

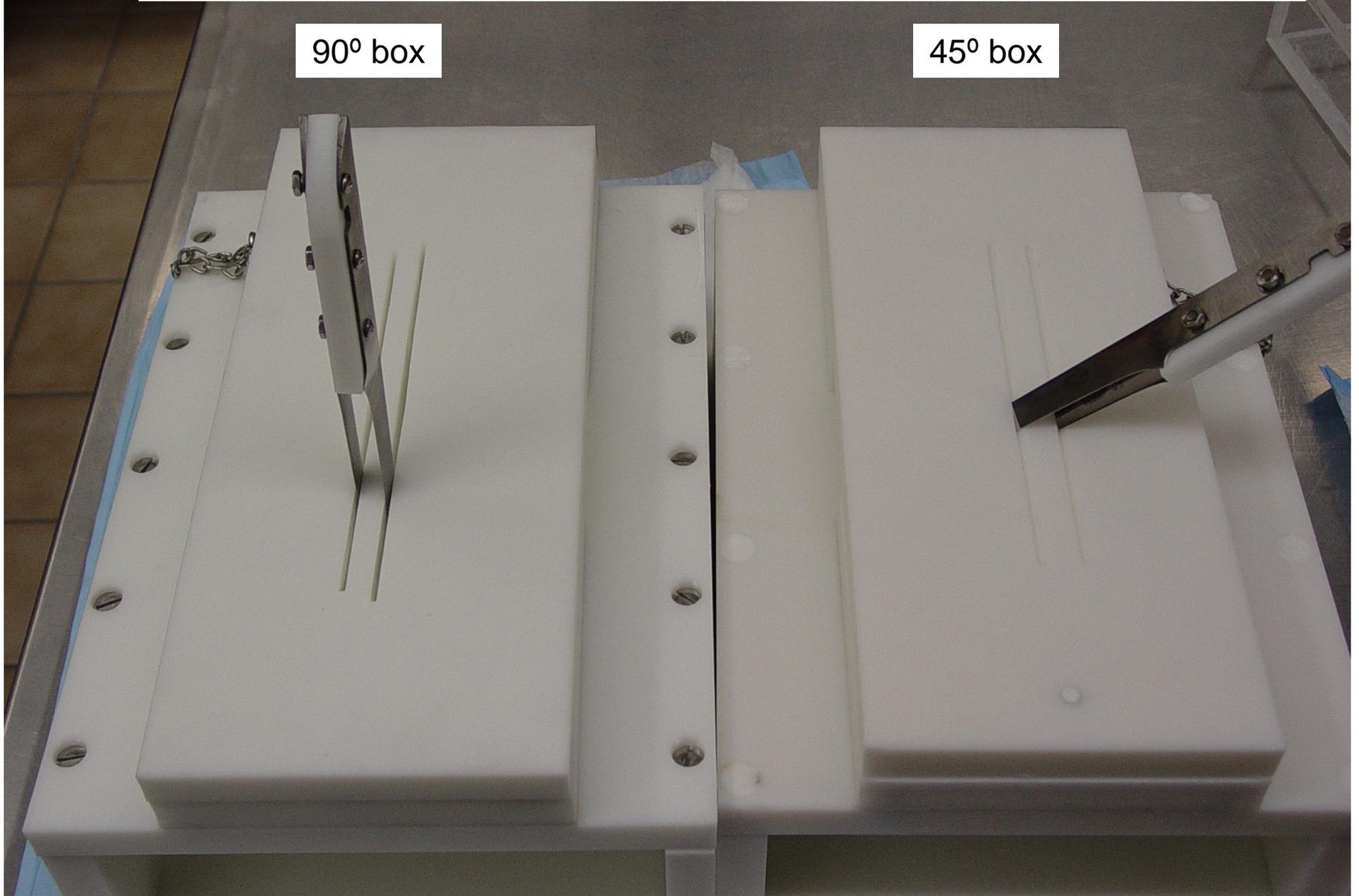
USMARC Slice Shear Force Procedure for Beef Rectus femoris (RF)

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

SSF sampling of RF is conducted with the 45° 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.

