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Peng Zhou <em@editorialmanager.com>
To: Azad Behnan Sabow Wed, 5 Jan at 12:08

Ms. Ref. No.: FOODCHEM-D-21-10037
Title: Exploring the role of protein DJ-1 in meat quality formation of pale, soft and exudative (PSE) and red, firm and non-exudative (RFN) pork during postmortem aging
Food Chemistry

Dear Azad Behnan Sabow,

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Food Chemistry

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ABSTRACT:
The purpose of this study was to investigate the changes in protein DJ-1 expression, mRNA level, oxidized forms (oxDJ-1), and cellular localization in RFN and PSE pork meat during the postmortem aging. The longissimus thoracis of RFN and PSE groups aged for 1, 3 and 7 d at 4°C were collected by pH, color and purge loss determination. Results showed that content of DJ-1 and oxDJ-1 was continuously increased during 7 d of aging, while the mRNA of DJ-1 was increased at first 3 d and decreased at 7 d. A relatively higher DJ-1 expression and oxidative stress was found in PSE meat compared to RFN meat. Immunostaining showed that protein DJ-1 was located in cytoplasm, membrane and some nucleus of muscle cell. DJ-1 was shown to correlated with meat quality and oxidative attributes, suggesting a regulatory role in resisting oxidative stress and meat quality formation during postmortem aging.

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To: Azad Behnan Sabow

Wed, 26 Jan at 23:41

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Dear Asst. Prof. Dr. Azad Behnan Sabow,

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