

PORK QUALITY

Title: National Pork Retail Benchmarking Study - NPB # 14-262

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Scientific Abstract:

The objective of this study was to quantify pork quality attributes in the retail meat case nationwide. 133 retail supermarkets, representing 29 cities were visited. Center-cut loin chops (CCLC) (n=3795) were analyzed in-store for subjective color and marbling (2.85 and 2.30, respectively). Means for enhanced (EN) and non-enhanced (NON) CCLC were: L* (54.46 vs. 55.99; $P < 0.0001$), pH (6.00 vs. 5.74; $P < 0.0001$), and Warner-Bratzler Shear Force (WBSF) (20.43 vs. 25.99 N; $P < 0.0001$). Mean EN and NON sirloin chop values were: L* (53.74 vs. 52.51; $P = 0.20$), pH (6.00 vs. 5.89; $P = 0.04$), and WBSF (16.18 vs. 22.92 N; $P < 0.0001$). Mean EN and NON blade steak values were L* (45.81 vs. 45.96; $P = 0.82$), pH (6.42 vs. 6.28; $P = 0.04$), WBSF (15.74 vs. 19.42 N; $P = 0.0005$). Results indicate a large amount of variation exists in the pork meat case.

These research results were submitted in fulfillment of checkoff-funded research projects. This report is published directly as submitted by the project's principal investigator. This report has not been peer-reviewed.

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