

Sex category	Bulls		Steers		SEM	<i>P</i> value		
	15	18	15	18		<i>C</i>	<i>A</i>	<i>C</i> × <i>A</i>
Dry matter (%)	25.10	25.63	25.97	27.23	0.299	0.135	0.303	0.054
Fat (%)	1.20	1.89	2.35	3.79	0.333	<b>0.004</b>	0.385	0.062
Ash (%)	1.09	1.09	1.07	1.07	0.006	0.136	0.670	0.870
Total protein (%)	21.88	22.06	21.99	21.70	0.100	0.556	0.282	0.793
pH <sub>48</sub>	5.57	5.59	5.53	5.48	0.025	0.648	0.494	0.397
<i>L</i> *	35.34	36.01	35.73	36.84	0.571	0.623	0.861	0.478
<i>a</i> *	17.95	18.24	18.41	18.87	0.325	0.443	0.906	0.590
<i>b</i> *	13.54	13.51	13.67	14.56	0.292	0.337	0.456	0.484
Cooking loss (%)	34.78	35.17	34.07	32.13	0.539	<b>0.044</b>	0.269	0.454
Natural drip loss (%)	2.16	2.55	1.81	1.75	0.203	0.184	0.592	0.702
WBSF (N)	45.54	48.46	37.76	37.05	2.829	<b>0.045</b>	0.756	0.749
Aroma	4.6	4.2	3.9	4.4	0.074	0.379	<b>0.045</b>	0.183
Tenderness	3.8	3.0	3.5	3.8	0.144	0.330	<b>0.021</b>	<b>0.048</b>
Juiciness	4.4	3.7	4.0	4.2	0.093	0.961	<b>0.039</b>	<b>0.025</b>
Flavor/palatability	4.7	4.1	4.4	4.5	0.078	0.182	<b>0.043</b>	0.060