

Acronyms

AHA	American Heart Association
NRC	American National Research Council
ACE	Angiotensin I-converting enzyme
BSE	Bovine spongiform encephalomyelitis
CAPN1, 2, 3	Calcium-activated neutral protease
CHD	Cardiovascular heart disease
CNS	Central nervous system
CLA	Conjugated linoleic acid
C22:6 n-3, DHA	Docosahexaenoic acid
DDGS	Dried distiller's grains with solubles
C22:5 N-3, EPA	Eicosapentaenoic acid
EHOS	Electric head-only stunning
EO	Electrolyzed oxidized water
E-beam	Electron beam irradiation
EC	European Commission published regulations
EFSA	European Food Safety Authority
EPIC	European Prospective Investigation into Cancer and Nutrition
FMEA	Failure Mode and Effect Analysis
FA	Fatty acids
FABP	Fatty acid-binding protein
FASN	Fatty acid synthase
FSMA	Food Safety Modernization Act
GIT	Gastrointestinal tract
GFSI	Global Food Safety Initiative
Global GAP	Global Good Agricultural Practices
GLP-1	Glucagon-like-peptide 1
GPX1	Glutathione peroxidase
GMP/GHP	Good Manufacturing Practice/Good Hygienic Practice
HACCP	Hazard Analysis at Critical Control Point
HAA	Heterocyclic aromatic amines

HPP	High hydrostatic pressure
IQ	Imidazoquinoxaline
KPH	Kidney, heart, and pelvic fat
C18:2 c9, 12, LA	Linoleic acid
LPL	Lipoprotein lipase
LLS	Livestock's Long Shadow: Environmental Issues and Options
LDL	Low-density lipoprotein
MP	Match probability
MeIQx	Methylimidazoquinoxaline
MUFA	Monounsaturated fatty acids
mh	Muscle hypertrophy
MSH	Melanocyte-stimulating hormone
MC1R	Melanocortin-1-receptor
n-3LC	N-3 Longer-chain fatty acids
NIH	National Institute of Health
NSF	National Science Foundation
ω6: ω3	Omega-6:Omega-3
PPAR	Peroxisome proliferator-activated receptor
PUFA	Polyunsaturated fatty acids
PCEHOS	Post-cut electric head-only stunning
PDCAAS	Protein Digestibility-Corrected Amino Acid Scores
RDA	Recommended dietary allowance
RFID	Radio-frequency identified
RFLP	Restriction fragment length polymorphisms
RPF	Rumen-protected fat
SFA	Saturated fatty acids
SNP	Single nucleotide polymorphisms
SOP	Standard operating procedures
SR	Standard reference
SCD	Stearoyl-CoA desaturase
SREBP-1c	Sterol regulatory element-binding protein-1c
SCF	Subcutaneous fat
TRS	Traditional Religious Slaughter without stunning
UV	Ultraviolet light
USD	United States dollars
USDA	United States Department of Agriculture
NHANES	United States National Health and Nutrition Examination Survey
UFA	Unsaturated fatty acids
WBSF	Warner-Bratzler Shear Force

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