

## **Meat Tenderness**

Many people assume that the degree of marbling in meat is a major determinant of tenderness. Not so. Marbling accounts for only 10 percent of the variability in tenderness. There are numerous other factors involved, including the amount of stress animals are subjected to prior to slaughter. Researchers in New Zealand and Australia report that beef is consistently on the tender end of the scale when pre-slaughter stress is minimized, regardless of breed.