

ANIMAL SCIENCE

Title: Pork Muscle Profiling Study 2002 - NPB #02-188-yr2

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Abstract: Twenty-five individual muscles from a selected variety of pork carcasses were evaluated for physical, chemical, nutritional and sensory properties. Six muscles in the shoulder, the *infraspinatus*, *supraspinatus*, *subscapularis*, *teres major*, *pectoralis profundi* (fan portion) and *triceps brachii*, and three muscles in the ham, the *rectus femoris*, *vastus lateralis* and *gracilis*, were found to have good-to-excellent eating quality and very good potential for marketing as new products. The *infraspinatus*, *subscapularis* and *teres major* were particularly notable in that they were similar in eating quality to the pork tenderloin. Therefore, any of these nine muscles could be separated and marketed as new pork products with significant potential to increase overall value obtained from pork carcasses.

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