

WSU Wagyu Research Publications

Refereed Journals

1. Busboom J.R., L.E. Jeremiah, L.L. Gibson, K.A. Johnson, C.T. Gaskins, J.J. Reeves, R.W. Wright. 1993. Effects of biological sources on cooking and palatability attributes of beef produced for the Japanese market. *Meat Sci.* 35:241-258.
2. Jeremiah L.E., J.R. Busboom, L.L. Gibson, K.A. Johnson, J.J. Reeves, R.W. Wright. 1993. Effects of freezing and thawing on moisture losses and sensory traits of Shabu-Shabu beef. *J. Muscle Foods* 4:161-170.
3. Boylston T.D., S.A. Morgan, K.A. Johnson, J.R. Busboom, R.W. Wright, Jr., J.J. Reeves. 1995. Lipid content and composition of Wagyu and domestic breeds of beef. *J. Agric. Food Chem.* 43:1202-1207.
4. Boylston T.D., S.A. Morgan, K.A. Johnson, J.R. Busboom, R.W. Wright, J.J. Reeves. 1996. Volatile lipid oxidation products of Wagyu and domestic breeds of beef. *J. Agric. Food Chem.* 44:1091-1095.
5. Xie Y.R., J.R. Busboom, D.P. Cronrath, H.T. Shentou, C.T. Gaskins, K.A. Johnson, J.J. Reeves, R.W. Wright, J.D. Cronrath. 1996. Effects of time on feed and post-mortem aging on palatability and lipid composition of crossbred Wagyu beef. *Meat Sci.* 43:157-166.
6. Xie Y.R., J.R. Busboom, C.T. Gaskins, K.A. Johnson, J.J. Reeves, R.W. Wright, J.D. Cronrath. 1996. Effects of breed and sire on carcass characteristics and fatty acid profiles of crossbred Wagyu and Angus steers. *Meat Sci.* 43:167-177.
7. Elias Calles J.A., C.T. Gaskins, J.R. Busboom, S.K. Duckett, J.D. Cronrath, J.J. Reeves, R.W. Wright Jr. 2000. Differences among Wagyu sires for USDA carcass traits and palatability attributes of cooked ribeye steaks. *J. Anim. Sci.* 78:1710-1715.
8. Elias Calles J.A., C.T. Gaskins, J.R. Busboom, S.K. Duckett, J.D. Cronrath, J.J. Reeves. 2000. Sire Variation in Fatty Acid Composition of Crossbred Wagyu Steers and Heifers. *Meat Science* 56:23-29.
9. Nordyke J.G., P.S. Kuber, E.L. Martin, D.M. de Avila, J.J. Reeves. 2000. A Research Note. Shear Force Analysis as an Indicator of Changes in Mechanical Strength of Isolated Beef Intramuscular Connective Tissue During Aging. *J. Muscle Foods* 11:227-233.

Submitted:

Effects of biological type and dietary fat treatment on factors associated with tenderness: I. Measurements on beef Longissimus muscle.

Effects of biological type and dietary fat treatment on factors associated with tenderness: II. Measurements on beef Semitendinosus muscle.

