



Improving beef tenderness using ginger extract

Our objective was to examine the usefulness of ginger extract, as a natural source of proteases, in injection-enhancement solution to improve the tenderness of beef Biceps femoris, which is a tough muscle in beef round. Whole-muscle Biceps femoris was injected to 110% green weight with enhancement solutions containing ginger extract or no ginger extract (control), vacuum packaged, and stored at 2°C for 7, 14, or 21 days. Lipid oxidation, instrumental color, Warner-Bratzler shear force, and sensory attributes were evaluated on steaks. While lipid oxidation was lower in ginger-treated beef than in controls, ginger enhancement did not influence beef color. Ginger-treated beef demonstrated greater overall acceptability and tenderness scores as well as lower shear force values than control samples. Our results indicated that enhancing Biceps femoris with ginger extract improves tenderness, minimizes lipid oxidation, and shortens wet-aging period.

Findings of this study indicated that ginger extract can be successfully utilized in injection-enhancement solutions to improve tenderness and for value-addition of under-utilized tough muscles in beef round and chuck.



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