# CHANGES IN MEAT COLOR DYNAMICS IN AUBRAC CATTLE: EVALUATION OF M. SEMITENDINOSUS AT VARIOUS POSTMORTEM INTERVALS

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***Abstract***

*This study aimed to evaluate the changes in meat color over time in Aubrac cattle of both genders. The focus was specifically on M. Semitendinosus, with color values of the meat assessed at 0, 24, and 48 hours postmortem. The CIE Lab color space allows colors to be represented in a three-dimensional system. The L, a*, and b* values correspond to lightness, the red-green color component, and the yellow-blue color component. These values facilitate the evaluation and description of meat color. Analyzing the lightness of M. Semitendinosus, it is observed that, in the case of males, there are significant differences between the mean lightness values at 0, 24, and 48 hours postmortem, with average values ranging from 32.80 to 30.16. We can see that, with regard to all analyzed color parameters (brightness, hue intensity, meat color intensity, color saturation, and hue index) observed in the anatomical region under study, there are significant differences between males and females.*

***Key words:*** *Aubrac cattle, color, meat, quality*