

CONTENTS

Volume 88, Issue 1, 2011

- 1 Cookery method and end-point temperature can affect the Warner–Bratzler shear force, cooking loss, and internal cooked color of beef *longissimus* steaks
J.W.S. YANCEY, M.D. WHARTON, J.K. APPLE (USA)
- 8 Effects of moisture enhancement, enzyme treatment, and blade tenderization on the processing characteristics and tenderness of beef *semimembranosus* steaks
Z. PIETRASIK, P.J. SHAND (Canada)
- 14 Physiological traits and meat quality of pigs as affected by genotype and housing system
B. LEBRET, A. PRUNIER, N. BONHOMME, A. FOURY, P. MORMÉDE, J.Y. DOURMAD (France)
- 23 Molecular detection of meat animal species targeting MT 12S rRNA gene
M.V. MAHAJAN, Y.P. GADEKAR, V.D. DIGHE, R.D. KOKANE, A.S. BANNALIKAR (India)
- 28 Frontal UV–visible fluorescence polarization measurement for bovine meat ageing assessment
S. CLERJON, F. PEYRIN, J. LEPETIT (France)
- 36 Physico-chemical, microbiological, textural and sensory attributes of matured game salami produced from springbok (*Antidorcas marsupialis*), gemsbok (*Oryx gazella*), kudu (*Tragelaphus strepsiceros*) and zebra (*Equus burchelli*) harvested in Namibia
D.L. VAN SCHALKWYK (South Africa), K.W. MCMILLIN (South Africa, USA), M. BOOYSE, R.C. WITTHUHN, L.C. HOFFMAN (South Africa)
- 45 Effects of dietary components including garlic on concentrations of skatole and indole in subcutaneous fat of female pigs
J. LEONG (Singapore, New Zealand), P.C.H. MOREL, R.W. PURCHAS, B.H.P. WILKINSON (New Zealand)
- 51 Ultrasound velocity and attenuation of porcine soft tissues with respect to structure and composition: I. Muscle
T. KOCH, S. LAKSHMANAN, S. BRAND, M. WICKE, K. RAUM, D. MÖRLEIN (Germany)
- 59 Effects of rice bran fiber on heat-induced gel prepared with pork salt-soluble meat proteins in model system
Y.-S. CHOI, J.-H. CHOI, D.-J. HAN, H.-Y. KIM, M.-A. LEE, H.-W. KIM (Republic of Korea), J.-Y. JEONG (USA), C.-J. KIM (Republic of Korea)
- 67 Ultrasound velocity and attenuation of porcine soft tissues with respect to structure and composition: II. Skin and backfat
T. KOCH, S. LAKSHMANAN, S. BRAND, M. WICKE, K. RAUM, D. MÖRLEIN (Germany)
- 75 Heat-treated and homogenised potato pulp suspensions as additives in low-fat sausages
H. BENGTSSON, C. MONTELIUS, E. TORNBERG (Sweden)
- 82 Proteomic analysis of *semimembranosus* and *biceps femoris* muscles from Bayonne dry-cured ham
L. THÉRON, T. SAYD, J. PINGUET, C. CHAMBON, N. ROBERT, V. SANTÉ-LHOUELLIER (France)
- 91 Analysis of pork adulteration in beef meatball using Fourier transform infrared (FTIR) spectroscopy
A. ROHMAN (Indonesia, Malaysia), Sismindari, Y. ERWANTO (Indonesia), Y.B. CHE MAN (Malaysia)
- 96 Prevalence and relationships of sensory taint, 5 α -androstenone and skatole in fat and lean tissue from the loin (*Longissimus dorsi*) of barrows, gilts, sows, and boars from selected abattoirs in the United States
K. PRUSA, H. NEDERVELD, P.L. RUNNELS, R. LI, V.L. KING, J.P. CRANE (USA)
- 102 Effects of dietary antioxidants on the quality, fatty acid profile, and lipid oxidation of *longissimus* muscle in Kacang goat with aging time
M. KARAMI (Malaysia, Iran), A.R. ALIMON, A.Q. SAZILI, Y.M. GOH (Malaysia), M. IVAN (Malaysia, Canada)
- 109 Shelf life extension of lamb meat using thyme or oregano essential oils and modified atmosphere packaging
I. KARABAGIAS, A. BADEKA, M.G. KONTOMINAS (Greece)
- 117 Effects of dry-ageing on pork quality characteristics in different genotypes
M. JUÁREZ, W.R. CAINE, M.E.R. DUGAN, N. HIDIROGLOU, I.L. LARSEN, B. UTTARO, J.L. AALHUS (Canada)
- 122 Carcass maturity and dicationic salts affect preblended, low-fat, low-sodium restructured beef
S.L. POJEDINEC, S.D. SLIDER, P.B. KENNEY, M.K. HEAD (USA), S. JITTINANDANA (Thailand), W.R. HENNING (USA)
- 128 Evaluation of the storage life of vacuum packaged Australian beef
A. RODAS-GONZÁLEZ, C. NARVÁEZ-BRAVO, M.M. BRASHEARS, H.B. ROGERS, J.L. TEDFORD, G.O. CLARK, J.C. BROOKS, B.J. JOHNSON, R.J. RATHMANN, M.F. MILLER (USA)
- 139 Effect of grape seed extract on oxidative, color and sensory stability of a pre-cooked, frozen, re-heated beef sausage model system
S. KULKARNEE, F.A. DESANTOS, S. KATTAMURI, S.J. ROSSI, M.S. BREWER (USA)

