

Project Title: Domestic and International Shelf-Life Strategic Alliance

Principle Investigators: J. Morgan: Oklahoma State University

Completion Date: January 1997

Layman's Summary:

This research was conducted to check the effectiveness of Vitamin E (VITE) on increasing shelf life in red meat. Three commercial feedyards either fed 500 IU's of VITE or did not feed VITE to feeder steers for at least the last 100 days of finishing. The carcasses were graded, fabricated, cut and vacuum packed following a 48 hour chilling period. The retail cuts that came from cattle that were supplemented with VITE had superior lean color and fewer discounts than the cuts without supplementation of VITE. The benefit of feeding VITE is the ability to become more price competitive with other species of meat, \$4.00/head cost of VITE equals a \$30.00 savings to the retailer per carcass. This is accomplished by improved caselife.