

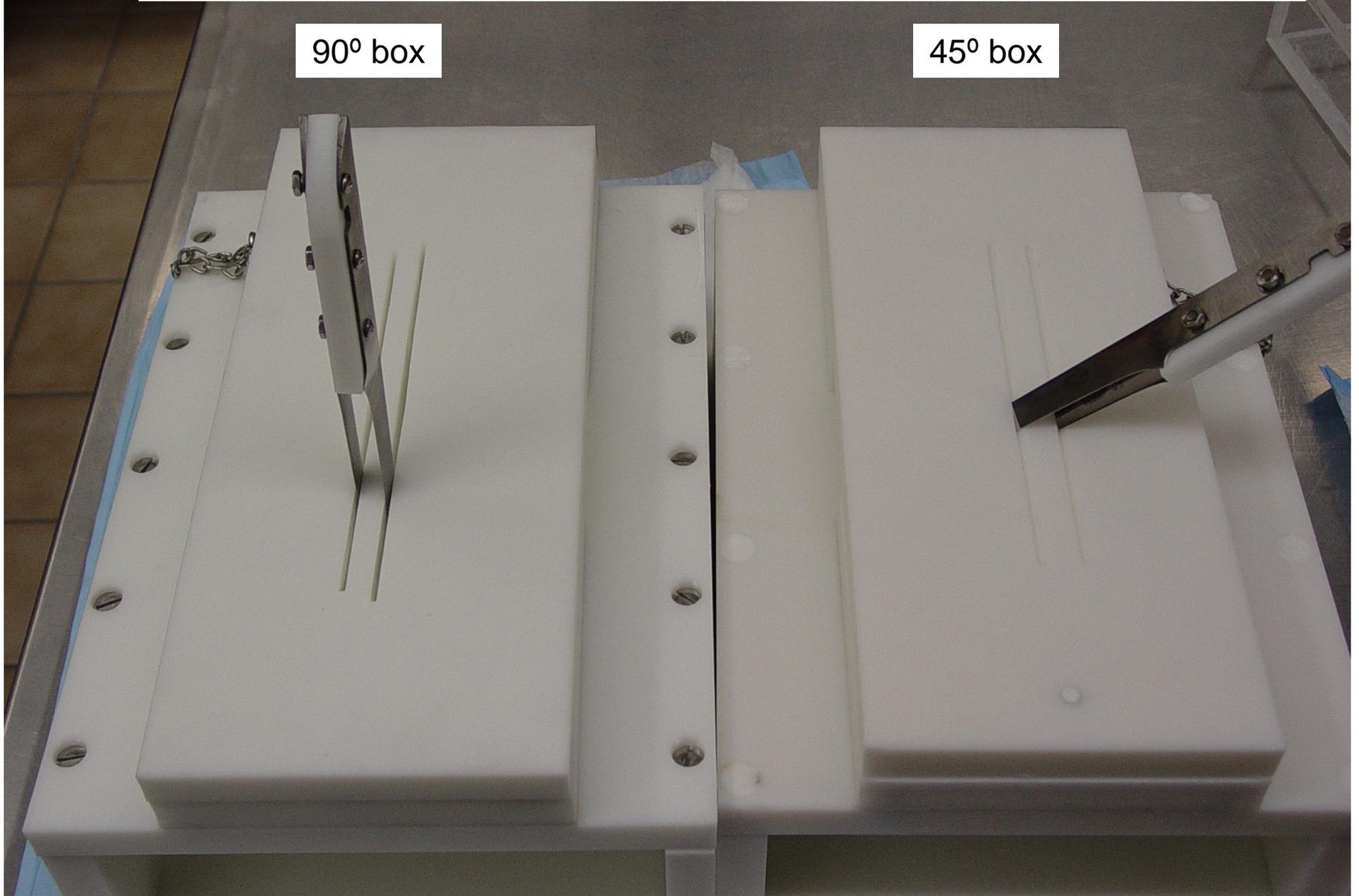
USMARC Slice Shear Force Procedure for Beef Tensor fasciae latae (TFL)

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

SSF sampling of TFL 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.

Tensor fasciae latae (TFL) - Right

Proximal

Steak 1

Steak 2

Steak 3

Steak 4



Tensor fasciae latae (TFL)



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.

Sample data sheet for TFL SSF

TFL_Data

Date	Animal	Steak	Location	Slice box	SSF	Notes
	1	3	1_Right	90°		
	1	3	2_Center	90°		
	1	3	3_Left	90°		
	2	3	1_Right	90°		
	2	3	2_Center	90°		
	2	3	3_Left	90°		
	3	3	1_Right	90°		
	3	3	2_Center	90°		
	3	3	3_Left	90°		
	4	3	1_Right	90°		
	4	3	2_Center	90°		
	4	3	3_Left	90°		
	5	3	1_Right	90°		
	5	3	2_Center	90°		
	5	3	3_Left	90°		
	6	3	1_Right	90°		
	6	3	2_Center	90°		
	6	3	3_Left	90°		
	7	3	1_Right	90°		
	7	3	2_Center	90°		
	7	3	3_Left	90°		
	8	3	1_Right	90°		
	8	3	2_Center	90°		
	8	3	3_Left	90°		
	9	3	1_Right	90°		
	9	3	2_Center	90°		
	9	3	3_Left	90°		
	10	3	1_Right	90°		
	10	3	2_Center	90°		
	10	3	3_Left	90°		
	11	3	1_Right	90°		
	11	3	2_Center	90°		
	11	3	3_Left	90°		
	12	3	1_Right	90°		
	12	3	2_Center	90°		
	12	3	3_Left	90°		
	13	3	1_Right	90°		
	13	3	2_Center	90°		
	13	3	3_Left	90°		
	14	3	1_Right	90°		
	14	3	2_Center	90°		
	14	3	3_Left	90°		
	15	3	1_Right	90°		
	15	3	2_Center	90°		
	15	3	3_Left	90°		