

CARCASS MEASUREMENTS, MEAT AND FAT YIELD IN PIEMONTESE YOUNG BULLS AND STEERS SLAUGHTERED AT THE SAME AGE

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To study and characterise Piemontese steers production a trial was carried out to evaluate carcass linear measures, meat and fat production in intact males and steers castrated at different age. 24 cattle, similar in age and initial live weight (157 d and 162 kg), were divided in 3 groups: IM - intact males, LC - late castrated (13th-month), and EC - early castrated (5th-month of age).

The calves were raised together under the same environmental condition and feeding system, until the same commercial fattening degree, then slaughtered at the same age (563 d). Final live weight, carcass weight, 2 side weights and 12 linear measures were recorded. After the commercial dissection also the meat and fat weight were recorded.

The IM showed higher live weight than the steers (589.25 vs. 539.00 and 526.75 kg, respectively in IM, LC and EC; P<0.01), and the same was also for carcass weight, carcass side weight at 24 hours and at 7 days (P<0.01).

In carcass measures IM showed a higher minimum leg width than EC (28.00 vs. 25.25 cm; P<0.05) and higher chest half girth than EC and LC (respectively 85.50 vs. 83.13 and 82.75 cm; P<0.05).

The sexual neutralisation entails a lower meat yield in steers than in IM (135.41 and 136.66 vs. 156.72, respectively in EC, LC and IM; P<0.01) and a greater fat weight in EC and in LC than in IM (respectively 7.83 and 7.59 vs. 5.00; P<0.01), but the market seems to appreciate the steers' meat quality paying higher price for such animals.

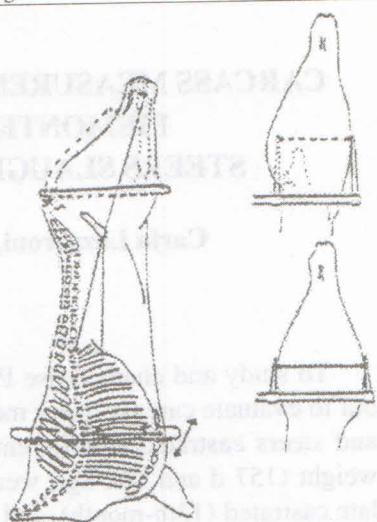
Za proizvodnju govedđeg mesa u našoj zemlji interesanta je talijanska mesna pasmina PIEMONTESE (P. C.)

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Carcass measures - Mjere trupla

- 1 - carcass length - dužina trupla
- 2 - chest depth - dubina prsnog koša
- 3 - leg length - dužina noge
- 4 - maximum width of leg - najveća širina noge
- 5 - width of leg from the medial splitting surface
širina noge od površine medijalnog razdvajanja
- 6 - loin length - dužina slabina
- 7 - maximum thickness of leg - najveća debljina noge
- 8 - maximum girth of leg - najveći obujam noge
- 9 - rump outline - obris sapi
- 10 - total chest height - ukupna visina prsnog koša
- 11 - chest half-width - polusirina prsnog koša
- 12 - chest half-girth - poluopseg prsnog koša



Dressing percentage, meat and fat yield - Postotak randmana, prinos mesa i masnoće

| | IM | LC | EC |
|---|----------|----------|----------|
| Final live weight - Završna živa vaga (kg) | 589.25 A | 539.00 B | 526.75 B |
| Carcass weight - Težina trupla (kg) | 397.63 A | 356.63 B | 356.63 B |
| Dressing percentage (%), 1 h - Postotak randmana (% 1s) | 67.46 | 66.21 | 67.62 |
| Side weight 24 h (kg) - Težina polovica 24-sata | 198.45 A | 177.20 B | 177.54 B |
| Side weight 7 d - Težina polovica 7 d (kg) | 196.54 A | 175.55 B | 175.70 B |
| Dressing percentage (%), 7 d - Postotak randmana (%), 7d) | 66.68 | 65.18 | 66.65 |
| Fatness - Debljina | 2.88 b | 4.38 a | 4.00 ab |
| Side meat yield - Prinos mesa polovica (kg) | 156.72 A | 135.41 B | 136.66 B |
| Side fat yield - Prinos masnoće polovica (kg) | 5.00 B | 7.59 A | 7.83 A |
| Meat yield - Prinos mesa (%) | 79.73 a | 77.17 b | 77.70 ab |
| Fat content - Sadržaj masnoće (%) | 2.54 b | 4.34 a | 4.48 a |

