

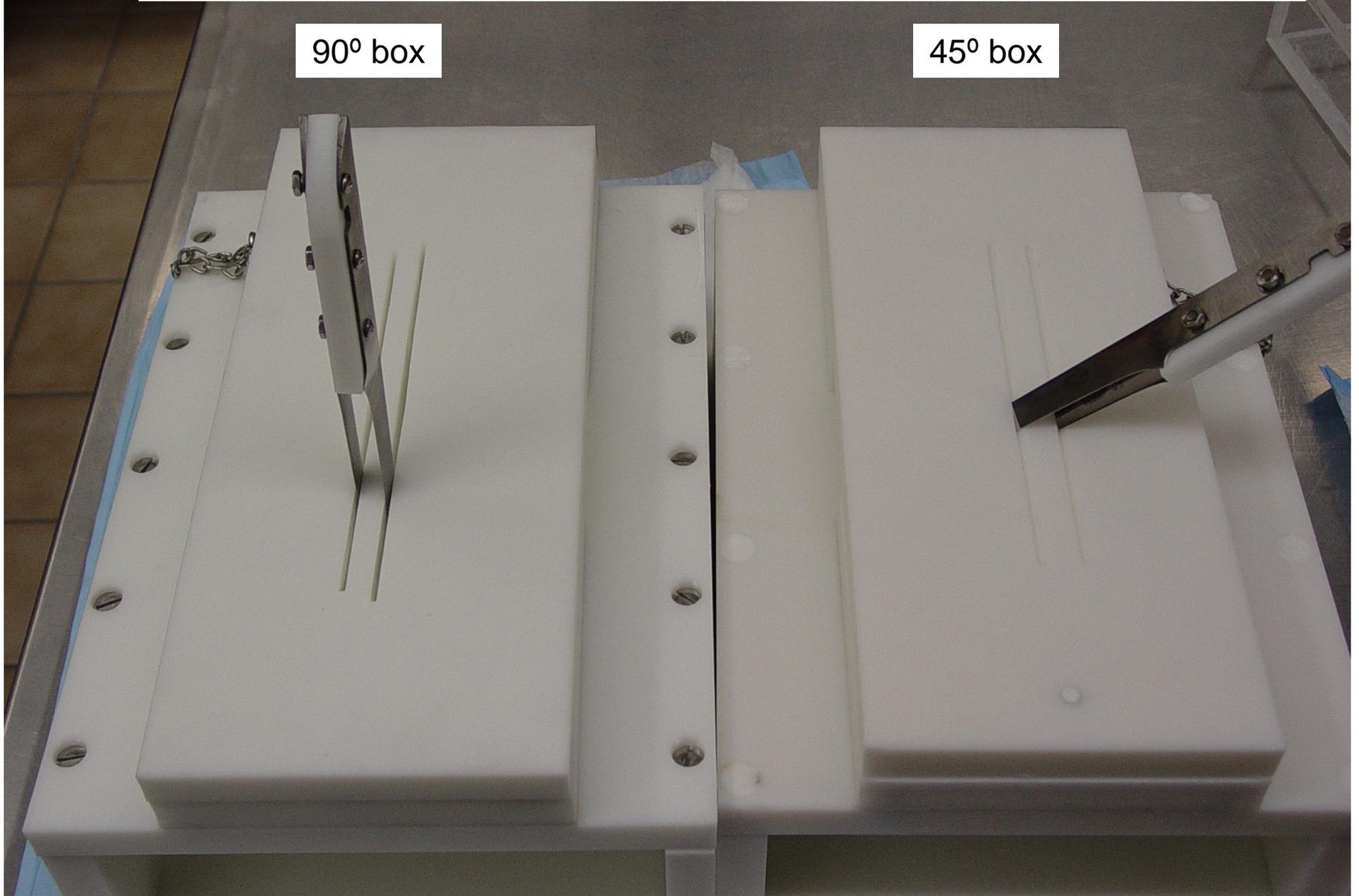
USMARC Slice Shear Force Procedure for Beef Infraspinatus (IS)

- This project was funded, in part, by The Beef Checkoff.

SSF sampling of IS is conducted with the 90° box

90° box

45° box



On the following slides, a picture of a frozen steak is shown rather than a cooked steak. This was done in order to more clearly show steak orientation. But, slice shear force measurement is conducted on cooked steaks. Steaks are sampled and slice shear force is measured immediately after completion of cooking.

Infraspinatus (IS)



Steak 1

Steak 2

Steak 3

Steak 4

Steak 5

Steak 6

Steak 7

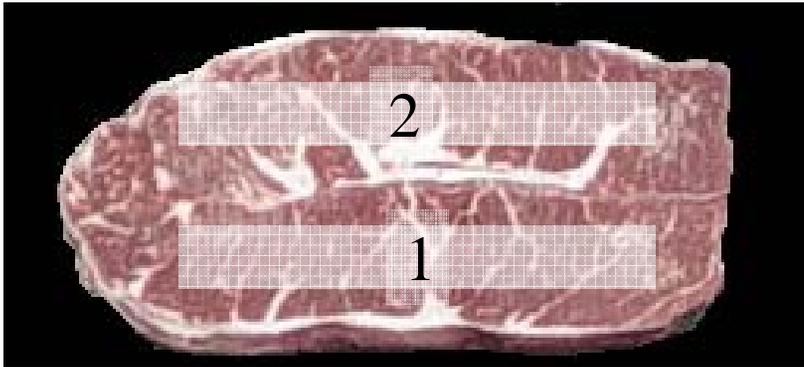
Steak 8

Steak 9

Steak 10



Infraspinatus (IS)



Orient the steak with the blue mark towards the top right. Obtain one 5-cm-long section per steak. Use the 90 degree box. Rotate the 5-cm-long section **clockwise** and obtain 1 slice from the bottom half of the steak and 1 slice from the top half of the steak.

The sample is not obtained parallel to the muscle fiber orientation.

Sample data sheet for IS SSF

Fresh_SSF_Data

Date	Yellow tag ID	Muscle	Location	Slice box	SSF	Notes	DPM
07/01/2009	2001	10_IS	101_Top	90°			15
07/01/2009	2001	10_IS	102_Bottom	90°			15
07/01/2009	2002	10_IS	101_Top	90°			15
07/01/2009	2002	10_IS	102_Bottom	90°			15
07/01/2009	2003	10_IS	101_Top	90°			15
07/01/2009	2003	10_IS	102_Bottom	90°			15
07/01/2009	2004	10_IS	101_Top	90°			15
07/01/2009	2004	10_IS	102_Bottom	90°			15
07/01/2009	2005	10_IS	101_Top	90°			15
07/01/2009	2005	10_IS	102_Bottom	90°			15
07/01/2009	2006	10_IS	101_Top	90°			15
07/01/2009	2006	10_IS	102_Bottom	90°			15
07/01/2009	2007	10_IS	101_Top	90°			15
07/01/2009	2007	10_IS	102_Bottom	90°			15
07/01/2009	2008	10_IS	101_Top	90°			15
07/01/2009	2008	10_IS	102_Bottom	90°			15
07/01/2009	2009	10_IS	101_Top	90°			15
07/01/2009	2009	10_IS	102_Bottom	90°			15
07/01/2009	2010	10_IS	101_Top	90°			15
07/01/2009	2010	10_IS	102_Bottom	90°			15