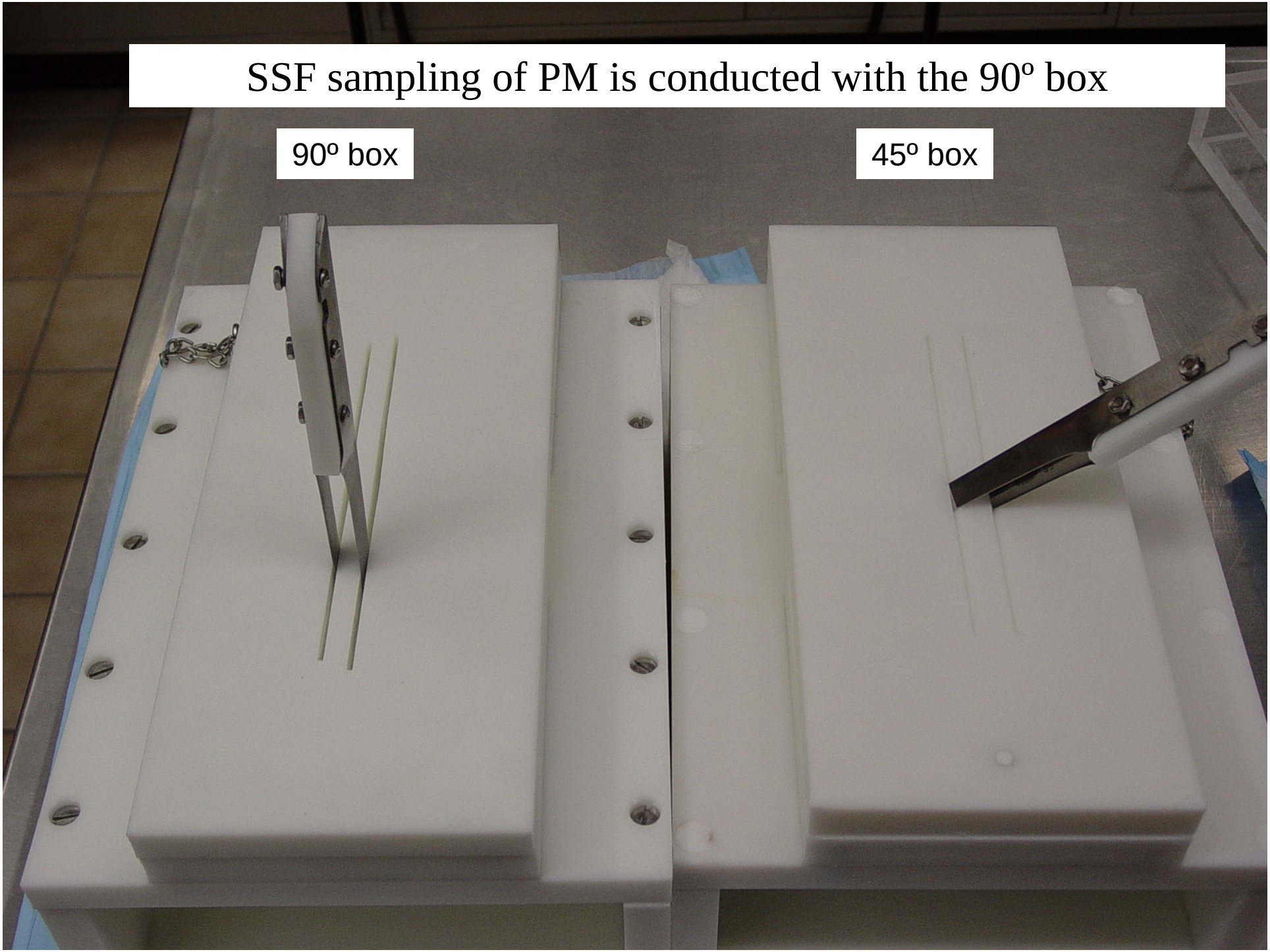
USMARC Slice Shear Force Procedure for Beef Psoas major (PM)

