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Comparison of shredding traits in meat and dairy cattle breeds

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Abstract

Ten carcasses obtained from angus and holstein crossed male cattle were used. Quartering of carcasses was done at the eleventh intercostal space. As a result of the shredding process; it was determined that ground beef and chuck meat ratios of Angus cattle were higher, and the ratio of valuable meat (tenderloin, sirloin, ribeye), round meat and bone was lower.

Key Words: Carcass Shredding, Bone Ratio, Meat Ratio

Introduction: Carcass shredding process; It can be expressed as the process of separating the muscles from the bones and grouping the pieces of meat according to their parts. Cattle meats are divided into sections valuable meats, round, chuck and ground beef.

Materials and Methods:

1. Ten carcasses obtained from angus and holstein crossbred cattle aged 12-24 months were used.
2. An electric hand saw was used to quartering carcasses.
3. Digital weighing scale was used in carcass weighing.
4. A scale was used to weigh pieces of meat and bones.
5. A knife was used in the carcass shredding process.

Results:

- It was determined that the ground beef ratio of the carcasses obtained from Angus cattle was 48.31% and from Holstein cattle was 36.78%.
- It has been determined that carcasses obtained from Angus cattle have a lower ratio of valuable meat, bone and round, but a higher ratio of ground beef.

Angus Cattle	Weigh (kg)	Ratio (%)
Ground beef	1.744	48.31
Chuck	520	14.40
Round	666	18.45
Ribeye	103	2.85
Sirloin	70	1.93
Tenderloin	35	0.96
Bone	458.5	12.7

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Discussion: Performing the shredding process individually may provide more accurate results.

Conclusion: Consequently the study, it was seen that the ratio of valuable meat and bone was lower than the carcasses of the other group due to the higher average carcass weight of Angus cattle carcasses. Also, Angus cattle had a higher fat content compared to Holstein cattle, resulting in a higher ground beef ratio and a lower round beef ratio.

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