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## Mechanism Involved in the Improvement of Meat Taste during Postmortem Aging

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It is well known that muscle is converted to meat as food during postmortem aging. Meat flavor as well as texture are improved during postmortem aging. The improvement of meat taste in flavor is involved in the increase in free amino acids and peptides in meats during postmortem aging. Especially, the increase in free amino acids is thought to contribute to the enhancement of brothy taste including umami, while the increase in peptides is responsible for giving mildness. The increase in peptides is caused by the action of cathepsins B and L, and calpains on muscle proteins, while the increase in free amino acids is caused by the action of aminopeptidases C, H and P on the peptides during postmortem aging.

**Keywords:** [meat taste](#), [aging](#), [proteases](#), [aminopeptidases](#), [peptides](#), [free amino acids](#)

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