a, b: P<0.05 A, B: P<0.01

Carcass measures - Mjere trupla

| | IM | LC | EC |
|--|---------|----------|---------|
| Carcass length - Dužina trupla (cm) | 128.63 | 125.50 | 126.50 |
| Leg length - Dužina noge (cm) | 74.63 | 73.63 | 74.00 |
| Loin length - Dužina slabina (cm) | 60.63 | 61.63 | 61.00 |
| Maximum leg width - Najveća širina noge (cm) | 31.50 | 30.00 | 30.06 |
| Minimum leg width - Najmanja širina noge (cm) | 28.00 a | 27.44 ab | 25.25 b |
| Maximum leg thickness - Najveća debljina noge (cm) | 45.00 | 44.88 | 44.50 |
| Maximum leg girth - Najveći opseg noge (cm) | 126.56 | 122.50 | 123.25 |
| Buttock outline - Opseg stražnjeg dijela (cm) | 49.50 | 47.50 | 49.00 |
| Chest depth - Dubina prsnog koša (cm) | 42.00 | 43.13 | 41.88 |
| Total chest depth - Ukupna dubina prsnog koša (cm) | 64.13 | 66.75 | 66.75 |
| Half chest width - Širina, polovice prsnog koša (cm) | 21.81 | 21.00 | 20.69 |
| Chest half girth - Opseg polovice prsnog koša (cm) | 85.50 a | 82.75 b | 83.13 b |

a, b: P<0.05

**MJERENJE TRUPLA I PRINOSA MESA I MASNOĆE MLAĐIH BIKOVA I JUNACA
PIEMONTESE ZAKLANIH U ISTOJ DOBI**

Sažetak

U svrhu proučavanja i opisivanja proizvodnje junaca Piemontese provedeno je ispitivanje radi procjene linearnih mjera trupla, proizvodnje mesa i masnoće u netaknutih mužjaka i junaca kastriranih u različitoj dobi. Dvadesetčetiri goveda slične dobi i početne žive vage (157 dana i 162 kg) podijeljeno je u 3 skupine: IM – netaknuti mužjaci, LC - kasno kastrirani (13. mjesec) i EG - rano kastrirani (u dobi od 5 mjeseci).

Telad je uzgojena zajedno pod istim okolišnim uvjetima i sustavom hranjenja do istog komercijalnog stupnja tova, zatim zaklana u istoj dobi (563 d). Zabilježena je završna živa vaga, težina trupla, 2 težine polovica i 12 linearnih mjera. Nakon komercijalnog rezanja zabilježeni su težina mesa i masnoće.

IM su imali višu živu vagu nego junci (589,25 vs 539,00 i 526,75 kg u IM, LC i EC; P<0.01), a isto se odnosilo na težinu trupla, težinu polovica nakon 24 sata i 7 dana (P<0.01).

U mjerama trupla IM su imali višu minimalnu širinu nego EC (28.00 vs 25.25 cm P<0.05) te viši poluopseg prsnog koša nego EC i LC (odnosno 85.50 vs 83.13 i 82.75 cm; P P<0.05).

Spolno neutraliziranje daje niži prinos mesa u junaca nego u IM (135.41 i 136.66 vs 156.72 u LC, EC i IM; P<0.01) i veću težinu masnoće u EC i u LC nego u IM (odnosno 7.83 i 7.59 vs 5.00; P<0.01), ali tržište izgleda da cijeni kakvoču mesa junaca i plaća višu cijenu za takve životinje.

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