

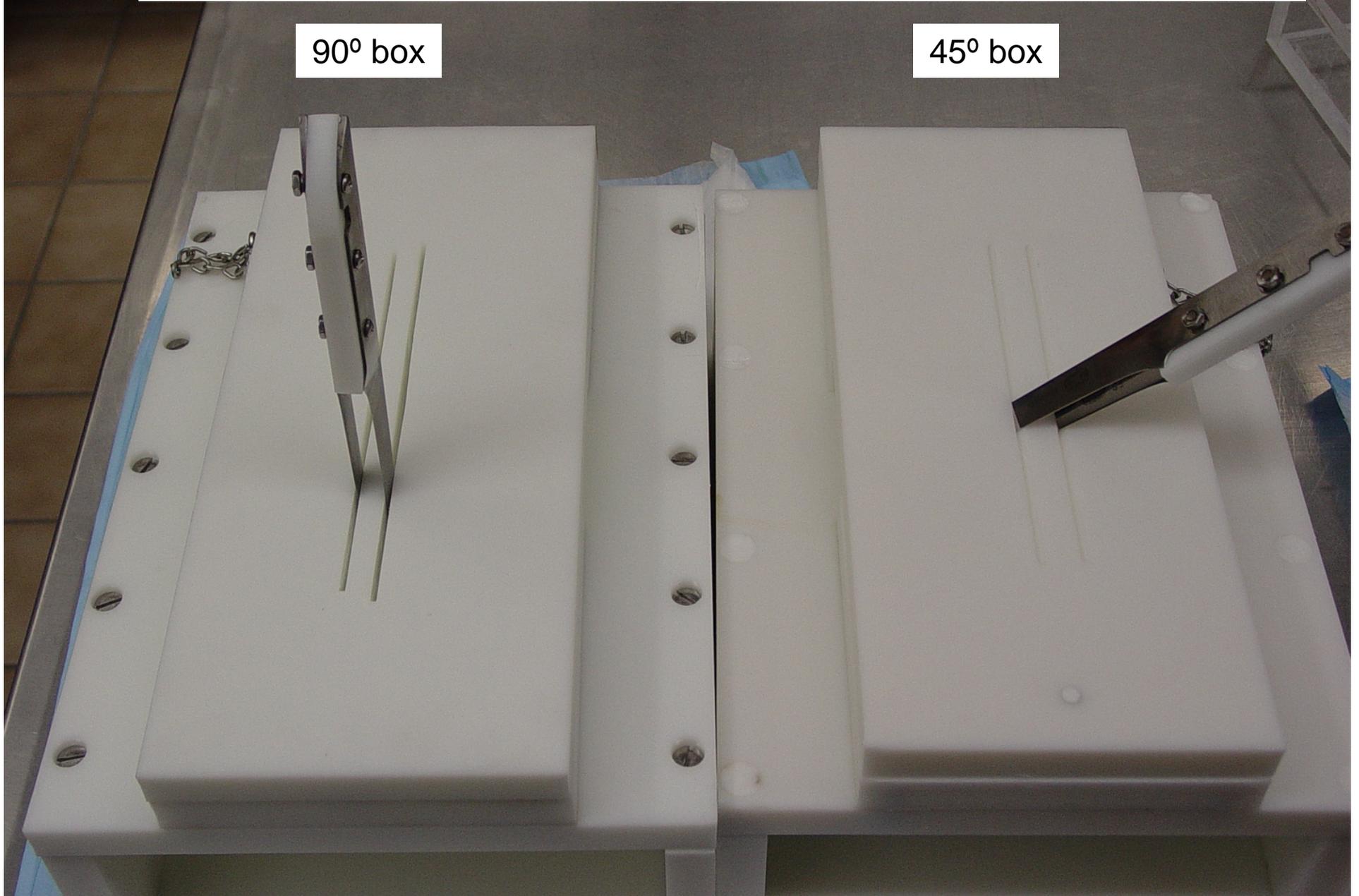
USMARC Slice Shear Force Procedure for Beef Teres major (TM)

