

Supplementary Materials

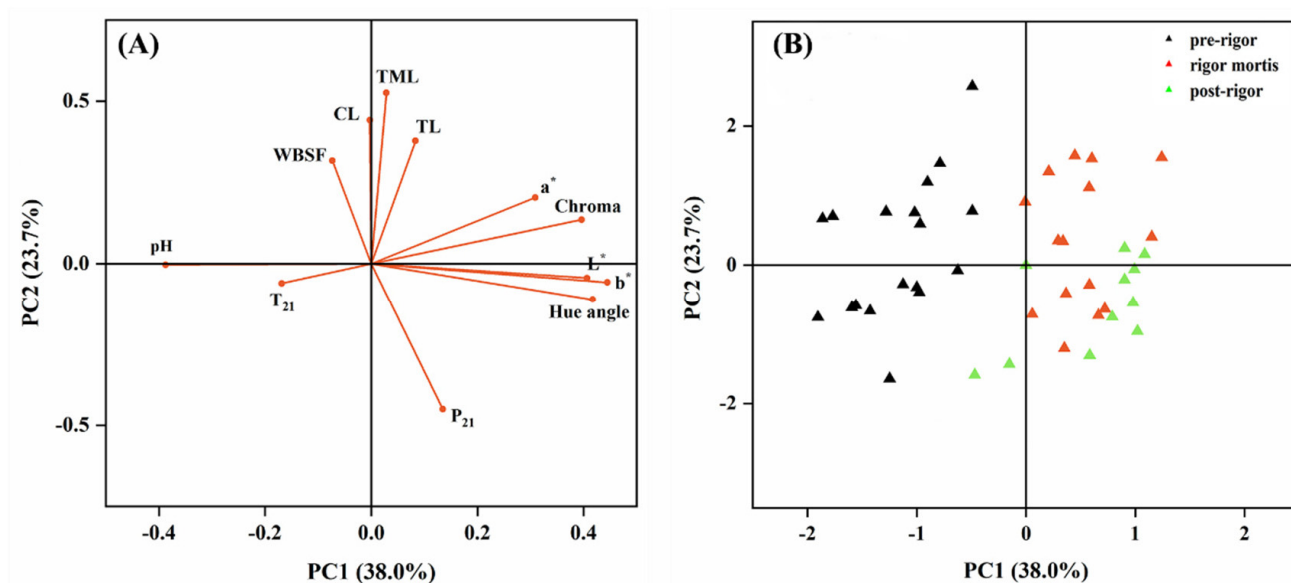


Fig. S1. Principal component analysis for meat quality parameters of lamb oyster cut in the pre-rigor, rigor mortis and post-rigor phases. (A) loading plot, (B) score plot. CL, cooking loss; TML, total moisture loss; TL, thawing loss.

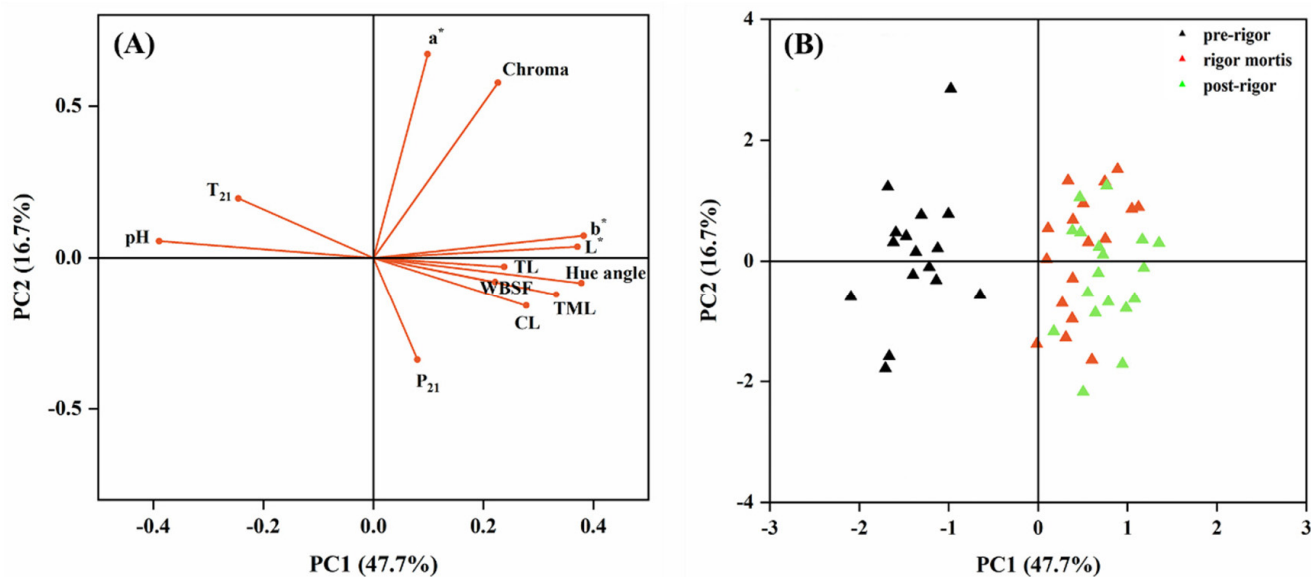


Fig. S2. Principal component analysis for meat quality parameters of lamb short loin in the pre-rigor, rigor mortis and post-rigor phases. (A) loading plot, (B) score plot. CL, cooking loss; TML, total moisture loss; TL, thawing loss.

