

# COMPARATIVE STUDY OF THE EFFECT OF DRY AND WET AGING ON BEEF MEAT COLOUR PARAMETERS DURING MATURATION

**Bianca-Georgiana ANCHIDIN<sup>1</sup>, Diana-Remina MANOLIU<sup>1</sup>, Mihai-Cătălin CIOBOTARU<sup>1</sup>, Ioana GUCIANU<sup>1</sup>, Elena-Iuliana FLOCEA<sup>1</sup>, Marius-Mihai CIOBANU<sup>1</sup>, Paul-Corneliu BOIȘTEANU<sup>1</sup>**

e-mail: bianca.anchidin@yahoo.com

---

## Abstract

Meat colour remains one of the most important quality parameters influencing consumers and attracting the attention of meat scientists around the world. The objective of this scientific article was to follow the colorimetric differences produced by two types of maturation - wet and dry, on meat from intensively reared cattle. Colorimetric tests were performed on samples of the beef round for a 20-day maturation period, the first sample being analyzed less than 24 hours after slaughter and the others on days 4, 8, 12, 16, and 20 of maturation. Colorimetric measurements were performed both on the meat surface and in sections for both types of maturation. The colour of beef outside showed non-significant differences ( $p > 0,05$ ) between the two types of maturation studied for all three colorimetric parameters studied ( $L^*$ ,  $a^*$ , and  $b^*$ ), with highly significant differences ( $p < 0.001$ ) only between the type of maturation and advancement of maturation ( $TM^*Days$ ) for the same colour parameters. As regards the colour of the beef round in the section, the differences identified were highly significant ( $p < 0.001$ ) for the parameters  $L^*$  and  $b^*$ , but significant ( $p < 0.05$ ) for the parameter  $a^*$ . As for the colour on the outside of the meat, highly significant differences ( $p < 0.001$ ) were identified between the type of maturation and the advancement of the maturation period in the section of the beef round.

**Keywords:** beef meat colour, dry-aging, wet-aging, pH