Tenderness of pork-meat

Key words: Split-plot

Description

To investigate the effect of the cooling process on the tenderness of meat, 24 porks were slaughtered and cut in halves (right and left side). One side was then cooled by tunnel-cooling (a very quick cooling denoted 'TC' below) and the other side by (conventional) fast cooling (denoted 'FC' below). Furthermore the pigs were divided into two groups: 12 pigs with high pH (ph-group 3) and 12 pigs with low pH (ph-group 2). Two registrations associated with tenderness are recorded below: a sensory (subjective) evaluation of tenderness (denoted `tender`) and the lenghts of 'sarcomers'. Long sarcomers are suspected to be accociated with less tender meat and could be caused by too fat cooling.

Number of observations: 48

Variable	Description
pigno	Pig identification, numbered 73-96
phgroup	Values 2,3
cooling	Values FC,TC
sarcomer	lenghts of sarcomer
tender	sensory evaluation of tenderness

Source

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Analysis

Split-plot for each of the two variables.