167827	67649164	Production_QTL	Feed conversion ratio QTL (5732)
			1167827	67649164	Production_QTL	Daily feed intake QTL (5953)
			1167827	79904939	Reproduction_QTL	Teat number QTL (5228)
			1167827	18970761	Reproduction_QTL	Total number born alive QTL (7537)

Landrace	5	85123381	85141164	75472363	97590125	Exterior_QTL	Activity during lying QTL (5901)			
				75472363	97590125	Exterior_QTL	Time spent drinking QTL (5913)			
				75472363	97590125	Health_QTL	Sarcocystis miescheriana IgG levels QTL (7495)			
				44572091	85756451	Health_QTL	Haptoglobin concentration QTL (9643)			
				71907673	85756451	Health_QTL	Interferon-gamma level QTL (12264)			
				18392751	109965003	Health_QTL	Cholesterol level QTL (15069)			
				84846693	109965003	Health_QTL	Creatinine level QTL (15070)			
				71054179	85756451	Health_QTL	Interleukin-2 level QTL (17598)			
				63117217	85756451	Meat_Quality_Association	Meat color-L QTL (12087)			
				63117217	85756451	Meat_Quality_Association	Meat color OPTO QTL (12088)			
				63117217	85756451	Meat_Quality_Association	Meat color OPTO QTL (12089)			
				63117217	85756451	Meat_Quality_Association	Japanese color scale QTL (12090)			
				63117217	85756451	Meat_Quality_Association	Loin muscle area QTL (12091)			
				63117217	85756451	Meat_Quality_Association	Loin weight QTL (12092)			
				63117217	85756451	Meat_Quality_Association	Ham weight QTL (12093)			
				83434554	106289107	Meat_Quality_QTL	Average backfat thickness QTL (54)			
				78579054	106289107	Meat_Quality_QTL	backfat at last rib QTL (55)			
				83434554	97590125	Meat_Quality_QTL	Backfat at last lumbar QTL (56)			
				77181014	106289107	Meat_Quality_QTL	Meat color-L QTL (97)			
				83434554	106289107	Meat_Quality_QTL	pH 24 hr post-mortem (loin) QTL (98)			
				33251630	94763337	Meat_Quality_QTL	pH 24 hr post-mortem (loin) QTL (101)			
				63117217	85756451	Meat_Quality_QTL	Backfat (average) thickness - ultrasound QTL (351)			
				71412803	92844460	Meat_Quality_QTL	Ham weight QTL (382)			
				63834465	92844460	Meat_Quality_QTL	Loin and ham percentage in carcass QTL (383)			
				64731025	92844460	Meat_Quality_QTL	Belly weight QTL (413)			
				71907673	85756451	Meat_Quality_QTL	Carcass length QTL (982)			
				75472363	91051340	Meat_Quality_QTL	Loin weight QTL (3059)			
				75472363	91051340	Meat_Quality_QTL	Loin meat weight QTL (3061)			
				75472363	91051340	Meat_Quality_QTL	Empty body protein content QTL (3645)			
				68590401	86316071	Meat_Quality_QTL	Shear force QTL (3872)			
				63117217	85756451	Meat_Quality_QTL	subjective abnormal odor QTL (4208)			
				0	97859093	Meat_Quality_QTL	backfat above muscle dorsi QTL (5203)			
				0	105302891	Meat_Quality_QTL	backfat at mid-back QTL (5210)			
				0	105302891	Meat_Quality_QTL	Shoulder subcutaneous fat thickness QTL (5219)			
				0	92485836	Meat_Quality_QTL	backfat above muscle dorsi QTL (5238)			
				10592679	88540972	Meat_Quality_QTL	backfat at mid-back QTL (5244)			
				71054179	85756451	Meat_Quality_QTL	Loin muscle area QTL (5976)			
				63117217	85756451	Production_QTL	Average daily gain (entire life) QTL (342)			
				71907673	102254587	Production_QTL	average daily gain QTL (16849)			
				5	23288996	24074802	6647815	33251630	Exterior_QTL	Ear size QTL (5641)

