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nClustering of sensory eating qualities of beef: consistencies and differences within carcass, muscle, animal characteristics and rearing factors

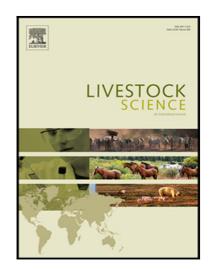
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Highlights

- Unsupervised learning tools are very powerful for the categorization of meat into quality clusters.
- The farm-to-table continuum as a promising approach for better understanding of the variability in meat sensory traits.
- Animal characteristics and rearing factors are related with eating qualities of young bulls beef.
- Carcass characteristics, namely fatness score, discriminated between high and low sensory qualities of beef.
- Joint management of desirable potential qualities of beef (meat and carcass) using data from the different levels of the farm-to-table continuum is possible.



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