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Actinidin Pretreatment and Sous Vide Cooking of Beef Brisket: Effects on meat microstructure, texture and *in vitro* protein digestibility

Xiaojie Zhu^a, Lovedeep Kaur^{a*}, Maryann Staincliffe^b and Mike Boland^a

^a *Riddet Institute and Massey Institute of Food Science and Technology, Massey University,
Palmerston North 4442, New Zealand*

^b *AgResearch Limited, Ruakura Research Centre, Hamilton, New Zealand*

*Corresponding author

L. Kaur (e-mail: L.Kaur@massey.ac.nz; Tel. +64 6 951 7261)

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