



Muscle fibre type and beef quality

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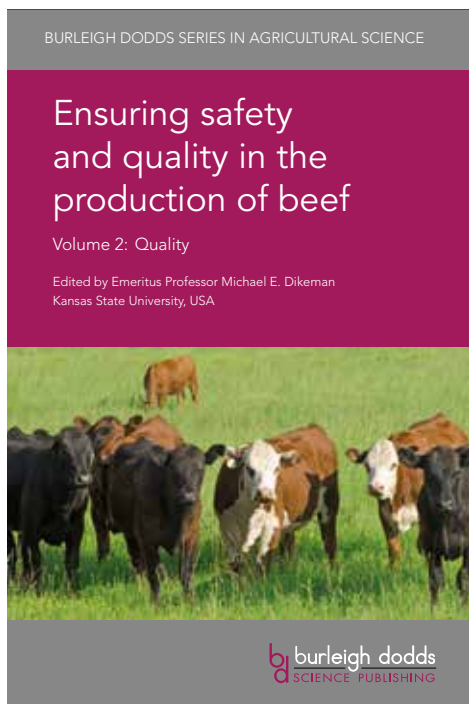
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This title reviews developments related to beef quality, starting with the way breeding and growth affect meat quality. The book then discusses cattle nutrition and management before concluding with an assessment of factors determining individual quality traits such as colour and flavour.

About the editor

Dr Michael Dikeman is Emeritus Professor of Meat Science at Kansas State University, USA. He is a past President of the American Meat Science Association and of the Federation of American Societies of Food Animal Sciences (FASFAS – now FASS).

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Volume 2: Quality

Edited by: Emeritus Professor Michael E. Dikeman, Kansas State University, USA

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