Effects of metabolites, sex, sire, and muscle type on chilled lamb meat colour

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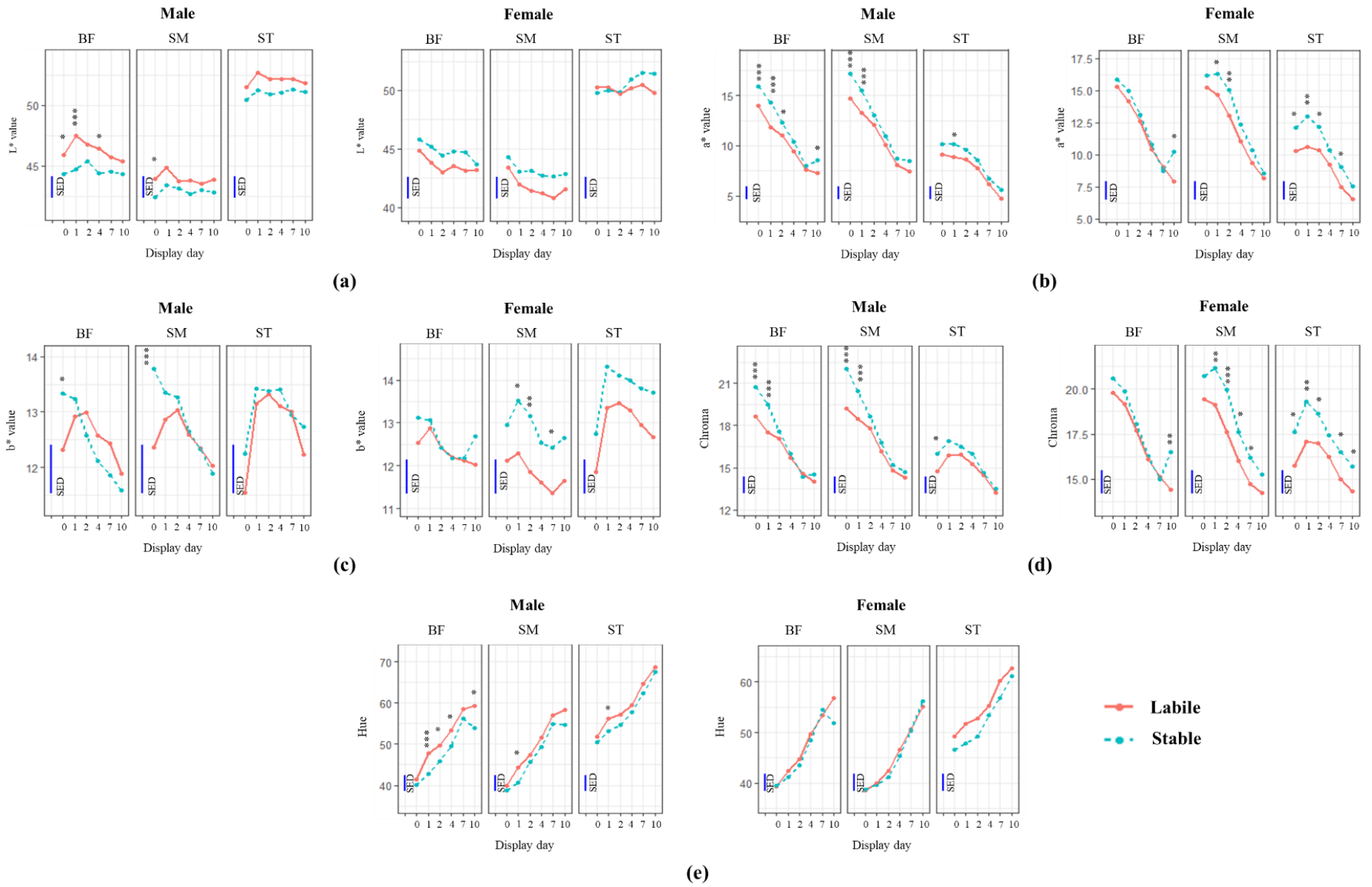
Male
Female
BF
SM
ST
L* value
a* value
b* value
Chroma
Hue
SED
Display day
0 1 2 4 7 10
(a)
(b)
(c)
(d)
(e)
Labile
Stable

Figure S1: Effect of sire on colour properties (L* (**a**), a* (**b**), and b* (**c**), as well as chroma (**d**) and hue angle (**e**)) and colour stability of lamb chops from male and female animals during the simulated retail display for 1, 2, 4, 7, and 10 days at 4 °C. BF = *m. biceps femoris*, SM = *m. semimembranosus*, and ST = *m. semitendinosus*. $p < 0.0001$ is presented as *** for the level of significance. $p < 0.001$ is presented as ** for the level of significance. $p < 0.05$ is presented as * for the level of significance. SED = standard error of the difference between mean values.