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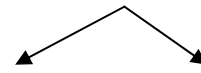
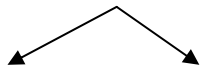
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Havel, Z.S. Riggs, R, Vaz and et al. (1998). Briefing addresses importance of calcium for both Woman and Girls. J. of food, 30: 579-594

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## SUMMARY

### **Improvement of The Red Meat Properties Using Different Methods**

Samira Ahmed Kandeel, Izis Azer Nawar, Neven Mustafa Hafez, Eman Hassan Mohamed

This study aimed mainly choose the best ways to improve the qualities of red meat and to achieve the main objective requires that your conducting a laboratory study to determine the best ways to improve the qualities of coarse meat using a softening meat methods such as tapping chopping and soaking in vinegar and lemon juice, chopped onions and yogurt and add enzymes and their sources (pineapple and papaya enzyme papain) and soybean meal and oats.

This study showed that all transactions and amendments gave excellent results particularly the use of the enzyme doors and the fruit of papaya and have the same results obtained from the enzyme sections,

which is expensive and not available to everyone, as well as

pineapples containing enzyme Bromelain which works to improve the sensory properties of organic and works enzymes break down protein and make the meat softer and softer also found that the addition of vinegar and chopped onion, lemon, yogurt works on improvement, but to a lesser degree in the textures property but gives flavor and the taste is acceptable as well as add powdered soy and oats gives freshness and suppleness and accepted in meat. But for the treatment of meat by mechanical means such as tapping and chopping it helps to break down the connective tissues and give freshness and taste and texture acceptable.