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

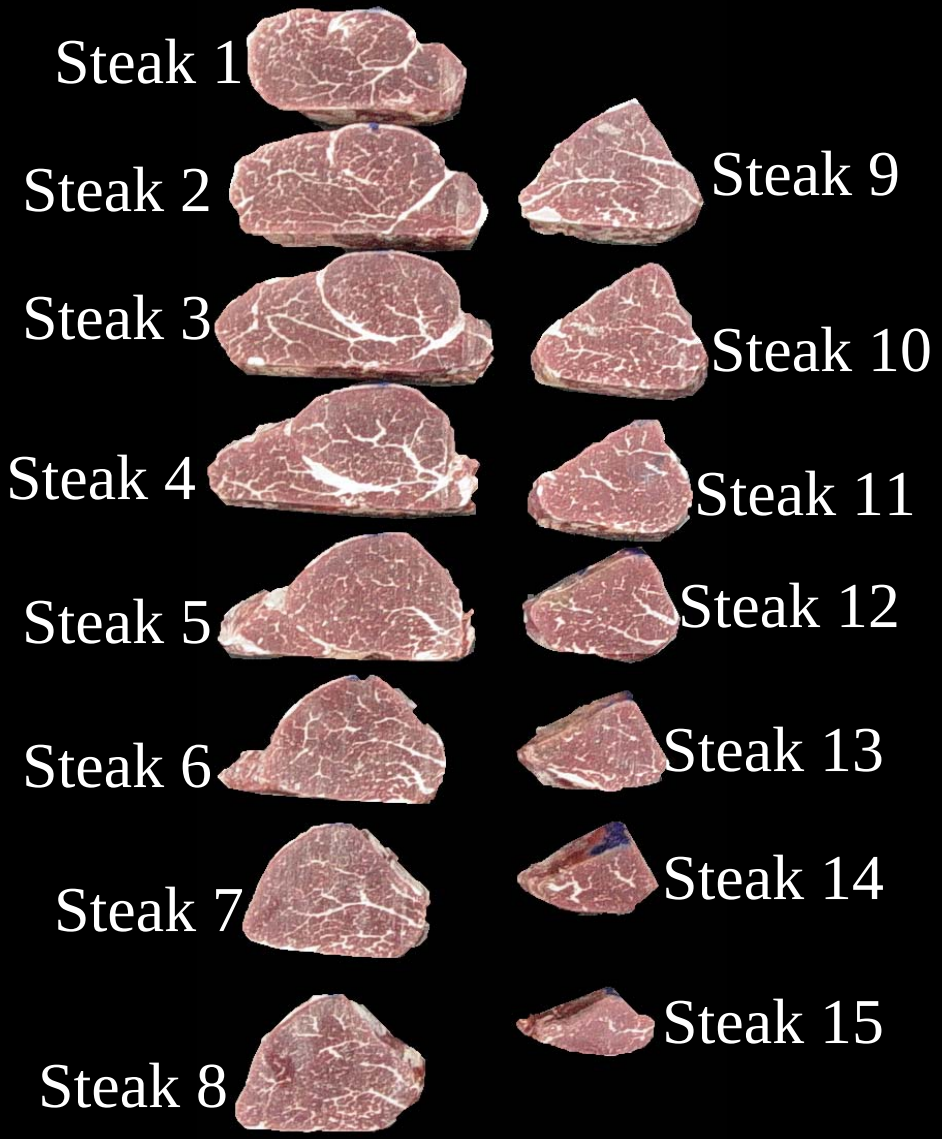

SSF sampling of PM is conducted with the 90º box
90º box
45º box

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.

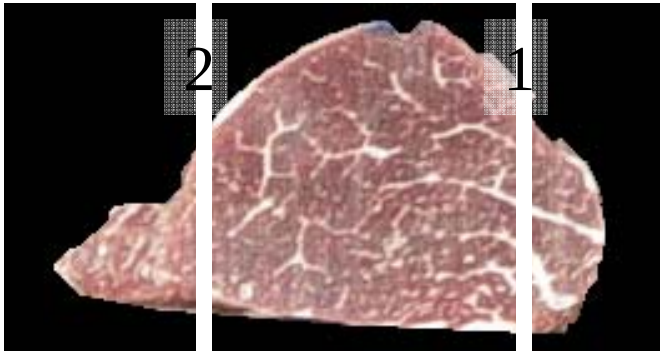
Psoas major (PM) - Left

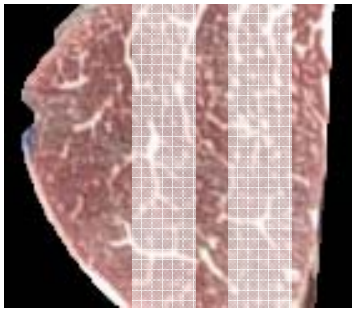
Posterior

Anterior



PM





Make cuts 1 and 2 and rotate the piece counter clockwise and place in the 90 degree box. Obtain the 1st slice near the top (now on the left) of the section. Obtain the 2nd slice near the bottom (now on the right). Space the slices approximately equally.

Sample data sheet for PM SSF

PM_SSF data for SSF vs WBS

Date	Animal	Steak	Location	Slice box	SSF	Notes
	51	3	1_Top	90°		
	51	3	2_Bottom	90°		
	51	4	1_Top	90°		
	51	4	2_Bottom	90°		
	52	3	1_Top	90°		
	52	3	2_Bottom	90°		
	52	4	1_Top	90°		
	52	4	2_Bottom	90°		
	53	3	1_Top	90°		
	53	3	2_Bottom	90°		
	53	4	1_Top	90°		
	53	4	2_Bottom	90°		
	54	3	1_Top	90°		
	54	3	2_Bottom	90°		
	54	4	1_Top	90°		
	54	4	2_Bottom	90°		
	55	3	1_Top	90°		
	55	3	2_Bottom	90°		
	55	4	1_Top	90°		
	55	4	2_Bottom	90°		
	56	3	1_Top	90°		
	56	3	2_Bottom	90°		
	56	4	1_Top	90°		
	56	4	2_Bottom	90°		
	57	3	1_Top	90°		
	57	3	2_Bottom	90°		
	57	4	1_Top	90°		
	57	4	2_Bottom	90°		
	58	3	1_Top	90°		
	58	3	2_Bottom	90°		
	58	4	1_Top	90°		
	58	4	2_Bottom	90°		
	59	3	1_Top	90°		
	59	3	2_Bottom	90°		
	59	4	1_Top	90°		
	59	4	2_Bottom	90°		
	60	3	1_Top	90°		
	60	3	2_Bottom	90°		
	60	4	1_Top	90°		
	60	4	2_Bottom	90°		
	61	3	1_Top	90°		
	61	3	2_Bottom	90°		
	61	4	1_Top	90°		
	61	4	2_Bottom	90°		