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Table S2. Meat characteristics and carnosine content in meat published by Suwanvichanee et al. [14]

Parameter	A	B	SEM ²	P-value
Carnosine ($\mu\text{g/g}$)	2,756.6	4,212.5	68.44	<0.001
pH _{45min}	5.27	5.40	0.03	0.008
pH _{24h}	5.36	5.38	0.01	0.400
Drip loss (%)	13.64	12.61	0.38	0.096
Cooking loss (%)	25.83	24.05	0.33	0.005
Shear force (kg)	3.31	2.81	0.09	0.005
TBARS (mg/kg)	0.22	0.10	0.01	<0.001
β -sheet (1630 cm^{-1})	22.24	18.72	0.40	<0.001
α -helix (1644 cm^{-1} , 1655 cm^{-1})	49.44	50.74	0.537	0.189
β -turn (1670 cm^{-1})	15.61	17.63	0.199	<0.001

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A = Low-carnosine group and B = High-carnosine group