Rectus femoris (RF) - Left

Proximal



Distal

Steak 4

Steak 1

Steak 2

Steak 3

Medial

Lateral

Steak 5

Steak 6

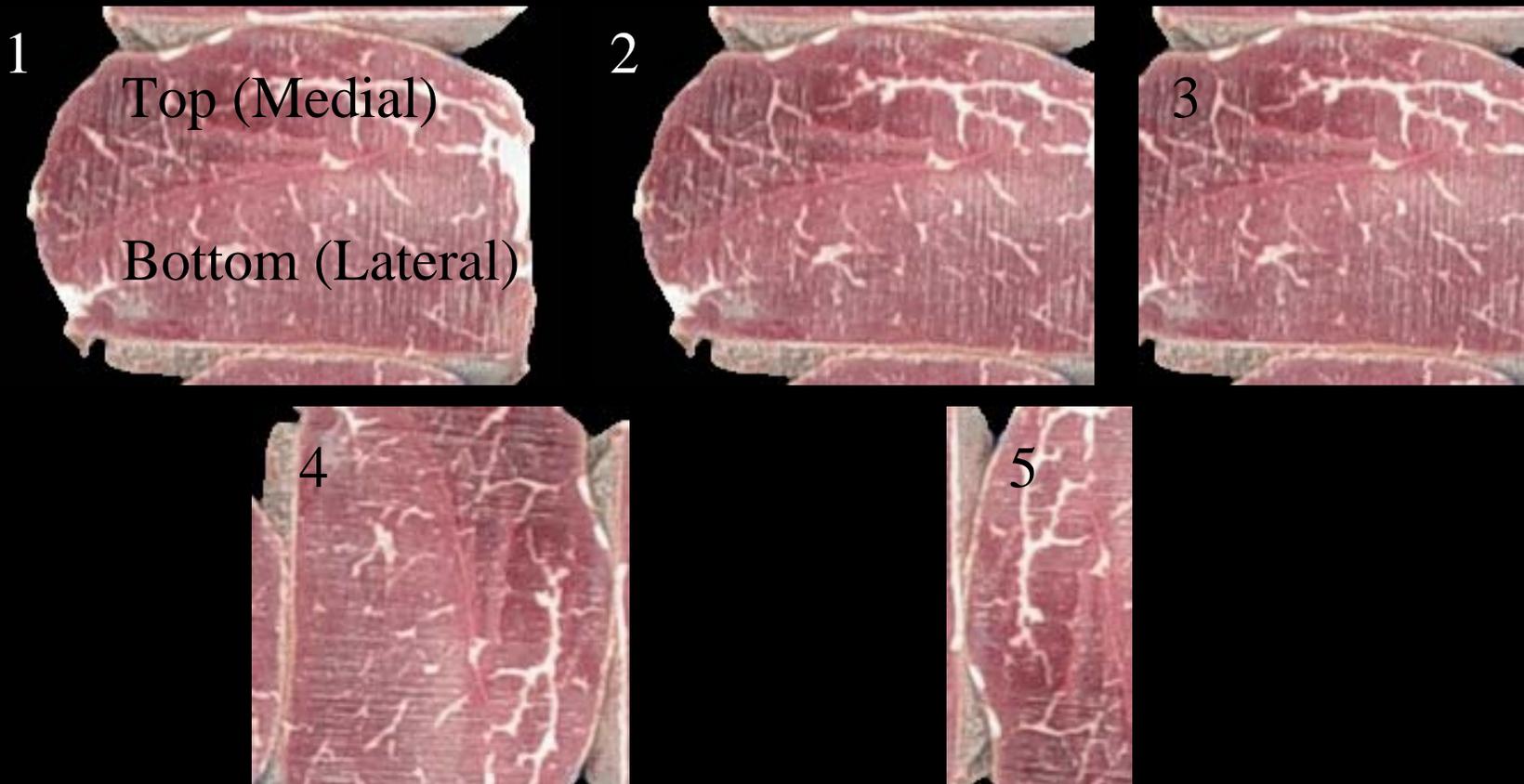
Steak 7

Steak 8



Rectus femoris RF left

1. Orient the steak with the blue mark towards the top right.
2. Square-up the right side of steak.
3. Get one 5-cm long section from the steak.
4. Rotate the 5 cm portion **clockwise 90 degrees**. Get one slice from the big (Bottom, lateral, now on left) half of the steak.
5. Rotate the remainder of the 5 cm portion **180 degrees**. Get one slice from the small (Top, medial) half of the steak.



Sample data sheet for RF SSF

Fresh_SSF_Data

Date	Yellow tag ID	Muscle	Location	Slice box	SSF	Notes	DPM
07/01/2009	2001	06_RF	061_Bottom	45°			15
07/01/2009	2001	06_RF	062_Top	45°			15
07/01/2009	2002	06_RF	061_Bottom	45°			15
07/01/2009	2002	06_RF	062_Top	45°			15
07/01/2009	2003	06_RF	061_Bottom	45°			15
07/01/2009	2003	06_RF	062_Top	45°			15
07/01/2009	2004	06_RF	061_Bottom	45°			15
07/01/2009	2004	06_RF	062_Top	45°			15
07/01/2009	2005	06_RF	061_Bottom	45°			15
07/01/2009	2005	06_RF	062_Top	45°			15
07/01/2009	2006	06_RF	061_Bottom	45°			15
07/01/2009	2006	06_RF	062_Top	45°			15
07/01/2009	2007	06_RF	061_Bottom	45°			15
07/01/2009	2007	06_RF	062_Top	45°			15
07/01/2009	2008	06_RF	061_Bottom	45°			15
07/01/2009	2008	06_RF	062_Top	45°			15
07/01/2009	2009	06_RF	061_Bottom	45°			15
07/01/2009	2009	06_RF	062_Top	45°			15
07/01/2009	2010	06_RF	061_Bottom	45°			15
07/01/2009	2010	06_RF	062_Top	45°			15