Abstracts

1. Johnson, K.A., P.S. Mir, P.S. Kuber, Z. Mir, D.H. Keisler, C.T. Gaskins, J.R. Busboom, and J.J. Reeves. 2001. An evaluation of breed and diet on plasma leptin concentration in beef steers. *J. Anim. Sci.* 80 (Suppl. 1):357 (Abstr.).
2. *Kuber, P.S., J.R. Busboom, S.K. Duckett, D.J. Marks, P.S. Mir, Z. Mir, R. J. McCormick, C. T. Gaskins, J. D. Cronrath, and M.V. Dodson. 2001. Comparison of breed and diet on factors associated with tenderness in two muscles. *J. Anim. Sci.* 80 (Suppl. 1):377 (Abstr.).
3. Kuber, P.S., J.R. Busboom, S.K. Duckett, D.J. Marks, P.S. Mir, Z. Mir, R. J. McCormick, C. T. Gaskins, J. D. Cronrath, and M.V. Dodson. 2001. Comparison of breed and diet on factors associated with tenderness in two muscles. *Proc. Recip. Meat Conf.* 54: (In Press).
4. Mir, P.S., Ivan, M., McAllister, T.A., Okine, E.K., Goonewardene, L., Gaskins, C., Reeves, J.J., Busboom, J., Johnson, K.A, Kuber, P.S. and Mir, Z. 2001. Ruminant meat as a source of conjugated linoleic acid (CLA) for human consumption. *FAO Food Data Conference in Bratislava* (Accepted)
5. Mir, Z., P.S. Mir, J.R. Busboom, P.S. Kuber, J.D. Cronrath, B.M. Pink, A. Elias Calles, K.A. Johnson, J.J. Reeves and C.T. Gaskins. 2001. Effect of dietary sunflower oil supplementation on conjugated linoleic acid (CLA) content of biceps femoris muscle of beef steers. *Int Conf. On Conj. Linoleic Acid. Norway.* (In Press)
6. Kuber, P.S., J.R. Busboom, J.G. Nordyke, S.K. Duckett, , P.S. Mir, Z. Mir, J. D. Cronrath, K.A. Johnson, J.J. Reeves, and C.T. Gaskins. 2000. The effect of Wagyu and Limousin genetics on factors associated with tenderness. *J. Anim. Sci.* 78 (Suppl. 1):159.
7. Kuber, P.S., S.K. Duckett, J.R. Busboom and M.V. Dodson. 1999. Traditional and non-traditional approaches for defining meat tenderness: a regional effort. *Proc. Recip. Meat Conf.* 52:126.
8. Xie, Y.R., J.R. Busboom, C.T. Gaskins, K.A. Johnson, J.J. Reeves, R.W. Wright, and J.D. Cronrath. 1995. Effects of breed and sire on carcass characteristics and fatty acid profiles of crossbred Wagyu and Angus steers. *J. Anim. Sci.* 73 (Suppl. 1).
9. Xie, Y.R., J.R. Busboom, D.P. Cornforth, H.T. Shenton, C.T. Gaskins, K.A. Johnson, J.J. Reeves, R.W. Wright, and J.D. Cronrath. 1995. Effects of time on feed and post-mortem aging on palatability and lipid composition of crossbred Wagyu beef. *J. Anim. Sci.* 73 (Suppl. 1).
10. Gaskins, C.T., K.A. Johnson, J.R. Busboom, J.J. Reeves and R.W. Wright. 1995. Evaluation of ultrasound for estimation of marbling and within animal variation in marbling in Wagyu steers. *J. Anim. Sci.* 73 (Suppl. 1).
11. Boylston, T.D., C.J. Brekke, N. Larsen-Powers and J.R. Busboom. 1993. Flavor and sensory quality of pork products from sows fed diets varying in source of fat and protein. *Inst. Food Technol. 1993 Book of Abstracts.* pg 83.
12. Gaskins, C.T., K.A. Johnson, J.R. Busboom, J.J. Reeves and R.W. Wright. 1993. Evaluation of Wagyu and Angus sires for carcass quality and yield. *J. Anim. Sci.* 71 (Suppl. 1):106.
13. Busboom, J.R., L.E. Jeremiah, K.A. Johnson, L.L. Gibson, C.T. Gaskins, J.J. Reeves and R.W. Wright. 1992. Palatability of Japanese Wagyu, American Wagyu, Angus, Longhorn and U.S. Choice beef. *J. Anim. Sci.* 70 (Suppl. 1):117.

14. Boylston, T.D., S.A. Morgan, R.W. Wright, J.R. Busboom, K.A. Johnson and J.J. Reeves. 1992. Lipid and flavor composition of Japanese Wagyu and domestic breeds of beef. *Inst. of Food Technol. 1992 Book of Abstr.* pg 212.
15. Johnson, K.A., J.R. Busboom, J.D. Cronrath, J.J. Reeves and R.W. Wright, Jr. 1991. Characterization of growth, feed efficiency and fatty acid composition of Japanese Black (Wagyu), Angus and Longhorn steers for an extended feeding period. *J. Anim. Sci.* 69 (Suppl. 1):489.

