

Rigor Mortis

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Recent Publications on Rigor Mortis:



- [Early post-mortem changes and stages of decomposition in exposed cadavers.](#)
*Decomposition of an exposed cadaver is a continuous process, beginning at...*18th November, 2009
Chaminade University of Honolulu, Honolulu, HI 96816, USA.- *Exp Appl Acarol.* 2009
Oct;49(1-2):21-36. Epub 2009 Jun 25. ([DOI Direct Link](#))
- [Elevated body core temperature in medico-legal investigation of violent death.](#)
*Pathologically elevated body core temperature, measured at the death...*30th September, 2009
Institute of Forensic Medicine, University of Berne, Switzerland.- *Am J Forensic Med Pathol.* 2009
Jun;30(2):155-8. ([DOI Direct Link](#))
- [Physical examination of the potential tissue donor, what do European tissue banks do?](#)
*Van Geyt C, Van Wijk M, Bokhorst A, Beele H. Physical examination of the...*18th September, 2009
Tissue Bank, Ghent University Hospital, Belgium.- *Clin Transplant.* 2009 Sep 16. ([DOI Direct Link](#))
- [Deep tissue injury from a bioengineering point of view.](#)
*The phrasing of the National Pressure Ulcer Advisory Panel's (NPUAP)...*30th July, 2009
Department of Biomedical Engineering, Faculty of Engineering, Tel Aviv- *Ostomy Wound Manage.*
2009 Apr;55(4):26-36.
- [Fluorescence lifetime of actin in the familial hypertrophic cardiomyopathy transgenic heart.](#)
*Clinical studies have revealed that the D166V mutation in the ventricular...*18th July, 2009
Department of Molecular Biology & Immunology and Center for- *Biochemistry.* 2009 Feb
17;48(6):1264-71. ([DOI Direct Link](#))
- [ASAS Centennial paper: a century of pioneers and progress in meat science in the United States leads to new frontiers.](#)
*Discoveries, understanding, and innovations in meat science during the...*8th April, 2009
Department of Animal Science, University of Nebraska, Lincoln 68583-0720,- *J Anim Sci.* 2009
Mar;87(3):1192-8. Epub 2008 Dec 9. ([DOI Direct Link](#))
- [Characterization of water of hydration fractions in rabbit skeletal muscle with age and time of post-mortem by centrifugal dehydration force and rehydration methods.](#)
*Centrifugal dehydration force (CDF) and rehydration isotherm (RHI) methods...*31st January, 2009
Department of Cellular and Structural Biology, University of Texas Health- *Cell Biol Int.* 2008
Nov;32(11):1337-43. Epub 2008 Aug 6. ([DOI Direct Link](#))
- [Injection-salting and cold-smoking of farmed atlantic cod \(*Gadus morhua* L.\) and Atlantic salmon \(*Salmo salar* L.\) at different stages of Rigor Mortis: effect on physical properties.](#)
*Processing of fish is generally conducted postrigor, but prerigor...*30th January, 2009
Nofima Marine, Muninbakken 9-13, P.O. Box 6122, N-9291 Tromsø, Norway.- *J Food Sci.* 2008

