

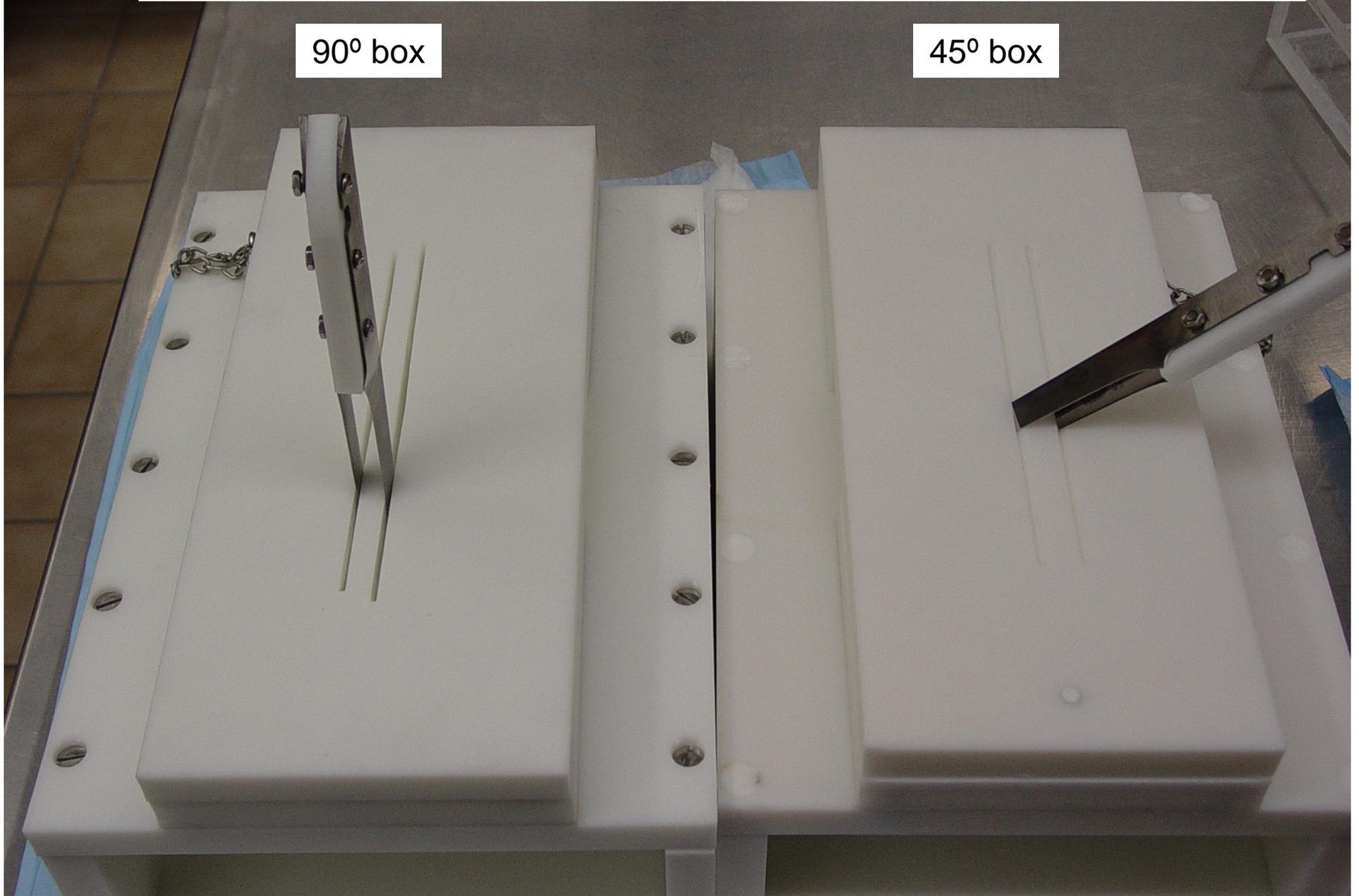
# USMARC Slice Shear Force Procedure for Beef Latissimus dorsi (LT)

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

SSF sampling of LT 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.

# Latissimus dorsi (LT)



Anterior

Steak 1



Steak 2



Steak 3



Posterior

Steak 4



# Latissimus (LT)



Orient the steak with the blue mark towards the top right. Depending on the length of the steak, obtain up to three 5-cm-long sections per steak. Obtain the first section towards the blue mark (right). Because of warping, you may have to re-square the steak between each section. Using the 90 degree box, obtain 1 slice from each section.