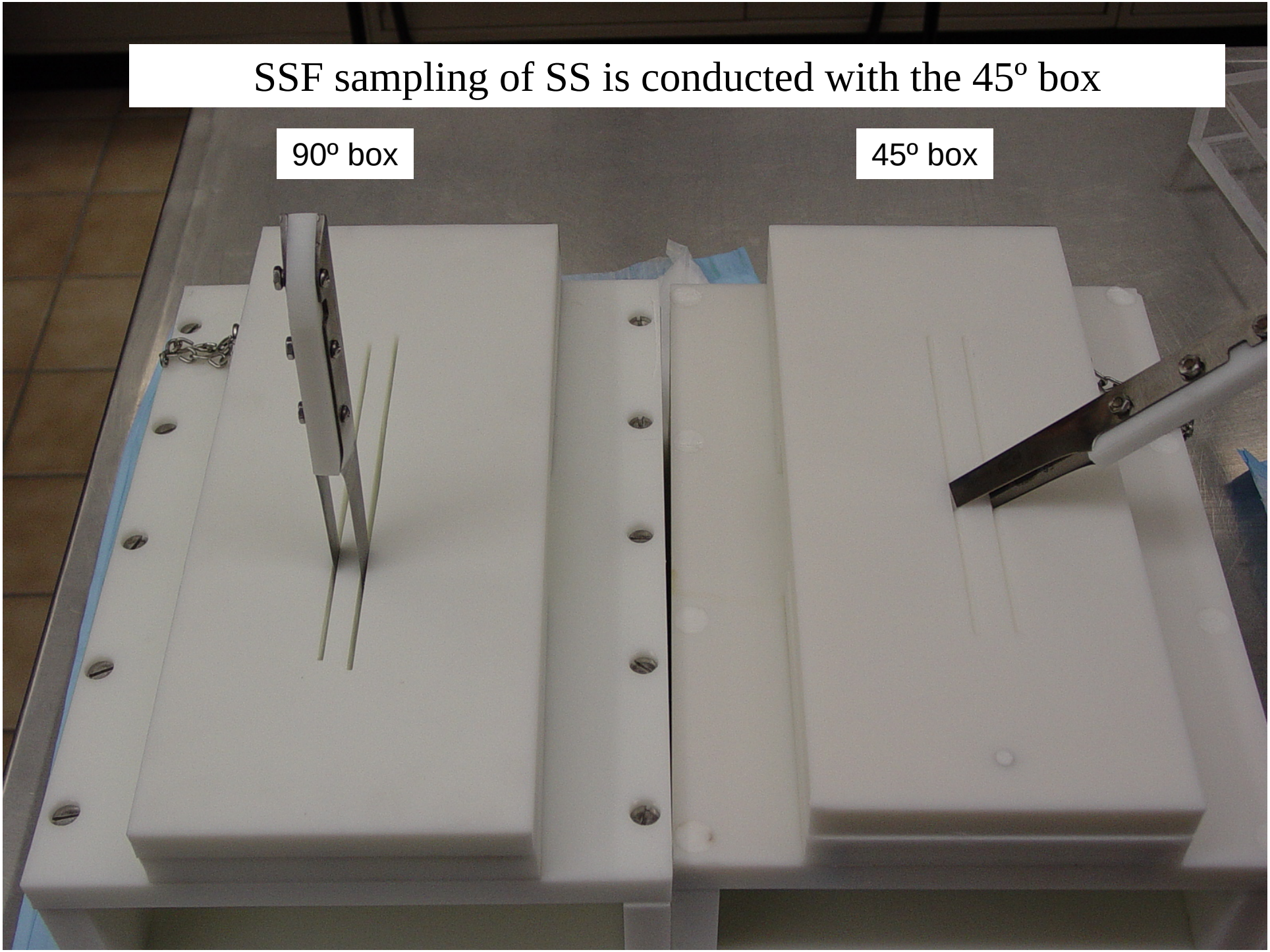
USMARC Slice Shear Force Procedure for Beef Supraspinatus (SS)

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


SSF sampling of SS is conducted with the 45º 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.

