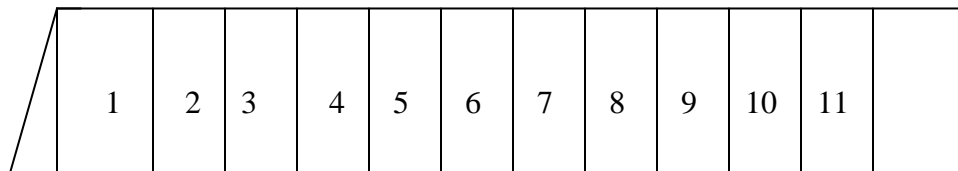




Texas Tech University

Steak Sampling for Research

The following will be the procedure for steak sampling.



Wedge. Lab Analysis

1. Proximate Analysis
2. 7d Shear
3. 14 d Shear
4. 21d Shear
- 5 & 6. 7d Consumer/Sensory
- 7 & 8. 14d Consumer/Sensory
- 9 & 10. 21d Consumer/Sensory
- 11-?? Extra

1. <1” square up steak – sarcomere (from center of fat side), DNA, fiber type
2. Steak 1 will be for proximate analysis run on a)FOSS FoodScan (requires 1 pound of ground product need a 2” steak) b)LECO (requires only small amount need only 1” steak)
3. Steaks 2, 3, 4, and 5 will be for sliced shear force or Warner-Bratzler shear force.

On the first strip cut	Second strip cut
Steak 2= 7d	Steak 2= 14d
Steak 3= 14d	Steak 3= 21d
Steak 4= 21d	Steak 4= 7d

And so on.....

4. Steaks 5-10 will be for consumer/sensory analysis.

On the first strip cut	Second strip cut
Steak 5 & 6= 7d	Steak 5 & 6= 14d
Steak 7 & 8= 14d	Steak 7 & 8= 21d
Steak 9 & 10= 21d	Steak 8 & 9= 7d

And so on.....