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NMR metabolomics to unravel metabolites of importance for meat quality

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Nuclear Magnetic Resonance (NMR) has during recent years gained considerable use within different areas of muscle physiology and meat science. NMR spectroscopy allows detection of different nuclei, which can be used to identify various metabolites in the muscles that are of significance for the subsequent quality development. Accordingly, NMR spectroscopy is a powerful tool in improving the understanding of the relationship between fundamental biochemical factors, effects of ante mortem handling and meat quality.

In this presentation an overview of different applications of NMR spectroscopy in the elucidation of meat quality attributes will be given. The use of NMR methodologies and NMR-based metabolomics to improve the understanding of basic biochemical mechanisms and unravel metabolites substantial for pork quality development is described. Applications of NMR in the study of different cross-breeds introduced to obtain new pork products with unique attributes will be presented.

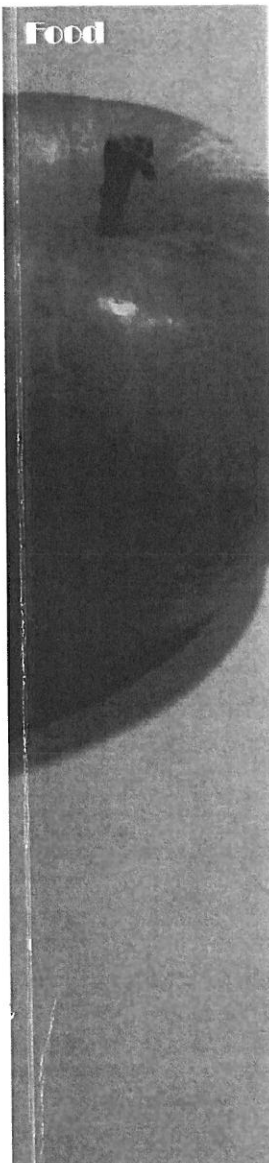
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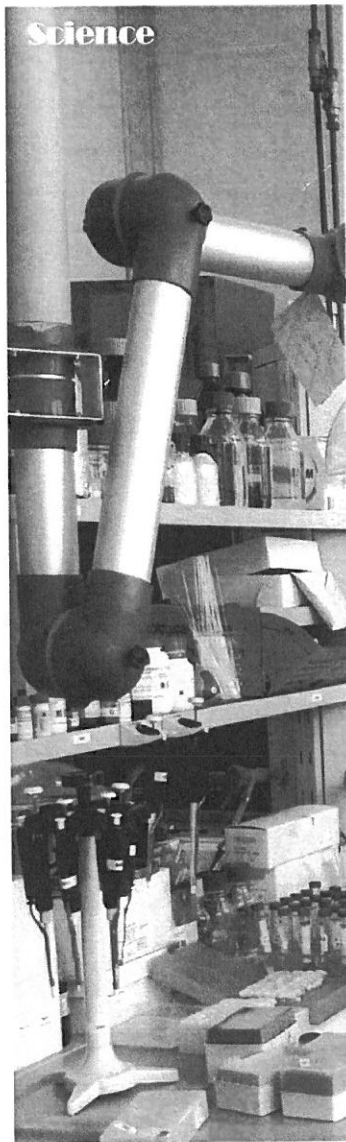


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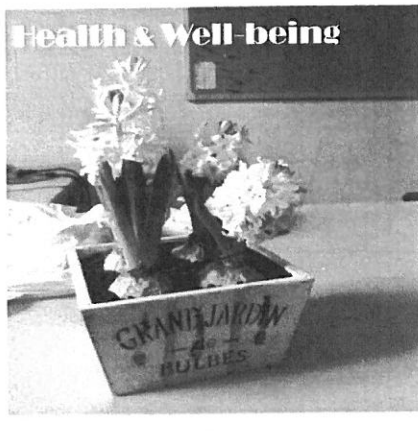
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