

40th International Congress on Meat Science and Technology

August 28th - September 2nd, 1994
The Hague, The Netherlands



Additional Information on the Proceedings of the 40th ICoMST 1994

Late papers

The disk with the late papers contains the text of the following papers (for authors and titles see 'Index Supplement Late Papers'):

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Illustrations

The 'Illustrations Late Papers' contains the figures and tables of the papers mentioned above and the missing illustrations of the following papers in the Proceedings:

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The 'Illustrations Late Papers' includes also the full text of two papers: S-VIB.23 (Sakata: correction) and W-1.06 (ŠIMKEVIČIENĖ).

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