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# University of Pretoria Yearbook 2018

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## Meat science 801 (VLE 801)

<b>Qualification</b>	Postgraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	15.00
<b>Prerequisites</b>	No prerequisites.
<b>Language of tuition</b>	Separate classes for Afrikaans and English
<b>Department</b>	Animal and Wildlife Sciences
<b>Period of presentation</b>	Year

### Module content

Advanced study of carcass and meat quality characteristics as influenced by breeding, nutrition, physiology, growth and development as well as treatment and processing technology. Cattle, sheep, goats, pigs, poultry and game. Processing. Saleability, marketing methods, consumer profiles. Organisation and legislation.

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