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	Fresh pork muscle			Cooked pork muscle				
	Marbling	Drip	Acceptability	Flavor	Juiciness	Tenderness	Umami	Palatability
Within LL (N = 32)	0.24 (0.19)	0.09 (0.61)	0.18 (0.32)	0.00 (1.00)	0.31 (0.09)	0.27 (0.14)	0.22 (0.23)	0.19 (0.29)
Within ST (N = 32)	-0.05 (0.77)	IE	-0.25 (0.17)	-0.12 (0.52)	0.18 (0.32)	0.09 (0.63)	-0.30 (0.09)	-0.41 (0.02)
LL + ST (N = 64)	-0.20 (0.12)	0.73 (<0.01)	-0.32 (0.01)	0.62 (<0.01)	0.77 (<0.01)	0.68 (<0.01)	0.57 (<0.01)	0.45 (<0.01)

<sup>1)</sup>See Tables 3 and 5 for the IMF contents and sensory scores, respectively. The *p* values are shown in parentheses.

IE, inestimable.

ACCEPTED