Research Proceedings

1. Xie, Y.R., J.R. Busboom, C.T. Gaskins, K.A. Johnson, J.J. Reeves, R.W. Wright, and J.D. Cronrath. 1995. Effects of breed and sire on carcass characteristics and fatty acid profiles of crossbred Wagyu and Angus steers. *Proc. West Sect. Amer. Soc. Anim. Sci.* 46:256-259.
2. Xie, Y.R., J.R. Busboom, D.P. Cornforth, H.T. Shenton, C.T. Gaskins, K.A. Johnson, J.J. Reeves, R.W. Wright, and J.D. Cronrath. 1995. Effects of time on feed and post-mortem aging on palatability and lipid composition of crossbred Wagyu beef. *Proc. West Sect. Amer. Soc. Anim. Sci.* 46:260-262.
3. Gaskins, C.T., K.A. Johnson, J.R. Busboom, J.J. Reeves and R.W. Wright. 1995. Evaluation of ultrasound for estimation of marbling and within animal variation in marbling in Wagyu steers. *Proc. West Sect. Amer. Soc. Anim. Sci.* 46:266-268.
4. Gaskins, C.T., K.A. Johnson, J.R. Busboom, J.J. Reeves and R.W. Wright. 1993. Evaluation of Wagyu and Angus sires for carcass quality and yield. *Proc. 1993 WSU Beef Info. Day.* pgs. 29-33.
5. Busboom, J.R., L.E. Jeremiah, K.A. Johnson, L.L. Gibson, C.T. Gaskins, J.J. Reeves and R.W. Wright. 1992. Palatability of Japanese Wagyu, American Wagyu, Angus, Longhorn and U.S. Choice beef. *Proc. West. Sect. Amer. Soc. Anim. Sci.* 43:328-331.
6. Busboom, J.R., L.E. Jeremiah, K.A. Johnson, L.L. Gibson, C.T. Gaskins, J.J. Reeves and R.W. Wright. 1992. Palatability of Japanese Wagyu, American Wagyu, Angus, Longhorn and Choice beef. *Pacific Northwest Regional Beef Information Day Proc.* pgs. 57-63 and 1992 WSU Wagyu Proc. 2:41-47.
7. Busboom, J.R., L.E. Jeremiah, L.L. Gibson, K.A. Johnson, J.J. Reeves and R.W. Wright. 1992. Effects of freezing and thawing on moisture loss and palatability of shabu-shabu beef. *Pacific Northwest Regional Beef Info. Day Proc.* pgs. 64-71.
8. Johnson, K.A., J.R. Busboom, C.T. Gaskins, J.J. Reeves and R.W. Wright, Jr. 1992. Feeding Holstein or Holstein-cross steers for the Japanese market. *1992 WSU Wagyu Proc.* 2:66-68.
9. Reeves, J.J., R.W. Wright, Jr., C. Gaskins, K. Johnson and J.R. Busboom. 1991. Washington State University Wagyu breeding and production systems project. *Proc. Beef Inf. Days,* pgs. 10b-15b.
10. Johnson, K.A., C. T. Gaskins, J.R. Busboom, D.J. Coonrad, J.J. Reeves and R.W. Wright, Jr. 1991. Characterization of the growth, feed efficiency and carcass composition of Japanese Black (Wagyu), Angus and Longhorn steers fed for an extended period. *Beef Info. Days,* pgs. 6b-9b.

Extension Proceedings

1. Busboom, J.R., J.R. Brethour, J.A. Elias-Calles, C.T. Gaskins, and S.K. Duckett. 2000. Ultrasound: a tool for precision feeding and marketing of livestock. 2000 PNW Livestock Judges School Handbook. (Blue section).
2. Busboom, J.R., J.R. Brethour, J.A. Elias-Calles, C.T. Gaskins, and S.K. Duckett. 1998. Using ultrasound for precision feeding and marketing of cattle. 1998 WSU Winter Livestock School Sect.23:2.
3. Busboom, J.R. and J.J. Reeves. 1991, 1992, 1997. Japanese Meat Grading. Beef Info. Days, pgs. 16b-20b, 1992 WSU Wagyu Proc. 2:54-60 and 1997 WSU Wagyu Proc. 3:29-32.
4. Gaskins, C.T., J.J. Reeves, K.A. Johnson, J.R. Busboom, R.W. Wright, J.A. Elias-Calles, D.M. deAvila and S.P. Maki. 1997. WSU 1997 Wagyu progeny test: preliminary carcass report. WSU Wagyu Proc. 3:33-37.
5. Busboom, J.R., J.R. Brethour, J.A. Elias-Calles, C.T. Gaskins, and S.K. Duckett. 1997. Using ultrasound for precision feeding and marketing of cattle. WSU Wagyu Proc. 3:51-62.
6. Elias-Calles, J.A., C.T. Gaskins, J.R. Busboom, J.D. Cronrath, S.K. Duckett, J.J. Reeves, R.W. Wright, K.A. Johnson, and C.J. Moreshead. 1997. Comparison of fatty acid composition and palatability characteristics of beef from various Wagyu sires. WSU Wagyu Proc. 3:63-86.
7. Gaskins, C.T., K.A. Johnson, J.R. Busboom, J.J. Reeves and R.W. Wright. 1995. Marbling in crossbred Wagyu steers. 1995 WSU Beef Info. Day. pgs. 34-40.
8. Johnson, K.A., J.J. Reeves, R.W. Wright, Jr., C.T. Gaskins and J.R. Busboom. 1992. The single calf heifer system: an alternative for the Japanese market. 1992 WSU Wagyu Proc. 2:69-73.
9. Busboom, J.R. and D. Youmans. 1991. The Alberta Beef Industry: Washington/Alberta trade constraints and opportunities. Beef Info. Days, pgs. 21c-30c.