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Full Length Research Paper

Cooking loss components of beef from Nguni, Bonsmara and Angus steers

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Abstract

The effects of breed and ageing on beef cooking loss components were investigated. Correlations among the beef cooking loss components were also determined. *Longissimus thoracis et lumborum* (LTL) muscle steaks from Nguni Bonsmara and Angus steers were prepared by an electric oven-broiling method using direct radiant heat at 260°C. They were placed in an oven pan on a rack to allow meat juices to drain during cooking and placed in the pre-heated oven 90 mm below the heat source. Raw and cooked weights were recorded. Percentage cooking loss, thawing loss, drip loss and evaporation loss were determined. Beef cooking loss components were affected ($P < 0.05$) by ageing with meat aged for two days having higher ($P < 0.05$) losses than meat aged for 21 days. Cooking loss components were not ($P > 0.05$) affected by breed. There were no ($P > 0.05$) significant correlations among the cooking loss components.

Key words: African beef cattle, drip loss, evaporation loss, processing quality, thawing loss.

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