

Accepted Manuscript

Umami and related components in “chilled” pork for the Japanese market

T.M. Ngapo, L. Vachon

PII: S0309-1740(16)30142-5
DOI: doi: [10.1016/j.meatsci.2016.05.005](https://doi.org/10.1016/j.meatsci.2016.05.005)
Reference: MESC 7002

To appear in: *Meat Science*

Received date: 29 February 2016
Revised date: 22 April 2016
Accepted date: 5 May 2016



Please cite this article as: Ngapo, T.M. & Vachon, L., Umami and related components in “chilled” pork for the Japanese market, *Meat Science* (2016), doi: [10.1016/j.meatsci.2016.05.005](https://doi.org/10.1016/j.meatsci.2016.05.005)

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.

Umami and related components in “chilled” pork for the Japanese market.

T.M. Ngapo* and L. Vachon

Saint Hyacinthe Research and Development Centre, Agriculture and Agri-Food Canada, 3600
boul. Casavant Ouest, St-Hyacinthe, Québec, Canada, J2S 8E3

Keywords

Pork; chilled; ageing; umami; taste; export

*Corresponding author at: Saint Hyacinthe Research and Development Centre, Agriculture and
Agri-Food Canada, 3600 boul. Casavant Ouest, St-Hyacinthe, Québec, Canada, J2S 8E3
Email address: tania.ngapo@agr.gc.ca (T. M. Ngapo)

Download English Version:

<https://daneshyari.com/en/article/5791106>

Download Persian Version:

<https://daneshyari.com/article/5791106>

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