

First Author	Year	Title	Journal
Swatland	1995	UV fiber-optic probe measurements of connective tissue in beef correlated with taste panel scores for chewines	Food Research International
Park	1998	Near-infrared reflectance analysis for predicting beef longissimus tendernes:	J. Anim. Sci.
Bryne	1998	Non-destructive prediction of selected quality atributes of beef by near-infrared reflectance spectroscopy between 750 and 1098 nr	Meat Science
Berg	1999	The use of elastography to measure quality characteristics of pork semimembranosus muscl	Meat Science
Rodbotten	2000	Prediciton of beef quality attributes from early post mortem near infrared reflectance spectri	Food Chemistry
Tornberg	2000	Pre-rigor conditions in beef under varying temperature- and pH-falls studied with rigometer, NMR and NIF	Food Chemistry
Park	2001	Principal component regression of near-infrared reflectance spectra for beef tenderness predictio	Transactions of the ASAE
Belk	2001	Evaluation of the Tendertec beef grading instrument to predict tenderness of steaks from beef carcasse	J. Anim. Sci.
Li	2001	Classification of tough and tender beef by image texture analysi:	Meat Science
Egelandsdal	2002	On attempts to measure the tenderness of longissimus dorsi muscles using flourescence emission dat:	Meat Science
Liu	2003	Prediction of color, texture, and sensory characteristics of beef steaks by visible and near infrared relectance spectroscopy. A feasibility stud	Meat Science
Liu	2004	Two-dimensional correlation analysis of visible/near-infrared spectral intensity variations of chicken breasts with various chilled and frozen storag	J. Agric. Food Chem
Liu	2004	Prediction of physical, color, and sensory characteristics of broiler breasts by visible/near infrared reflectance spectroscop	Poultry Science
Beattie	2004	Preliminary investigation of the application of raman spectroscopy to the prediction of the sensory quality of beef silversid	Meat Science
Shackelford	2004	Development of optimal protocol for visible and near-infrared reflectance spectrospic evaluation of meat qualit	Meat Science
Hoving-Bolink	2005	Perspective of NIRS measurements early post mortem for prediction of pork quality	Meat Science
Shackelford	2005	On-line classification of US Select beef carcasses for longissimus tenderness using visible and near-infrared reflectance spectroscop	Meat Science
Geesnik	2005	Quantification of calpastatin using an optical surface plasmon resonance biosenso	Meat Science
Chandraratne	2006	Prediction of lamb tenderness using image surface texture feature:	J. Food Engineering
Xia	2007	Characterizing beef muscles with optical scattering and absorption coefficients in VIS-NIR regio	Meat Science
Price	2008	Using the near-infrared system to sort various beef middle and end muscle cuts into tenderness categorie	J. Anim. Sci.
Rust	2008	Predicting beef tenderness using near-infrared spectroscopy	J. Anim. Sci.