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

SSF sampling of TM is conducted with the 90° box

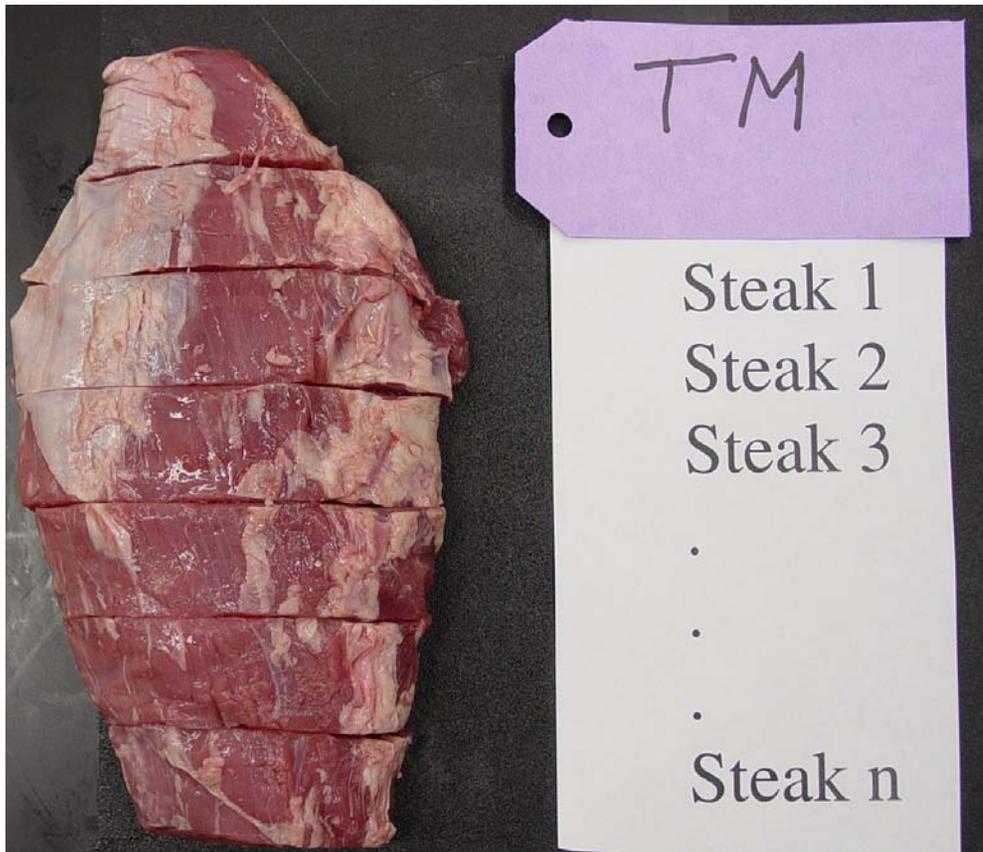
90° box

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.

Teres major (TM)



Teres major (TM)

