

Confidential (Not for Publication)

**Project No:** SDC 311 (Replacing S292) (Replaced by S1027)

**Title:** The Poultry Food System: A Farm to Table Model

**Period Covered:** 08-2005 to 09-2006

**Date of Report:** 29-Sep-2006

**Annual Meeting Dates:** 09-Sep-2006

**Participants:** Walters, Bonnie ([bonnie.s.walters@uwrf.edu](mailto:bonnie.s.walters@uwrf.edu)) University of Wisconsin-River Falls

**Accomplishments:** No Report for 2005-2006

**Impacts:** None for 2005-2006

**Plan of Work (2006-2007):**

University of Wisconsin – River Falls plans to work on the correlation of muscle fiber ryanodine receptor density to meat quality factors in turkey breast. The turkey breast will be separated into different regions where the ryanodine receptor density of the muscle fibers can be measured and compared to the meat quality factors including pH, color, moisture retention and cook loss. The comparison may lead to a better understanding of the variation in meat quality in regards to PSE incidence in turkey breast. UW-River Falls is willing to work with other stations for collaboration in these efforts or similar efforts or interests. This work will be in collaboration with a Biology colleague at UW-River Falls.