

## A Simple and Novel Strategy to Improve Beef Quality Attributes in A Consistent and Natural Manner

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**Categories:**

- Agriculture
- Food and Nutrition

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- Agriculture
- Food and Nutrition
- Tenderizer

The beef industry needs a way to provide consistently high-quality beef to meet consumer satisfaction and be successful. Thus, there exists a need to develop a post-harvest processing system to create reproducible beef products with improved eating quality attributes. Researchers at Purdue University have developed a simple process for vacuum packaged fresh beef loin to achieve considerable improvements in tenderness without any adverse impacts on other quality traits. Furthermore, through trials this process showed a marked increase in aging potential of fresh beef as the tenderization process is accelerated, aging time for high-quality beef is shortened.

**Advantages:**

- 66VÆW& FW2 FVæFW&—| F-öâ &ö6W70
- Ö &°ed increase in aging potential of fresh beef
- 6-× ÆR

**Potential Applications:**

- &VVb Tenderization
- g&W6, ÖV B -æGW7G'

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**Intellectual Property:**

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