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Quality assurance schemes in major beef producing countries

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WOODHEAD PUBLISHING SERIES IN FOOD SCIENCE, TECHNOLOGY AND NUTRITION



New Aspects of Meat Quality

From Genes to Ethics

Edited by Peter P. Purslow

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10. Quality Assurance Schemes in Major Beef-Producing Countries

S. Bonny, R. Polkinghorne, P. Strydom, K. Matthews, Ó. López-Campos, T. Nishimura, N. Scollan, D. Pethick and J.-F. Hocquette

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