

REFERENCES

- Dani NP, Mahendrakar NS, Rajalakshmi D and Dhanaraj S 1982. Effect of conditioning and carcass posture on eating quality of mutton from old Bannur ewes. *Meat Science* 6: 265 - 273
- Javeed Ahmed and Mahendrakar NS 1996. Growth and meat quality of broiler chicks fed with fermented fish viscera silage. *International Journal of Animal Science* 11: 1 – 5
- Lawrie RA and Ledward DA 2006. *Lawrie's Meat Science*, VII Edition, Boca Raton, Florida, USA
- Mahendrakar NS 2007. Meat quality. In: *Processing of Meat and Slaughter House Byproducts, Manual of Short – Term Course*, Department of Meat, Fish and Poultry Technology, CSIR - Central Food Technological Research Institute, Mysuru, 29 Jan - 03 Feb 2007
- Mahendrakar NS and Sachindra NM (Ed) 2011. *Technology of Muscle Foods*. Studium Press (India) Pvt. Ltd., New Delhi, India, p vii +355
- Mahendrakar NS, Dani NP, Ramesh BS and Amla BL 1990. Effect of postmortem conditioning of ewe carcasses on instrumental texture profile of cooked thigh muscles. *Meat Science* 28: 195 – 202
- Rathina Raj K, Jagannatha Rao R, Narasimha Rao D, Mahendrakar NS 2000. Influence of direct and delayed chilling of excised female buffalo muscles on their texture quality. *Meat Science*, 56: 95 - 99
- Robert G Kauffman 2001. Meat composition. In: *Meat Science and Applications*, Hui YH, Wai-Kit Nip, Robert W Rogers and Owen A Young (Ed), Marcel Dekker, Inc., New York, USA, p 1 -19