Publication list- Eva Tornberg


44. Tornberg, E. and Persson, K. The viscoelastic properties of whole beef (M. biceps femoris) during cooking as related to its sensory and structural characteristics. 34th International Congress of Meat Science and Technology, Brisbane, part A, p. 190, 1988.


91. Wahlgren, N.M., Tornberg, E. Ageing of beef studied by using different instrumental techniques including NMR spectroscopy. Third International Conference on Application of Magnetic Resonance in Food Science, Nantes, France, September, 1996.


Technological meat quality in carriers and non-carriers of the RN-allele in Hampshire crosses with a low or high lean meat content. Proc.44th ICoMST, Barcelona, 1998.


Total amount of papers and proceedings are 168, where 76 are peer-reviewed papers and 6 are chapters in books

Lund February 2012
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