

## Supplementary Materials



**Fig. S1.** The appearance of *semitendinosus* muscles from pork and beef on Day 0.

**Table S1.** The pH of raw pork and beef muscles (*semitendinosus*) during 14 days of aging

Treatments	Day 0	Day 7	Day 14	SEM
Pork	6.03 <sup>A,a</sup>	5.90 <sup>B,a</sup>	5.91 <sup>B,a</sup>	0.007
Beef	5.56 <sup>A,b</sup>	5.57 <sup>A,b</sup>	5.51 <sup>B,b</sup>	0.009
SEM	0.111	0.006	0.004	

<sup>A,B</sup> Different upper case letters indicate significant differences between means of aging days in the same species ( $p < 0.05$ ).

<sup>a,b</sup> Different lower case letters indicate significant differences between means of pork and beef in the same aging days ( $p < 0.05$ ).

**Table S2.** Color (CIE L\*, CIE a\*, and CIE b\* values) of pork and beef on Day 0

Color	Pork	Beef	SEM
CIE L*	48.62 <sup>A</sup>	30.90 <sup>B</sup>	0.347
CIE a*	10.71 <sup>B</sup>	18.92 <sup>A</sup>	0.156
CIE b*	17.13 <sup>A</sup>	15.91 <sup>B</sup>	0.182

<sup>A,B</sup> Different upper case letters indicate significant differences between means ( $p < 0.05$ ).