

## Consumers' sensory analysis of beef hamburger and tartare

Erika PELLATTIERO, Carmen L. MANUELIAN, Giovanni NIERO, Massimo DE MARCHI

### References

AOAC (2000). Official Methods of Analysis, 17th ed. Arlington: Association of Official Analytical Chemists.

Bureš, D. and Bartoň, L. (2012) Growth performance, carcass traits and meat quality of bulls and heifers slaughtered at different ages. *Czech J. Anim Sci.*, 57 (1), 34-43.

Campo, M.M., Sanudo, C., Panea, B., Alberti, P., Santolaia P. (1999) Breed type and ageing time effects on sensory characteristics of beef strip loin steaks. *Meat Science*, 51 (4), 383-390.

Chambaz, A., Scheeder, M.R., Kreuzer M., Dufey, P.A. (2003) Meat quality of Angus, Simmental, Charolais and Limousin steers compared at the same intramuscular fat content. *Meat Science*, 63 (4), 491-500.

De Marchi, M., Berzaghi, P., Boukha, A., Mirisola, M., Galol, L. (2009) [Use of near infrared spectroscopy for assessment of beef quality traits](#). c 6(SUPPL. 1), 421-423.

Gallo, L., De Marchi, m., Bittante, G. (2014) A survey on feedlot performance of purebred and crossbred European young bulls and heifers managed under intensive conditions in Veneto, Northeast Italy. *Italian Journal of Animal Science*, 13 (4), 3285.

Grunert, K.G. (2006) Future trends and consumer lifestyles with regard to meat consumption. *Meat Science*, 74, 149-160.

Monsón, F., Sanudo, C. (2005) Influence of breed and ageing time on the sensory meat quality and consumer acceptability in intensively reared beef. *Meat Science*, 71, 471-479.  
DOI: <https://dx.doi.org/10.1016/j.meatsci.2005.04.026>

Resurreccion, A.V.A. (2004) Sensory aspects of consumer choices for meat and meat products. *Meat Science*, 66 (1), 11-20. DOI: [https://dx.doi.org/10.1016/S0309-1740\(03\)00021-4](https://dx.doi.org/10.1016/S0309-1740(03)00021-4)

Venkata, R.B., Sivakumar AS, Jeong DW, Woo YB, Park SJ, Lee SY, Byun JY, Kim CH, Cho SH, Hwang I. (2015) Beef quality traits of heifer in comparison with steer, bull and cow at various feeding environments. *Journal of Animal Science*, 86 (1), 1-16. DOI: <https://dx.doi.org/10.1111/asj.12266>