

Accepted Manuscript

The effect of applying a rinse and chill procedure to lamb carcasses immediately post-death on meat quality?

S.M. Fowler, J.M. Claus, D.L. Hopkins

PII: S0309-1740(17)30835-5

DOI: doi: [10.1016/j.meatsci.2017.07.015](https://doi.org/10.1016/j.meatsci.2017.07.015)

Reference: MESC 7321

To appear in: *Meat Science*

Received date: 31 May 2017

Revised date: 19 July 2017

Accepted date: 21 July 2017

Please cite this article as: S.M. Fowler, J.M. Claus, D.L. Hopkins , The effect of applying a rinse and chill procedure to lamb carcasses immediately post-death on meat quality?, *Meat Science* (2017), doi: [10.1016/j.meatsci.2017.07.015](https://doi.org/10.1016/j.meatsci.2017.07.015)

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.



**The effect of applying a rinse and chill procedure to lamb carcasses
immediately post-death on meat quality?**

S.M., Fowler^{A*}, Claus, J.M^B, Hopkins, D.L.^A

^ANSW Department of Primary Industries, Centre for Red Meat and Sheep Development, PO
Box 129, Cowra NSW 2794, Australia

^BDepartment of Animal Sciences, Meat Science and Muscle Biology Laboratory, University
of Wisconsin-Madison, 1805 Linden Drive, Madison, Wisconsin 53706, USA

*Corresponding author (phone: +61-2-6349-9741; fax: +61-2-6342 4543; e-mail:
steph.fowler@dpi.nsw.gov.au)

Download English Version:

<https://daneshyari.com/en/article/5543221>

Download Persian Version:

<https://daneshyari.com/article/5543221>

[Daneshyari.com](https://daneshyari.com)