

Genomics data could make steaks more tender

DNA analyses may help select the best breeds by predicting how beef will taste once it reaches our palate, according to [Sergio Pistoï](#).

Using state-of-the art genomics to predict whether a piece of beef will be tender enough may sound excessive. Until now, the meat industry has been using low-tech methods to assess beef quality, based on carcass weight, hanging method and pattern of muscle fat stripes, also known as marbling. However, traditional approaches may lack competitiveness at an industrial scale. “The meat industry needs more precise and consistent ways to predict the quality of beef before it reaches the shelves,” says Geraldine Duffy, head of food safety at the [Teagasc Food Research Centre](#) in Dublin, Ireland.

View the original article here: [Genetic Testing In The Steak-House](#)