Supraspinatus (SS) - Left

Anterior

Steak 1

Steak 2

Steak 3

Steak 4

Steak 5

Steak 6

Steak 7

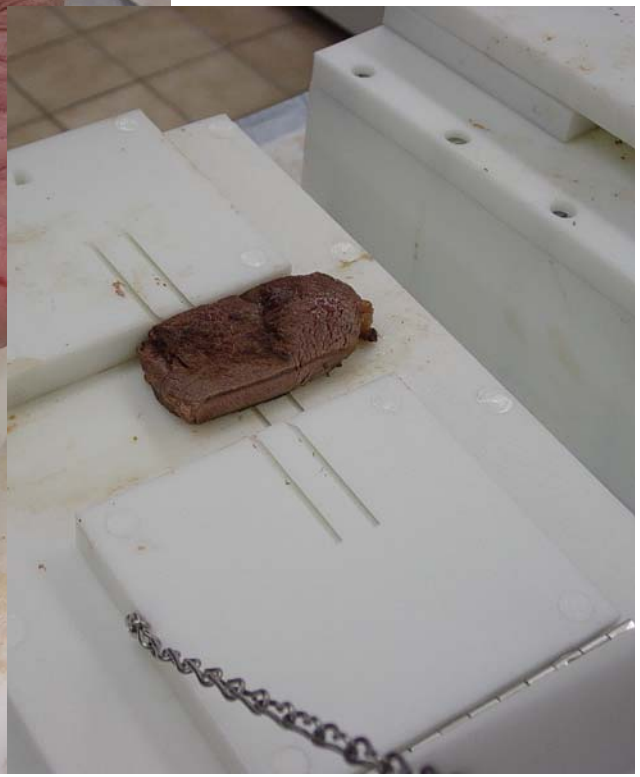
Steak 8

Steak 9

Pterior

Supraspinatus SS left

Orient the steak with the blue mark towards the right. Square-up the steak removing the blue mark. Get one 5-cm long section from the steak. Rotate the 5 cm portion clockwise 90 degrees. Use the 45 degree box. Get one or two slices from each 5-cm long section.



Sample data sheet for SS SSF

Date	Animal	Steak	Location	Slice box	SSF	Notes
07/07/2005	1	4	1	45°		
07/07/2005	1	4	2	45°		
07/07/2005	2	4	1	45°		
07/07/2005	2	4	2	45°		
07/07/2005	3	4	1	45°		
07/07/2005	3	4	2	45°		
07/07/2005	4	4	1	45°		
07/07/2005	4	4	2	45°		
07/07/2005	5	4	1	45°		
07/07/2005	5	4	2	45°		
07/07/2005	6	4	1	45°		
07/07/2005	6	4	2	45°		
07/07/2005	7	4	1	45°		
07/07/2005	7	4	2	45°		
07/07/2005	8	4	1	45°		
07/07/2005	8	4	2	45°		
07/07/2005	9	4	1	45°		
07/07/2005	9	4	2	45°		
07/07/2005	10	4	1	45°		
07/07/2005	10	4	2	45°		
07/07/2005	11	4	1	45°		
07/07/2005	11	4	2	45°		
07/07/2005	12	4	1	45°		
07/07/2005	12	4	2	45°		
07/07/2005	13	4	1	45°		
07/07/2005	13	4	2	45°		
07/07/2005	14	4	1	45°		
07/07/2005	14	4	2	45°		
07/07/2005	15	4	1	45°		
07/07/2005	15	4	2	45°		
07/07/2005	16	4	1	45°		
07/07/2005	16	4	2	45°		
07/07/2005	17	4	1	45°		
07/07/2005	17	4	2	45°		
07/07/2005	18	4	1	45°		
07/07/2005	18	4	2	45°		
07/07/2005	19	4	1	45°		
07/07/2005	19	4	2	45°		
07/07/2005	20	4	1	45°		
07/07/2005	20	4	2	45°		
07/07/2005	21	4	1	45°		
07/07/2005	21	4	2	45°		
07/07/2005	22	4	1	45°		
07/07/2005	22	4	2	45°		