- Oct;73(8):E378-82. ([DOI Direct Link](#))
- [\[Postmortem phenomena\]](#)
*Clinical studies have revealed that the D166V mutation in the ventricular...*15th January, 2009
Department of Forensic Pathology and Sciences, Graduate School of Medical- Nihon Hoigaku Zasshi. 2008 Nov;62(2):136-44.
 - [Effects of well-boat transportation on the muscle pH and onset of rigor mortis in Atlantic salmon.](#)
*During the transport of salmon (Salmo salar), in a well-boat, 10 fish were...*29th October, 2008
Programa de Doctorado en Ciencias Veterinarias, Facultad de Ciencias- Vet Rec. 2008 Jul 26;163(4):111-6.
 - [AMP and IMP dissociate actomyosin into actin and myosin.](#)
*We investigated to determine why heating of squid muscle at 60 degrees C...*22nd October, 2008
Department of Food Science and Technology, Nippon Veterinary and Life- Biosci Biotechnol Biochem. 2008 Aug;72(8):2005-11. Epub 2008 Aug 7.
 - [Evolution of an RNP assembly system: a minimal SMN complex facilitates formation of UsnRNPs in Drosophila melanogaster.](#)
*In vertebrates, assembly of spliceosomal uridine-rich small nuclear...*20th August, 2008
Department of Biochemistry, Theodor Boveri Institute, Biocenter, Am- Proc Natl Acad Sci U S A. 2008 Jul 22;105(29):10045-50. Epub 2008 Jul 10. ([DOI Direct Link](#))
 - [Computer vision-based evaluation of pre- and postrigor changes in size and shape of Atlantic cod \(Gadus morhua\) and Atlantic salmon \(Salmo salar\) fillets during rigor mortis and ice storage: effects of perimortem handling stress.](#)
*The present study describes the possibilities for using computer...*29th March, 2008
SINTEF Fisheries and Aquaculture, N-7465 Trondheim, Norway.- J Food Sci. 2008 Mar;73(2):E57-68. ([DOI Direct Link](#))
 - [Atlantic salmon skin and fillet color changes effected by perimortem handling stress, rigor mortis, and ice storage.](#)
*The changes in skin and fillet color of anesthetized and exhausted...*29th March, 2008
SINTEF Fisheries and Aquaculture, N-7465 Trondheim, Norway.- J Food Sci. 2008 Mar;73(2):C50-9. ([DOI Direct Link](#))
 - [Death in head-down position in a heavily intoxicated obese man.](#)
*Dying in a head-down position is rare, and autopsy may reveal no...*5th February, 2008
Section of Legal Medicine, Di.M.I.M.P., P.zza Giulio Cesare n.11,- Leg Med (Tokyo). 2008 Jul;10(4):204-9. Epub 2008 Feb 20. ([DOI Direct Link](#))

BioNews Results for Rigor Mortis

- [Research Symposium Will Explore the Science of Complementary and Alternative Medicine](#)
National Institutes of Health: Nov 20 2009 5:16AM Matching: rigor
- [Less-Rigorous Guidelines for Breast-Cancer Screenings](#)
Wall Street Journal Online: Nov 16 2009 10:11PM Matching: rigor
- [Merck Expresses Confidence in the Efficacy and Safety Profiles of ZETIA\(R\) \(ezetimibe\) and VYTORIN\(R\) \(ezetimi](#)
Street Insider: Nov 15 2009 11:18PM Matching: rigor
- [China Investigates Deaths After Swine Flu Shot](#)
Time: Nov 15 2009 8:17PM Matching: rigor
- [China Investigates Deaths After Swine Flu Shot](#)
Time: Nov 15 2009 7:43PM Matching: rigor
- [New clinical guidelines for exacerbations in cystic fibrosis](#)
Pharmacy Choice: Nov 15 2009 2:33PM Matching: rigor
- [XOMA 052 Selected as a Top Ten Project to Watch](#)

- XOMA: Nov 15 2009 7:36AM Matching: rigor
- [Sustainability Agencies Join Forces](#)
Beauty Packaging: Nov 14 2009 10:24PM Matching: rigor
 - [HMC scores a first in the Middle East](#)
Treatment Abroad: Nov 14 2009 9:41PM Matching: rigor
 - [Medicines to Deter Some Cancers Are Not Taken](#)
Hendersonville Times News: Nov 14 2009 8:39PM Matching: rigor
 - [How Shape Perception Develops in the Human Brain](#)
Softpedia: Nov 14 2009 11:38AM Matching: rigor
 - [Medicines to deter some cancers are not taken](#)
Spartanburg Herald-Journal: Nov 14 2009 7:31AM Matching: rigor
 - [Medicines to Deter Some Cancers Are Not Taken](#)
Boston Globe: Nov 14 2009 2:51AM Matching: rigor
 - [Medics get swine flu vaccinations](#)
Pendle Today: Nov 14 2009 2:33AM Matching: rigor
 - [Medical News: Food Science And Clinical Science Joined For The First Time In A Periodical](#)
BioFind: Nov 13 2009 4:47PM Matching: rigor