4668251	71054179	Exterior_QTL	Ear erectness QTL (5647)
5246724	69217993	Exterior_QTL	Ear erectness QTL (5652)
6647815	71054179	Exterior_QTL	Ear weight QTL (8858)
6647815	71054179	Exterior_QTL	Ear weight QTL (8859)
6647815	71054179	Exterior_QTL	Ear area QTL (8860)
6647815	71054179	Exterior_QTL	Ear area QTL (8861)
6647815	71054179	Exterior_QTL	Ear erectness QTL (8862)
7985523	44572091	Health_QTL	C3c concentration QTL (9620)
6737471	62167964	Health_QTL	White blood cell counts QTL (15049)
18392751	109965003	Health_QTL	Cholesterol level QTL (15069)
19558279	44572091	Meat_Quality_Association	Drip loss QTL (9847)
19558279	44572091	Meat_Quality_Association	Conductivity 24 hours postmortem (loin) QTL (9848)
19558279	44572091	Meat_Quality_Association	Conductivity 24 hours postmortem (loin) QTL (9849)
19558279	44572091	Meat_Quality_Association	pH 45 minutes post mortem QTL (9850)
7985523	63117217	Meat_Quality_Association	Meat color-b QTL (12083)
7985523	63117217	Meat_Quality_Association	Meat color-L QTL (12084)
7985523	63117217	Meat_Quality_Association	pH 24 hr post-mortem (loin) QTL (12085)
7985523	63117217	Meat_Quality_Association	Shear force QTL (12086)
3722572	35377762	Meat_Quality_QTL	Backfat at last lumbar QTL (31)
19558279	63117217	Meat_Quality_QTL	backfat (17 weeks of age) QTL (202)
19558279	63117217	Meat_Quality_QTL	backfat (40 kg live weight) QTL (203)
19558279	63117217	Meat_Quality_QTL	backfat (60 kg live weight) QTL (204)
4170852	33789566	Meat_Quality_QTL	Backfat thickness between 3rd and 4th rib QTL (412)
19558279	63117217	Meat_Quality_QTL	Liver weight QTL (985)
19558279	63117217	Meat_Quality_QTL	Shoulder external fat weight QTL (986)
19558279	35377762	Meat_Quality_QTL	CIE-b* QTL (2984)
19558279	35377762	Meat_Quality_QTL	Shear force QTL (2985)
0	68590401	Meat_Quality_QTL	Carcass temperature (24 hr post-mortem) QTL (3307)
0	35377762	Meat_Quality_QTL	Drip loss QTL (3805)
17031813	78579054	Meat_Quality_QTL	CIE-b* QTL (3918)
17031813	78579054	Meat_Quality_QTL	CIE-b* QTL (3919)
17031813	78579054	Meat_Quality_QTL	CIE-b* QTL (3920)
7096095	71907673	Meat_Quality_QTL	pH 24 hr post-mortem (loin) QTL (3990)
19558279	63117217	Meat_Quality_QTL	CIE-a* QTL (3991)
0	97859093	Meat_Quality_QTL	backfat above muscle dorsi QTL (5203)
584612	77414253	Meat_Quality_QTL	backfat at mid-back QTL (5209)
0	105302891	Meat_Quality_QTL	backfat at mid-back QTL (5210)
0	105302891	Meat_Quality_QTL	Shoulder subcutaneous fat thickness QTL (5219)
0	92485836	Meat_Quality_QTL	backfat above muscle dorsi QTL (5238)
10592679	88540972	Meat_Quality_QTL	backfat at mid-back QTL (5244)

			19558279	63117217	Meat_Quality_QTL	Linoleic acid percentage QTL (9573)
			6647815	35377762	Production_QTL	Body weight (birth) QTL (3189)
			22412792	63117217	Reproduction_QTL	uterine horn length QTL (10619)
11	71519780	71559246	31594979	78227264	Exterior_QTL	Time spent drinking QTL (5914)
			31594979	78227264	Health_QTL	Body temperature QTL (7508)
			31594979	78227264	Health_QTL	Eosinophil number QTL (7509)
			60053411	75366022	Health_QTL	Toll-like receptor 9 level QTL (17623)
			54245356	75366022	Meat_Quality_QTL	Average backfat thickness QTL (1117)
