

## ***ASSIGNMENT***

- 1.Cold contraction of muscles
- 2.Rigor mortis
- 3.Nutritional quality of meat
- 4.Carcass conditioning for meat tenderization
- 5.Pale, soft and exudative (PSE) muscle
- 6.Dry, firm and dark (DFD) muscle
- 7.Water holding capacity of meat
- 8.Meat emulsion

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