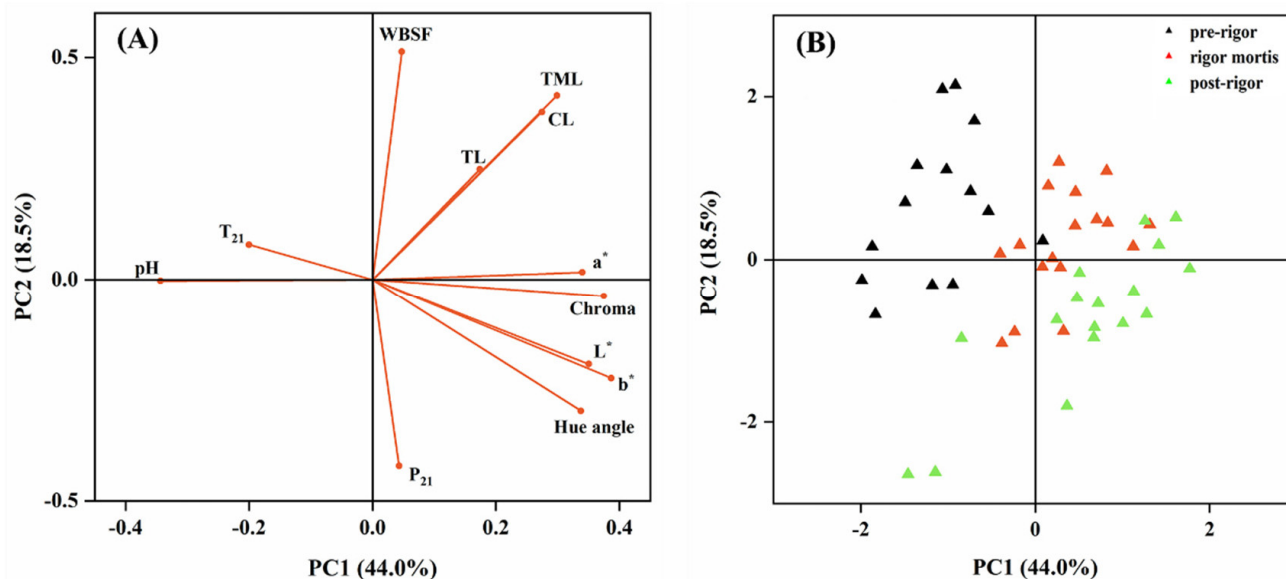


Fig. S3. Principal component analysis for meat quality parameters of lamb knuckle in the pre-rigor, rigor mortis and post-rigor phases. (A) loading plot, (B) score plot. CL, cooking loss; TML, total moisture loss; TL, thawing loss.

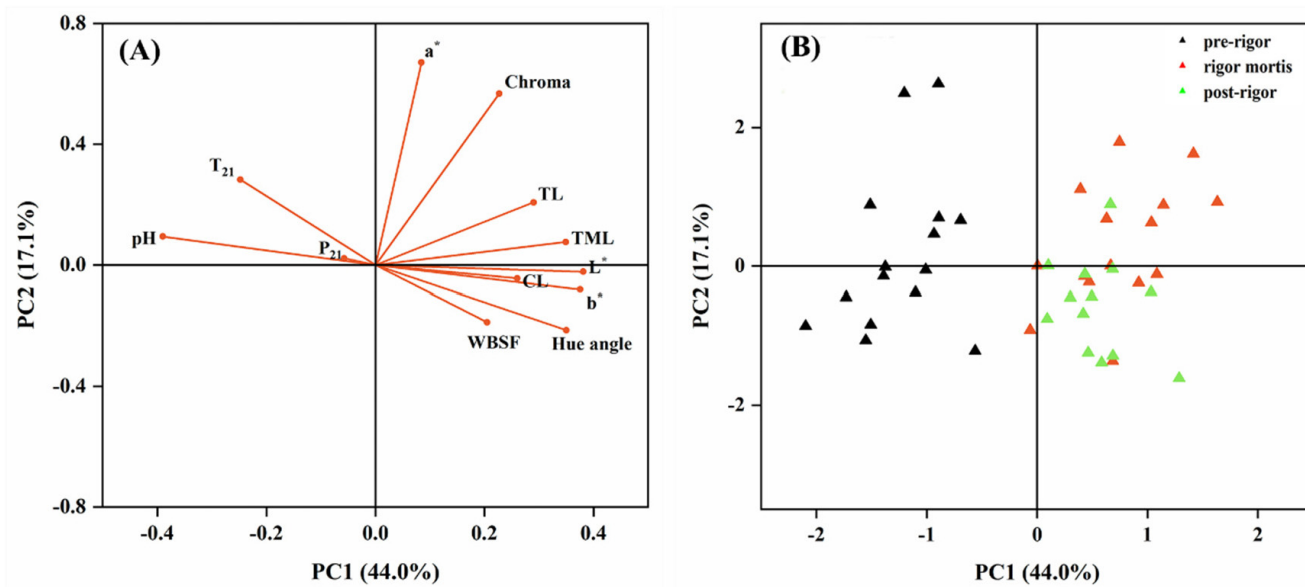


Fig. S4. Principal component analysis for meat quality parameters of lamb silverside in the pre-rigor, rigor mortis and post-rigor phases (A) loading plot, (B) score plot. CL, cooking loss; TML, total moisture loss; TL, thawing loss.