			43692769	78901241	Meat_Quality_QTL	Percentage angular fibers QTL (2817)
			41897196	79769559	Meat_Quality_QTL	Meat color score QTL (2954)
			41897196	79769559	Meat_Quality_QTL	Drip loss QTL (2955)
			52388584	81069519	Meat_Quality_QTL	Backfat at tenth rib (22 weeks) QTL (3211)
			52388584	81069519	Meat_Quality_QTL	Backfat at tenth rib (19 weeks) QTL (3218)
			52388584	81069519	Meat_Quality_QTL	45 min-24 h pH decline QTL (3281)
			52388584	81069519	Meat_Quality_QTL	Muscle fat content QTL (3282)
			52388584	81069519	Meat_Quality_QTL	Muscle moisture percentage QTL (3283)
			52388584	81069519	Meat_Quality_QTL	Empty body lipid content QTL (3319)
			60053411	73438559	Meat_Quality_QTL	Ham fat thickness QTL (3963)
			51764346	81069519	Meat_Quality_QTL	Lean meat percentage QTL (3964)
			51764346	81069519	Meat_Quality_QTL	Number of ribs QTL (3965)
			18695760	78901241	Meat_Quality_QTL	backfat at mid-back QTL (5214)
			41897196	75366022	Meat_Quality_QTL	Percentage type I fibers QTL (7027)
			54245356	75366022	Meat_Quality_QTL	backfat at last rib QTL (16838)
			52388584	81069519	Meat_Quality_QTL	Backfat at last rib (19 weeks) QTL (16934)
			52388584	81069519	Meat_Quality_QTL	Backfat at tenth rib (19 weeks) QTL (16935)
			52388584	81069519	Meat_Quality_QTL	Empty body lipid content QTL (16936)
			54245356	75366022	Production_QTL	Body weight (slaughter) QTL (1115)
			54245356	75366022	Production_QTL	Feed intake QTL (1118)
			41897196	75366022	Reproduction_QTL	Nonfunctional nipples QTL (7464)
			60053411	87690581	Reproduction_QTL	Nonfunctional nipples QTL (7478)
			52388584	78227264	Reproduction_QTL	Number of stillborn QTL (7534)
11	77297111	77299461	31594979	78227264	Exterior_QTL	Time spent drinking QTL (5914)
			31594979	78227264	Health_QTL	Body temperature QTL (7508)
			31594979	78227264	Health_QTL	Eosinophil number QTL (7509)
			75173457	87690581	Meat_Quality_QTL	Belly weight QTL (424)
			43692769	78901241	Meat_Quality_QTL	Percentage angular fibers QTL (2817)
			41897196	79769559	Meat_Quality_QTL	Meat color score QTL (2954)
			41897196	79769559	Meat_Quality_QTL	Drip loss QTL (2955)
			52388584	81069519	Meat_Quality_QTL	Backfat at tenth rib (22 weeks) QTL (3211)
			52388584	81069519	Meat_Quality_QTL	Backfat at tenth rib (19 weeks) QTL (3218)

			52388584	81069519	Meat_Quality_QTL	45 min-24 h pH decline QTL (3281)
			52388584	81069519	Meat_Quality_QTL	Muscle fat content QTL (3282)
			52388584	81069519	Meat_Quality_QTL	Muscle moisture percentage QTL (3283)
			52388584	81069519	Meat_Quality_QTL	Empty body lipid content QTL (3319)
			51764346	81069519	Meat_Quality_QTL	Lean meat percentage QTL (3964)
			51764346	81069519	Meat_Quality_QTL	Number of ribs QTL (3965)
			18695760	78901241	Meat_Quality_QTL	backfat at mid-back QTL (5214)
			74497665	78769167	Meat_Quality_QTL	Palmitic acid percentage QTL (15858)
			73438559	78480320	Meat_Quality_QTL	Linoleic acid percentage QTL (15885)
			52388584	81069519	Meat_Quality_QTL	Backfat at last rib (19 weeks) QTL (16934)
			52388584	81069519	Meat_Quality_QTL	Backfat at tenth rib (19 weeks) QTL (16935)
			52388584	81069519	Meat_Quality_QTL	Empty body lipid content QTL (16936)
			60053411	87690581	Reproduction_QTL	Nonfunctional nipples QTL (7478)
