

Research & Development

Modified atmosphere packaging influences premature browning in beef *Longissimus lumborum* steaks

By S.P. Suman, R.A. Mancini, R. Ramanathan and M.R. Konda

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Authors' addresses

S.P. Suman (corresponding author), Department of Animal and Food Sciences, University of Kentucky, Lexington, KY 40546, USA, spsuma2@email.uky.edu;
 R.A. Mancini, R. Ramanathan and M.R. Konda, Department of Animal Science, University of Connecticut, Storrs, CT 06269, USA