

**Title:** Pork Muscle Profiling Study 2002 - NPB#02-190

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**Abstract:** Twenty-three individual muscles from the ham, shoulder, as well as the loin and tenderloin muscles, were selected from a variety of pork carcasses (n=64). Researchers at Iowa State University, the University of Wisconsin, and Michigan State University collectively determined physical, chemical, nutritional and sensory properties of each muscle. This information has been summarized and recommendations regarding the most appropriate use(s) for each of these muscles have been made. Personnel at Michigan State University assisted with muscle dissection and physical measurements, and were responsible for analysis of collagen and total heme pigment. Collaborators at Iowa State University summarized the data, and Dr. Joseph Sebranek provided a comprehensive report of the data (Final Report of NPB 02-188). Several of the muscles examined have the potential to be merchandized as new value-added pork products.

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