			52388584	78227264	Reproduction_QTL	Number of stillborn QTL (7534)
14	24592939	24779049	16066507	41217524	Exterior_QTL	Front leg conformation QTL (8923)
			6898350	132900893	Exterior_QTL	Osteochondrosis score QTL (17643)
			13351847	93372131	Health_QTL	Creatinine level QTL (6362)
			13351847	93372131	Health_QTL	Creatinine level QTL (6364)
			13351847	93372131	Health_QTL	Potassium level QTL (6384)
			9681757	60644503	Health_QTL	Melanoma susceptibility QTL (7572)
			6898350	132053949	Health_QTL	C3c concentration QTL (9630)
			6898350	132053949	Health_QTL	Haptoglobin concentration QTL (9653)
			21769781	113487423	Health_QTL	Calcium level QTL (15079)
			9757277	139008797	Meat_Quality_QTL	Loin muscle area QTL (7)
			19260466	60644503	Meat_Quality_QTL	Trimmed wholesale product / live weight QTL (14)
			24310612	115480974	Meat_Quality_QTL	Trimmed wholesale product / carcass weight QTL (18)
			6898350	41217524	Meat_Quality_QTL	Meat color-a QTL (236)
			6898350	41217524	Meat_Quality_QTL	Backfat (average) thickness - ultrasound QTL (354)
			19401623	132053949	Meat_Quality_QTL	Fat androstenone level (100 days) QTL (606)
			19401623	132053949	Meat_Quality_QTL	Fat androstenone level (120 days) QTL (607)
			19401623	132053949	Meat_Quality_QTL	Fat androstenone level (140 days) QTL (608)
			19401623	132053949	Meat_Quality_QTL	Fat androstenone level (160 days) QTL (609)
			6898350	133183207	Meat_Quality_QTL	Percentage type I fibers QTL (2822)
			6898350	133183207	Meat_Quality_QTL	Percentage type IIb fibers QTL (2823)
			6898350	133183207	Meat_Quality_QTL	Percentage type I fibers QTL (2824)
			16066507	132053949	Meat_Quality_QTL	Average instron (star probe) force QTL (3814)
			6898350	41487784	Meat_Quality_QTL	Meat color-L QTL (3825)
			19260466	65129650	Meat_Quality_QTL	Loin muscle area QTL (3861)
			8528044	143234735	Meat_Quality_QTL	Shear force QTL (3925)
			8528044	149890749	Meat_Quality_QTL	Shear force at first peak QTL (3929)

			8528044	149890749	Meat_Quality_QTL	Shear force at first peak QTL (3930)
			8528044	149890749	Meat_Quality_QTL	Shear force at first peak QTL (3931)
			16066507	27887165	Meat_Quality_QTL	Relative area of type IIb fibers QTL (4034)
			16066507	41217524	Meat_Quality_QTL	skatole, sensory panel QTL (4237)
			16066507	41217524	Meat_Quality_QTL	subjective boar flavor in lean QTL (4238)
			16066507	41217524	Meat_Quality_QTL	subjective boar flavor in fat QTL (4241)
			16066507	41217524	Meat_Quality_QTL	subjective abnormal odor QTL (4242)
			6898350	132053949	Meat_Quality_QTL	backfat above muscle dorsi QTL (5991)
			19260466	81745465	Meat_Quality_QTL	Diameter of type IIa muscle fibers QTL (7018)
			19260466	81745465	Meat_Quality_QTL	Percentage type IIb fibers QTL (7024)
			19260466	81745465	Meat_Quality_QTL	Diameter of type IIb muscle fibers QTL (7038)
			6898350	66305680	Meat_Quality_QTL	Stearic acid percentage QTL (15870)
			6898350	66305680	Meat_Quality_QTL	Linoleic acid percentage QTL (15871)
			6898350	27531879	Meat_Quality_QTL	backfat at last rib QTL (16841)
			10962367	153851969	Production_QTL	Body weight (birth) QTL (5233)
			6898350	132053949	Production_QTL	Daily feed intake QTL (5722)
			19260466	29711236	Reproduction_QTL	Number of stillborn QTL (7535)