|  |
| --- |
| **Literature Cited**  |
| Abdullah M, Bidner TD, Carpenter, Jr. JC, Schupp AR, Pontif JE, and Koonce KL. 1979. Forage-fed versus short-fed beef as influenced by breed type. Livestock Producers' Day Report. 19: 146-151. Bennett L., Hammond AC, Williams MJ, Kunkle WE, Johnson DD, Preston RL, and Miller MF. 1995. Performance, carcass yield, and carcass quality characteristics of steers finished on rhizoma peanut (Arachis glabrata)- tropical grass pasture, or concentrate. J. Anim. Sci. 73: 1881-1887. Bidner, T. D., A. R. Schupp, R. E. Montgomery, and J. C. Carpenter. 1981. Acceptability of beef finished on all-forage, forage-plus-grain or high energy diets. J. Anim. Sci. 53:1181. Bidner, T .D., N. R. Schupp, A. B. Mohamad, N. C. Rumore, R. E. Montgomery, C. P. Bagley and K. W. Mc Millin. 1986. Acceptability of beef from Angus-Hereford or Angus-Hereford-Brahman steers finished on all forage or a high energy diet. J. Anim. Sci. 62:381–387. Bowling, R. A., G. C. Smith, Z. L. Carpenter, T. R. Dutson, and W. M. Oliver. 1977. Comparison of forage-finished and grain-finished beef carcasses. J. Anim. Sci. 45:209-215. Bowling, R. A., J .K. Riggs, G. C. Smith., Z. L. Carpenter, R. L. Reddish, and O. D. Butler. 1978. Production, carcass, and palatability characteristics of steers produced by different management systems. J. Anim. Sci. 46:333-340. Cassens, R. G., C. Faustman, and F. Jimenez-Colmenero. 1988. Modern Developments in research on colour of meat. In B. Krut, P. VanRoon and J. Houben (Eds.), Trends in modern meat technology 2 (pp. 2-11) Wageningen, The Netherlands:Pudoc. Cox R.B., C.R. Kerth, J.G. Gentry, J.W. Prevatt, K.W. Braden, and W.R. Jones. 2006. Determining acceptance of domestic forage- or grain-finished beef by consumers from three southeastern USA states. J. Food Sci. 71:S542-S546. Cranwell CD, Unruh JA, Brethour JR, and Simms DD. 1996. Influence of steroid implants and concentrate feeding on carcass and longissimus muscle sensory and collagen characteristics of cull beef cows. J. Anim. Sci. 74:1777-1783. Davis GW, Cole AB, Backus WR, and Melton SL. 1981. Effect of electrical stimulation on carcass quality and meat palatability of beef from forage and grain finished steers. J. Anim. Sci. 53:651-657. Enser, M., K. G. Hallett, B. Hewett, G. A. J. Fursey, J. D. Wood and G. Harrington. 1998. Fatty acid content and composition of UK beef and lamb muscle in relation to production systems and implications for human nutrition. Meat Sci. 49:329-341. French P, O'Riordan EG, Monahan FJ, Caffrey PJ, Vidal M, Mooney MT, Troy DJ, and Moloney AP. 2000. Meat quality of steers finished on autumn grass, grass silage or concentrate-based diets. Meat Sci. 56:173-180. Gatellier, R., Y. Mercier, H. Juin, and M. Renerre. 2005. Effect of finishing mode (pasture-or mixed-diet) on lipid composition, colour stability and lipid oxidation in meat from Charolais cattle. Meat Sci. 69:175-186. Griebenow, R. L., F. A. Martz, and R. E. Morrow. 1997. Forage-based beef finishing systems: a review. J. Prod. Agric. 10:84-91. Hedrick HB, Paterson JA, Matches AG, Thomas JD, Morrow RE, Stringer WC, and Lipsey RJ. 1983. Carcass and palatability characteristics of beef produced on pasture, corn silage and corn grain. J. Anim. Sci. 57:791-801. Kropf, D. H. 1980. Effects of retail display conditions on meat color. In Proc. Reciprocol Meat Conf. 33,15. Little C.O. 1985. Introduction. In: V.H. Watson and C.M. Wells, Jr. (Eds.). Simulation of forage and beef production in the Southern region. Southern Coop. Ser. Bull. 308. McMillin KW, Bidner TD, Hill GM, Bagley CP, Knox JW, Coombs DF, Loyacano AF, and Oliver WM. 1982. Carcass traits of slaughter beef finished on forage diets. Livestock Producers' Day Report. 23:125-128. Melton S. L. 1990. Effects of feeds on flavor of red meat: a review. J. Anim. Sci. 68:4421-4435. Mills EW, Comerford JW, Hollender R, Harpster HW, House B, and Henning WR. 1992. Meat Composition and palatability of Holstein and beef steers as influenced by forage type and production source. J. Anim. Sci. 70:2446-2451. Montgomery RE, McMillin KW, Bidner TD, and Stanley MH. 1982. Effect of nutritional regime on the palatability of ground beef and rib steaks. Livestock Producers' Day Report. 23:164-167. Muir, P. D., J. M. Deaker, and M. D. Bown. 1998. Effects of forage and grain-based feeding systems on beef quality: a review. New Zealand J. Agric. Res. 41:623-635. O'Sullivan, A. O., K. Galvin, A. P. Moloney, D. J. Troy, K. O. Sullivan and J. P. Kerry. 2003. Effect of pre-slaughter rations of forage and/or concentrates on the composition and quality of retail packaged beef. Meat Sci. 63:279-286. Prevatt J.W, Fields D, and Kerth C.R. 2005. A Study of Alabama's Livestock Slaughter and Meat Processing Businesses. Auburn University Ag Economics Departmental Series No. 43. Seideman SC, Crouse JD, and Cross HR. 1982. Effect of feeding regimen and vacuum-packaged storage on sensory and physical properties of beef steaks. J. Food Prot. 45-13:1227-1231. Simopoulos, A. P. 1991. Omega-3 fatty acids in health and disease and in growth and development. Amer. J. Clin. Nutr. 54:438-463. Smith, G. C., J. B. Morgan, J. N. Sofos, and J. D. Tatum. 1996. Supplemental vitamin E in beef cattle diets to improve shelf-life of beef. Anim. Food Sci. Tech. 59:207-214. Strachan DB, Yang A, and Dillon RD. 1993. Effect of grain feeding on fat colour and other carcass characteristics in previously grass-fed Bos indicus steers. Aus. J. Exp. Ag. 33:269-273. Umberger WJ, Feuz DM, Calkins CR, Killinger-Mann K. 2002. U.S. consumer preference and willingness-to-pay for domestic corn-fed beef versus international grass-fed beef as measured through an experimental auction. Agribusiness. 18(4):91-504.  |