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## Publications

1. Hosch, J.J., Varnold, K.A., Senaratne-Lenagala, L., Semler, M.E., Chao, M.D., and Calkins, C.R. 2013. Development of 2-rib and 3-rib beef chuck subprimal. 2013 Nebraska Beef Cattle Report. MP 98:100-101.
2. Semler, M.E., Calkins, C.R., and Erickson, G.E. 2013. Differences in strip loin steaks of steers due to the inactive myostatin mutation. 2013 Nebraska Beef Cattle Report. MP 98:102-103.
3. Hosch, J.J., Varnold, K.A., Senaratne-Lenagala, L., Semler, M.E., Chao, M.D., and Calkins, C.R. 2013. Variation in composition and sensory properties for beef short ribs. 2013 Nebraska Beef Cattle Report. MP 98:104-105.
4. Hosch, J.J., Varnold, K.A., Senaratne-Lenagala, L., Semler, M.E., Chao, M.D., and Calkins, C.R. 2013. An evaluation of the extended sirloin cap coulotte. 2013 Nebraska Beef Cattle Report. MP 98:106-107.
5. Hosch, J.J., Varnold, K.A., Senaratne-Lenagala, L., Hergenreder, J.E., and Calkins, C.R. 2013. An evaluation of pelvic bone shape in beef carcasses. 2013 Nebraska Beef Cattle Report. MP 98:108-109.
6. Semler, M.E., Chao, M.D., Hosch, J.J., Senaratne-Lenagala, L., Varnold, K.A., and Calkins, C.R. 2013. Color and sensory properties of beef steaks treated with antimicrobial sprays. 2013 Nebraska Beef Cattle Report. MP 98:110-111.
7. Semler, M.E., Calkins, C.R., and Erickson, G.E. 2013. Nutrient differences of beef from steers with different genotypes for myostatin. 2013 Nebraska Beef Cattle Report. MP 98:112-113.
8. K. Domenech, C. R. Calkins, M. Chao, M. Semler, K. Varnold, G. Erickson. 2013. Effect of feeding de-oiled wet distiller's grains plus solubles on beef oxidation. Recip. Meat Conf. of Amer. Meat Sci. Assoc. Abstract AMSA2013-1038. <https://b-com.mci-group.com/Abstract/Statistics/AbstractStatisticsViewPage.aspx?AbstractID=159513>
9. K. Varnold, C. Calkins, R. Miller, G. Erickson. 2013. Background grazing, supplementation, finishing diet and aging affect flavor in longissimus dorsi steaks. Recip. Meat Conf. of Amer. Meat Sci. Assoc. Abstract AMSA2013-1042. <https://b-com.mci-group.com/Abstract/Statistics/AbstractStatisticsViewPage.aspx?AbstractID=159560>
10. K. Varnold, C. Calkins, B. Nuttelmann, L. Senaratne-Lenagala, J. Stevenson, M. Semler, M. Chao, T. Carr 2, G. Erickson. 2013. Background grazing, supplementation, finishing diet and aging affect biochemical constituents of beef bottom round steaks. Recip. Meat Conf. of Amer. Meat Sci. Assoc. Abstract AMSA2013-1043. <https://b-com.mci-group.com/Abstract/Statistics/AbstractStatisticsViewPage.aspx?AbstractID=159563>
11. M. Semler, C. Calkins, G. Erickson. 2013. Nutrient differences of beef from heifers with different genotypes for myostatin. Recip. Meat Conf. of Amer. Meat Sci. Assoc. Abstract AMSA2013-1044. <https://b-com.mci-group.com/Abstract/Statistics/AbstractStatisticsViewPage.aspx?AbstractID=159565>
12. B. D. Cleveland, J. O. Buntyn, A. L. Redfield, J. C. MacDonald, G. E. Erickson, T. F. Jones, T. B. Schmidt, G. A. Sullivan. 2013. The effect of natural antioxidant concentration on lipid oxidation of ready to eat beef links from cattle fed distillers grains in different phases of production. Recip.

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  15. Whitesell, T., Avilés, C., Aalhus, J. L., Calkins, C. R., Larsen, I. L., Juárez, M. 2013. Introducing an angle adjustable cutting box for analyzing slice shear force in meat. *J. Vis. Exp.* (74), e50255, doi:10.3791/50255 (2013).
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  19. K. Varnold, C. Calkins, B. Nuttelman, L. Seneratne-Lenagala, J. Stevenson, M. Semler, M. Chao, G. Erickson. 2013. Background grazing, supplementation, finishing diet and aging affect biochemical constituents of beef bottom round steaks. *J. Anim. Sci.* 91 (Supp. 1):96-97.
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  21. Stackhouse-Lawson, K.R., C.A. Rotz, J.W. Oltjen and F.M. Mitloehner. 2012. Carbon footprint and ammonia emissions of California beef production systems. *J. Anim. Sci.* 90:4641-4655.
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  25. Scaglia, G., J. Rodriguez, and H. T. Boland. 2012. Evaluation of three bermudagrass varieties for grazing and hay production. *J. Anim. Sci.* Vol. 90, Suppl. 1:86 (Abstr.).
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30. Tonsor, G.T., T.C. Schroeder, and J.L. Lusk. "Consumer Indifference to Alternative Meat Origin Labels." *Journal of Agricultural Economics*. Forthcoming.
31. Olynk, N.J., C.A. Wolf, and G.T. Tonsor. "Producer Technology Option Value: The Case of rbST in Michigan." *Agricultural Economics*. Forthcoming.
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35. Schroeder, T., G.T. Tonsor, and J. Mintert. "Beef Demand: Recent Determinants and Future Drivers." 2013 Report Submitted to the Cattlemen's Beef Board. ([LINK](#))
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