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Material and Methods

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Table 2. Muscle pH and color characteristics measured at 7 d postmortem for normal and dark cutting (DFD) carcasses

Table 3. Palatability characteristics for normal and dark cutting (DFD) carcasses

	(= 3)	(=11)	<i>P</i> .
,			
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Table 4. Off-flavor characteristics (average number of flavor comments per carcass summed over nine panelists) for normal and dark cutting (DFD) carcasses

	(n = 3)	(n = 11)		P
	0.4	1.4	0.4	0.0003
	0.3	0.4	0.	0.49
	0.	1.2	0.9	

Table 6. Effect of glycolytic potential on beef ultimate muscle pH, muscle color, and palatability

	, μ /				
	0	0	100	120	140
	0	99.9	119.9		

