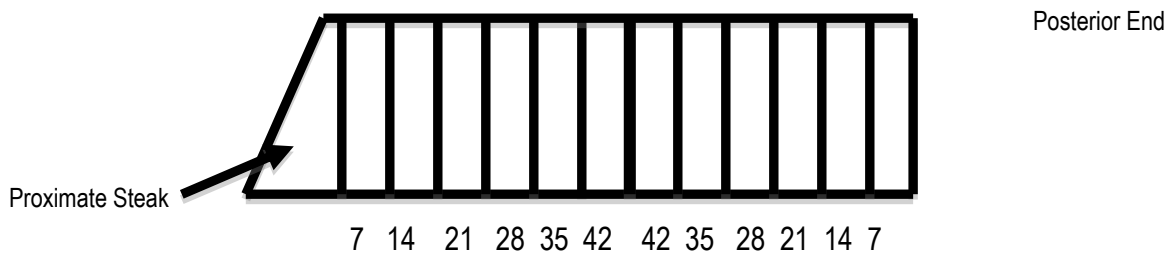




Texas Tech University

Tenderness Modeling Steak Sampling

1. Collect product from plant.
2. Bring product back and process as soon as possible.
3. Square up strip loin on anterior end and use for proximate analysis.
4. Slice strip into 1" streaks and package individually with an identification tag.
5. Steak ageing treatment will be randomly assigned using the diagram below.



On each strip after the first the aging treatment assignment will shift one steak posterior to its prior position.

6. On each strip after the first aging treatment assignment will shift one steak posterior to its prior position.
7. Package steaks and freeze on the appropriate day for that aging treatment.