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Rui Liu, Steven Lonergan, Edward Steadham, Guanghong Zhou, Wangang Zhang, Elisabeth Huff-Lonergan

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**Effect of nitric oxide and calpastatin on the inhibition of μ -calpain activity,
autolysis and proteolysis of myofibrillar proteins**

Rui Liu^{1,2}, Steven Lonergan³, Edward Steadham³, Guanghong Zhou¹, Wangang
Zhang^{1*} and Elisabeth Huff-Lonergan^{3*}

¹ *Key Laboratory of Meat Processing and Quality Control, MOE; Key Laboratory of Meat Processing, MOA; Jiangsu Synergetic Innovation Center of Meat Processing and Quality Control; Nanjing Agricultural University; Nanjing, 210095, P.R. China*

² *College of Food Science and Engineering, Yangzhou University, Yangzhou, 225127, Jiangsu, China*

³ *Department of Animal Science, Iowa State University, Ames 50011, USA*

* Co-correspondence of this paper: Wangang Zhang and Elisabeth Huff-Lonergan

Wangang Zhang:

National Center of Meat Quality and Safety Control, College of Food Science and Technology, Nanjing Agricultural University, Nanjing, Jiangsu, China 210095.

Tel.: 86-25-84385341; Fax: 86-25-84395341; E-mail: wangang.zhang@njau.edu.cn

Elisabeth Huff-Lonergan:

Department of Animal Science, Iowa State University, Ames 50011, USA.

Tel: 515-294-9125; Fax: 515-294-9143; e-mail: elonerga@iastate.edu

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