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An innovative approach combining animal performances, nutritional value and sensory quality of meat

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Abstract

This work sets out a methodological approach to assess how to simultaneously control together animal performances, nutritional value, sensory quality of meat. Seventy-one young bulls were characterized by 97 variables. Variables of each element were arranged into either 5 homogeneous Intermediate Scores (IS) or 2 Global Indices (GI) via a clustering of variables and analysed together by Principal Component Analysis (PCA). These 3 pools of 5 IS (or 2 GI) were analysed together by PCA to established the links existing among the triptych. Classification on IS showed no opposition between animal performances and nutritional value of meat, as it seemed possible to identify animals with a high butcher value and intramuscular fat relatively

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