Rigor Mortis Patents:



- 5310938- [Substituted arylpyrrole compounds](#)
- 5911621- [Apparatus for deboning fish fillets](#)
- 5932279- [Meat preserving composition](#)
- 6020012- [Method of improving the water-holding capacity, color, and organoleptic properties of beef, pork, and poultry](#)
- 6063044- [Apparatus for measuring muscle tone](#)
- 6065790- [Apparatus for hauling an animal carcass](#)
- 6110034- [Apparatus and process for the rapid tenderization of meat](#)
- 6142547- [Game drag and method](#)
- 6264543- [Meat tenderization and sterilization using axial planer shockwaves](#)
- 6290592- [Method for processing an animal carcass and apparatus for providing electrical stimulation](#)
- 6306029- [System for treating meat](#)
- 5899802- [Tenderizing poultry meat through constant electrical stimulation](#)
- 5888132- [Post kill tenderization of poultry meat through constant electrical stimulation](#)
- 5855507- [Methods of post-slaughter handling and cutting a carcass](#)
- 5347016- [N-oxygenated arylpyrrole intermediates for insecticidal, acaricidal and nematocidal agents](#)
- 5362507- [Method of processing freshly slaughtered fowl meat](#)
- 5399716- [N-oxygenated arylpyrrole insecticidal, acaricidal and nematocidal agents](#)
- 5455263- [Methods for the control and the protection of warm-blooded animals against infestation and infection by helminths, acarids and arthropod endo- and ectoparasites](#)
- 5489443- [Process for treating pork cuts with PSE pork and composition thereof](#)
- 5512014- [Tenderizing poultry meat through electrical stimulation](#)
- 5665759- [Methods and compositions for protecting animals against attack and infestation by helminth, acarid and arthropod endo- and ectoparasites](#)

- 5702681- [Method for detecting flukicidal activity](#)
- 5762986- [Method for preserving a meat product](#)
- 5785589- [Method for treatment of meat pieces by hammer and a machine for its execution](#)
- 6342261- [Method of preserving foods using noble gases](#)
- 6364759- [Method for processing an animal carcass and apparatus for providing electrical stimulation](#)
- 7205016- [Packages and methods for processing food products](#)
- 7238479- [Single nucleotide polymorphism markers in the bovine CAPN1 gene to identify meat tenderness](#)
- 7247086- [Apparatus and procedure for fish pin boning](#)
- 7249998- [Method for processing poultry](#)
- 7338356- [Method and apparatus for tenderizing meat](#)
- 7364503- [Method and apparatus for tenderizing meat](#)
- 7378119- [Meat enhancement system](#)
- 7415428- [Processing meat products responsive to customer orders](#)
- 7432057- [Genetic test for PSE-susceptible turkeys](#)
- 7494406- [Method for processing poultry](#)
- 7086940- [System for preventing carcass scorching](#)
- 7060309- [Method for vacuum treatment of meat containing sodium bicarbonate to reduce the appearance of holes in subsequently cooked meat](#)
- 7025669- [Electrical treatment of carcasses](#)
- 6468575- [Method for molding and shaping tongue](#)
- 6478667- [Method and apparatus for tenderizing meat](#)
- 6610340- [Use of water-soluble phosphates to control PSE condition in muscle products](#)
- 6648744- [Method and apparatus for tenderizing meat](#)
- 6669546- [Shock-wave meat treatment](#)
- 6682412- [Apparatus for holding, supporting and maneuvering an animal carcass while holding open the rib cage of the carcass](#)
- 6725511- [Jaw supporting device for use on a deceased person](#)
- 6848987- [Apparatus and method of transporting and stunning livestock](#)
- 6869632- [Method of improving drip loss in fresh beef, pork, and poultry](#)
- 6912434- [Method and device for processing slaughter products](#)
- 7575770- [Continuous production and packaging of perishable goods in low oxygen environments](#)

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