The application of near-infrared spectroscopy for poultry meat grading

Abstract:

The quality of meat in consumer perception is affected by the most important factor which is tenderness. Traditionally, the meat quality grading is done destructively by the human graders and also using destructive measurements that will destroy the samples. Destructive measurement also caused less-accurate results, time-consuming and high cost. Therefore, a low cost, fast, reliable and non-destructive technique which is The Near-Infrared Spectroscopy (NIRS) is required in order to gain accurate results in tenderness prediction. This NIRS will then be able to improve the agricultural industries in meat quality grading.