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Efecto de la temperatura de refrigeración sobre la calidad de la carne de novillos Holstein a lo largo de la maduración

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Abstract

At the Dr. Mario Cassinoni Experimental Station of the Facultad de Agronomía in Paysandú, Uruguay the effect of refrigeration temperature was studied, $4.5^{\circ}\text{C} \pm 0.2$ for control, and $11.0^{\circ}\text{C} \pm 0.5$ (average and standard deviation, respectively) for treatment for the period of twelve h, on Holstein steers hygienic and instrumental meat quality. Carcass weight losses due to airing, pH, a^* and b^* color measurements, losses due to cooking and sarcomere length were not affected by refrigeration treatments ($P>0.05$). Meanwhile carcasses that were kept in airing chambers at 11°C for 12 h showed lower L^* values (luminosity) and a significant increase in microorganism count (total anaerobic) in a sample carried out 24 h post mortem. Anyway values can be considered as acceptable. Texture results confirm that this variable improves with ageing, independently of temperature (3.2, 2.9, 2.6 and 2.5 kg for 1, 7, 14 and 21 ageing, respectively), especially during the first two weeks.

Keywords

Bovine carcasses, Refrigeration temperature, Meat quality.

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