Contents continued from outside back cover

- 145 Effects of sodium lactate and acetic acid derivatives on the quality and sensory characteristics of hot-boned pork sausage patties
E.M. BRADLEY, J.B. WILLIAMS, M.W. SCHILLING, P.C. COGGINS, C. CRIST, S. YODER, S.G. CAMPANO (USA)
- 151 The effect of processing techniques and brine formulations on the development of surface sheen in enhanced beef strip loin steaks
S.F. HOLMER, B.J. MCFARLANE, F.K. MCKEITH, J. KILLEFER (USA)
- 158 Behavioural and physiological reactions of cattle in a commercial abattoir: Relationships with organisational aspects of the abattoir and animal characteristics
C. BOURGUET, V. DEISS, C.C. TANNUGI, E.M.C. TERLOUW (France)
- 169 Effects of porcine *MC4R* and *LEPR* polymorphisms, gender and Duroc sire line on economic traits in Duroc×Iberian crossbred pigs
G. MUÑOZ, E. ALCÁZAR, A. FERNÁNDEZ, C. BARRAGÁN, A. CARRASCO, E. DE PEDRO, L. SILIÓ, J.L. SÁNCHEZ, M.C. RODRÍGUEZ (Spain)
- 174 Display life of beef packaged with an antioxidant active film as a function of the concentration of oregano extract
J. CAMO, A. LORÉS, D. DJENANE, J.A. BELTRÁN, P. RONCALÉS (Spain)
- 179 Grape seed flour is a viable ingredient to improve the nutritional profile and reduce lipid oxidation of frankfurters
E.B. ÖZVURAL, H. VURAL (Turkey)
- 184 Dose-dependent changes of chemical attributes in irradiated sausages
K.C. NAM (Republic of Korea), E.J. LEE (USA), D.U. AHN, J.H. KWON (Republic of Korea, USA)
- 189 The effects of olive oil emulsified alginate on the physico-chemical, sensory, microbial, and fatty acid profiles of low-salt, inulin-enriched sausages
M.J. BERIAIN, I. GÓMEZ, E. PETRI, K. INSAUSTI, M.V. SARRIÉS (Spain)
- 198 Sensory comparison of commercial low and high oxygen modified atmosphere packed sirloin beef steaks
P.I. ZAKRYS-WALIWANDER, M.G. O'SULLIVAN, H. WALSH, P. ALLEN, J.P. KERRY (Ireland)
- 203 Relationships of slice shear force and Warner-Bratzler shear force of beef strip loin steaks as related to the tenderness gradient of the strip loin
A.J. DERINGTON, J.C. BROOKS, A.J. GARMYN, L.D. THOMPSON, D.B. WESTER, M.F. MILLER (USA)
- 209 Technical note: Feeding zilpaterol hydrochloride to calf-fed Holstein steers improves muscle conformation of top loin steaks
T.E. LAWRENCE, D.M. ALLEN, R.J. DELMORE, J.L. BECKETT, W.T. NICHOLS, M.N. STREETER, D.A. YATES, J.P. HUTCHESON (USA)