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Retail colour stability of lamb meat is influenced by breed type, muscle, packaging and iron concentration

Short title: Animal, muscle and packaging influences on colour stability of lamb meat

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Key words: genotype, quality, color stability, packaging, redness, merino, MAP

Abstract

The *longissimus lumborum* (LL) and *semimembranosus* (SM) muscles from 391 lamb carcasses, derived from various breed types, were used to investigate the effect of animal/muscle factors, packaging type [over-wrap (OW) or high oxygen modified

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