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- 574

575 **Table**576 **Table 1.** Feed and feed additives that affect pork quality and their effects.

Feed/Additive	Impact on Flavor/Aroma	Impact on Meat Quality	References
Fish Oil	Direct transfer of flavor/aroma to meat	Not specified	[55]
Algae	Improves fat quality, possibly impacts flavor	Increases levels of PUFA	[58,61]
Vitamin E	Not specified	Increases shelf-life and quality (Reduces oxidation, enhances shelf-life and quality)	[58]
Vitamin D3	Not specified	Improves tenderness, reduces drip loss, improves color	[59]
Sodium Bicarbonate	Not specified	Reduces cases of PSE	[58]
Sugar Cane Extract	Enhances sweetness	Increases pH _{24h} , reduces shear force, decreases drip loss	[60]

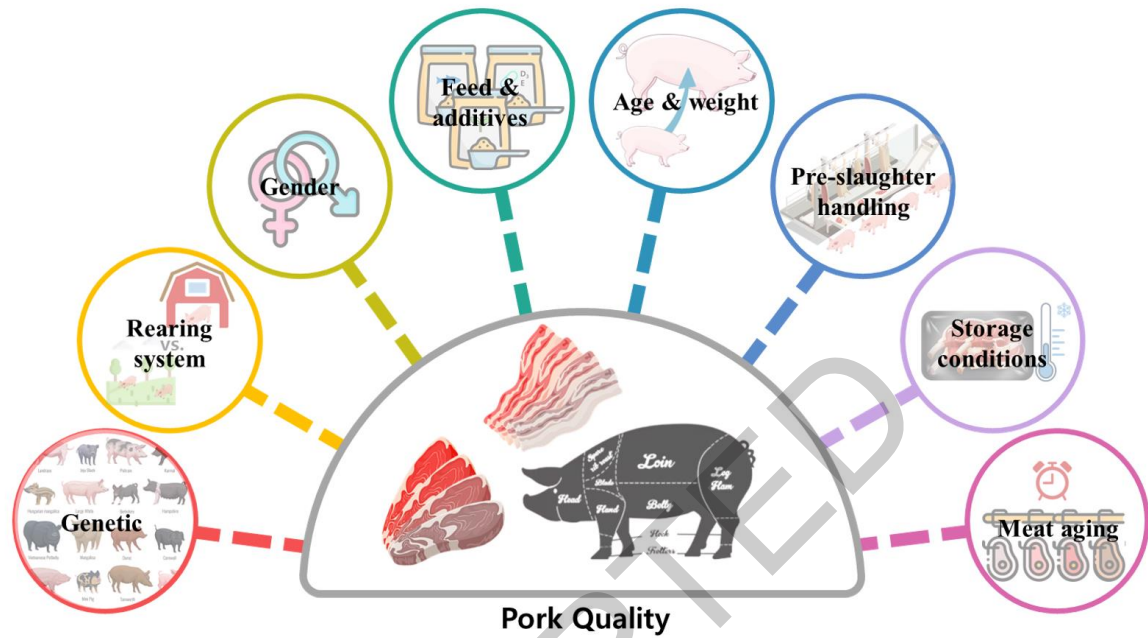
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578 **Figure**

579 **Fig. 1. Schematic diagram of factors affecting pork quality** (Generated using images from

580 freepik.com)



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