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Contribution of collagen and connective tissue to cooked meat toughness; some paradigms reviewed

Peter P. Purslow



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## ACCEPTED MANUSCRIPT

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Peter P. Purslow

Departamento de Tecnología y Calidad de los Alimentos Facultad de Ciencias Veterinarias, Universidad Nacional del Centro de la Provincia be Buenos Aires, Campus Universitario, Pje. Arroyo Seco, B7001BBO Tandil, Argentina ppurslow@gmail.com

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