Effects of the Aging Period and Method on the Physicochemical, Microbiological and Rheological Characteristics of Two Cuts of Charolais Beef – Supplementary materials

Table S1. Effects of variables (T = aging time, M = aging method and S = states of meat (raw or cooked)) on the changes in texture profile analysis (TPA) and Warner-Bratzler shear force (WBSF).

	Effect					
	T	**M**	**S**	**T×M**	**T×S**	**T×M×S**
WBSF, Kg	**	NS	***	NS	NS	NS
Hardness, N	NS	***	***	NS	NS	NS
Gumminess, N	NS	***	***	NS	NS	NS
Chewiness, N x mm	NS	***	***	NS	NS	NS
Springiness, mm	NS	***	NS	NS	NS	NS
Resilience	NS	NS	NS	NS	NS	NS
Adhesiveness	NS	NS	***	NS	NS	NS

NS = not significant; ** = $p < 0.01$; *** = $p < 0.001$.