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Beef quality

Jean-François J.-F. Hocquette, Dominique Bauchart, Didier Micol, R. J. Polkinghorne, Brigitte Picard

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Chemical and Functional Properties
of Food Components Series



Meat Quality
Genetic and
Environmental
Factors

EDITED BY
Wiesław Przybylski, PhD
David Hopkins, PhD



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11 Beef Quality

*Jean-François Hocquette, Dominique Bauchart,
Didier Micol, Rod Polkinghorne, and Brigitte Picard*

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