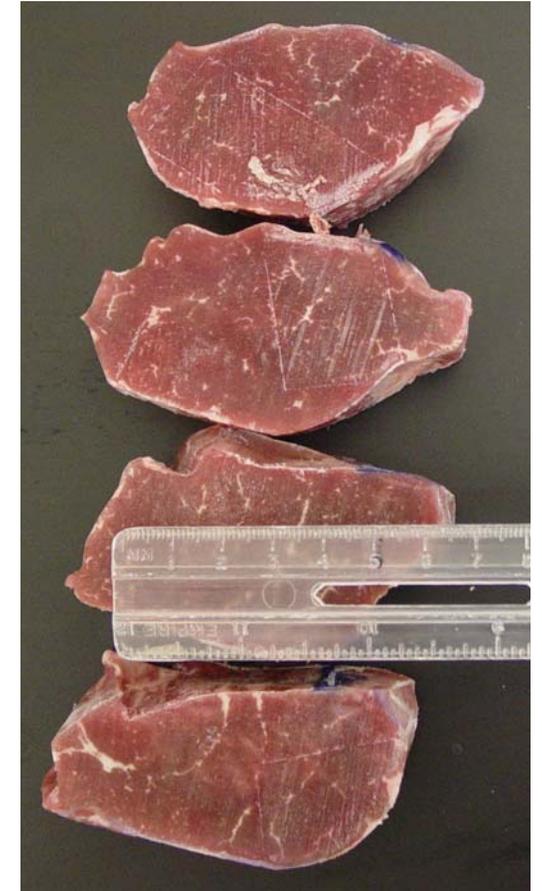


Steak 1

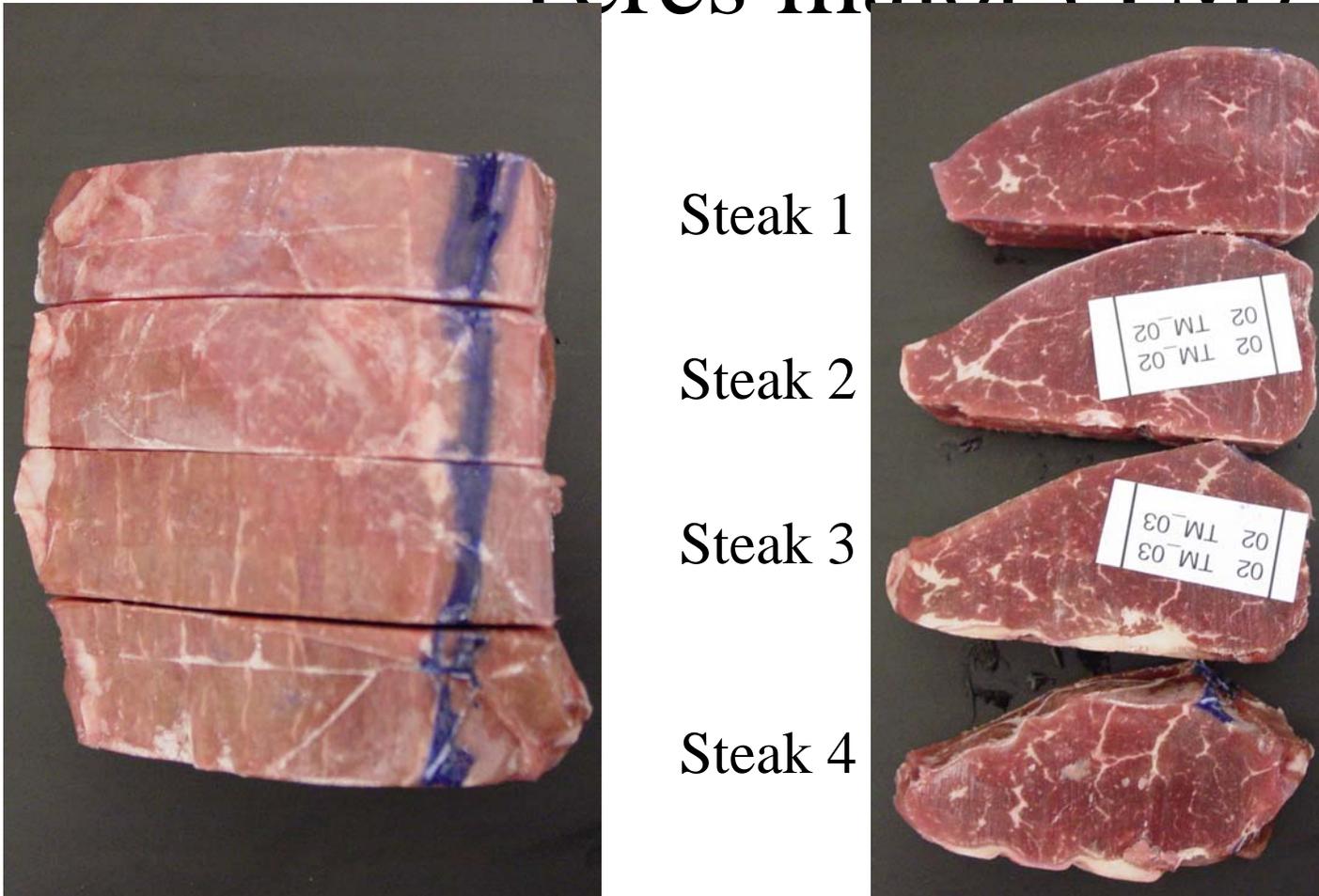
Steak 2

Steak 3

Steak 4



Teres major (TM)



Orient the steak with the blue mark at the top right. Obtain a **2.5-cm-long section from each of two adjacent steaks**. Using the 90 degree box, obtain a slice from each section. Lay the two slices end-to-end to make a single 5-cm long section for shearing

Sample data sheet for TM SSF

Fresh_SSF_Data

Date	Yellow tag ID	Muscle	Location	Slice box	SSF	Notes	DPM
07/01/2009	2001	11_TM	111_2.5X2	90°			15
07/01/2009	2002	11_TM	111_2.5X2	90°			15
07/01/2009	2003	11_TM	111_2.5X2	90°			15
07/01/2009	2004	11_TM	111_2.5X2	90°			15
07/01/2009	2005	11_TM	111_2.5X2	90°			15
07/01/2009	2006	11_TM	111_2.5X2	90°			15
07/01/2009	2007	11_TM	111_2.5X2	90°			15
07/01/2009	2008	11_TM	111_2.5X2	90°			15
07/01/2009	2009	11_TM	111_2.5X2	90°			15
07/01/2009	2010	11_TM	111_2.5X2	90°			15
07/01/2009	2011	11_TM	111_2.5X2	90°			15
07/01/2009	2012	11_TM	111_2.5X2	90°			15
07/01/2009	2013	11_TM	111_2.5X2	90°			15
07/01/2009	2014	11_TM	111_2.5X2	90°			15
07/01/2009	2015	11_TM	111_2.5X2	90°			15
07/01/2009	2016	11_TM	111_2.5X2	90°			15
07/01/2009	2017	11_TM	111_2.5X2	90°			15
07/01/2009	2018	11_TM	111_2.5X2	90°			15
07/01/2009	2019	11_TM	111_2.5X2	90°			15
07/01/2009	2020	11_TM	111_2.5X2	90°			15