Texas Tech University

Warner-Bratzler Shear Force (WBSF) Form

Project Name: _____

Cored By: _____ Sheared By: _____ Date: _____

Animal ID	Aging	Peak SF (b) Core 1	Peak SF (b) Core 2	Peak SF (b) Core 3	Peak SF (b) Core 4	Peak SF (b) Core 5	Peak SF (b) Core 6	Initials

(a) DOD – degree of doneness. To determine the degree of doneness use the 1995 "Beef Steak Color Guide, Degree of Doneness" from the American Meat Science Association.

(b) Peak SF = peak shear force measured in kg on a Warner-Bratzler machine. Record "NS" for no sample.

Entered By: _____ Proofed By: _____

Date Entered: _____ Date Proofed: _____