

**INFLUENCE OF FINISHING SYSTEM AND FINISHING LOCATION ON THE CARCASS TRAITS, SENSORY ATTRIBUTES AND PHYTOCHEMICAL RICHNESS OF MEAT FROM BISON**

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*Rationale.* Recent work by the Institute (*Pasture Finishing of Bison Improves Animal Metabolic Health and Meat Nutritional Qualities*) demonstrated that pasture-finished bison concentrated higher levels of compounds considered favorable for human health in their meat when compared to pen-finished animals. Pasture-finished bison also appeared to have better metabolic health than pen-finished bison. Adaptive grazing of bison on

rangelands has the potential to be regenerative and produce positive ecosystem effects. This outcome, coupled with growing consumer demand for sustainably raised, healthier meat products has led to an increase in livestock producers implementing agro-ecological management, including rotational grazing and pasture-finishing of animals, to improve ecological, animal, and human health. This study aims to expand the previous study by more finely comparing the effect of forage diversity (on pasture), finishing system (pasture versus pen), finishing location (geographic), and feed type (free choice vs. total mixed ration) on animal metabolic health and meat nutrient density.

Species: bison  
Topic: meat quality, grass-fed, grain-fed  
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