Meat quality and cooking attributes of thawed pork with different low field NMR $T_2$

Original Research Article
Pages 79-83
Chunbao Li, Dengyong Liu, Guanghong Zhou, Xinglian Xu, Ju Peilei Shi, Tianlan Xia

Highlights

► Pork with different quality can be classified by low-field NMR correlated with $L^*$, pH and pressing loss, but not with shear force reflected, to some extent, cooking attributes of pork.

Development of a rapid, specific and efficient procedure for determination of proteolytic activity in dry-cured ham: Definition of a new proteolysis index

Original Research Article
Pages 84-88
Rami Harkouss, Pierre-Sylvain Mirade, Philippe Gatellier

### 4

**Fatty acid profile of three adipose depots in seven Spanish breeds of suckling kids**

Original Research Article

Pages 89-96

A. Horcada, G. Ripoll, M.J. Alcalde, C. Sañudo, A. Teixeira, B Panea

**Highlights**

- Fatty acid profiles of three fat depots of seven Spanish goat breeds exist in the fatty acid profiles of kids from Spanish breeds. Differences in the saturated fatty acids content in meat breed were observed.

### 5

**Cooked yields, color, tenderness, and sensory traits of bEErste crossed roasts cooked in an oven with steam generation versus a commercial convection oven to different endpoint temperatures**

Original Research Article

Pages 97-106

L.J. Bowers, M.E. Dikeman, L. Murray, S.L. Stroda

**Highlights**

- A CVAp moisture oven increased yields of muscles compared to a commercial convection oven.
- Tenderness of Deep Pectoralis muscles 76.7 °C was improved by the method.
- Cooking method does not affect tenderness and cooking yield of Longissimus Dorsi muscles.

### 6

**Effect of marination and microwave heating on the quality of Semimembranosus and Semitendinosus muscles from FrEmature cows**

Original Research Article

Pages 107-114

María Pérez-Juan, Alain Kondjoyan, Pierre Picouet, Carolina Realini

**Highlights**

- Microwave cooking was heterogeneous, resulting in a grater yield of muscle.
- Marination enhanced tenderness of round muscles from cows.
- Higher internal temperature (80 vs. 60 °C) increased moisture and color losses of Se.

### 7

**Causes of cattle bruising during handling and transport in Namibia**

Original Research Article

Pages 115-124

Lourens C. Hoffman, Juljane Lühl

**Highlights**

- Causes of bruising in cattle.
- Animal, pre-transport handling conditions influenced bruising.
- All factors have a cumulative effect on levels of bruising noted on the hips, around the butt and pin bones. Transport is the most important cause of bruising.
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Highlights

- Effect of iodine salts on nutritive quality of stored processed meats.
- Effect of iodine salts on lipid oxidation in processed meats with wheat fiber as carriers of iodine salts inhibited lipid oxidation, resulting in a deterioration of nutritive value of protein.
- Wheat fiber availability of lysine.
- Porcine blood serum has been successfully used as frankfurter ingredient. Polyphosphate and caseinate have been replaced by serum. Composition, WHC and weight losses were not affected by low-salt porcine serum. Samples showed less animal flavour than whole plasma ones.
- Pan overall acceptability among both samples.
| 14 | Amino acid sequence of myoglobin from white-tailed deer (*Odocoileus virginianus*)  
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