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**Effects of chilled and frozen storage conditions on the lamb *m. longissimus lumborum*  
fatty acid and lipid oxidation parameters**

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**ABSTRACT**

This study investigated the effects of chilled and frozen storage conditions on the fatty acid profile and lipid oxidation in lamb *m. longissimus lumborum* (LL). Muscle LL ( $n = 360$ ) were randomly selected at 24 h *post-mortem* from a commercial Australian abattoir and maintained

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