Meat

The Relation of Feathering and Overflow Fat of Lamb Carcasses to the Grade of the Lamb, Degree of Marbling, and Market Value of the Lamb (Project 380)

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This project was undertaken in the spring of 1959 to attempt to determine the relationship, if any, between feathering, fat in the loin, and the marbling of the meat. Eighty-eight lambs were slaughtered in 1958, 235 in 1961, and about 60 will be slaughtered this year.

Carcasses from lambs produced by crossing Hampshire rams and Suffolk ewes produced highly acceptable lambs weighing 93 pounds in 82 to 157 days in 1949 (average 135 days) and from 98 to 175 days (average 121 days) in 1951. All lambs provided average grades of prime, with a few grades of choice, in the summers of 1948 and 1950. All lambs were cut into two equal portions.

Correlations for both 1950 and 1961 data show a highly significant relationship between feathering, fat in the loin, and marbling of the meat. Feathering also was significantly correlated with grade; high grading, and low fat and marbling, and percentages of fat in the lambs' carcasses were highly related to all quality factors in 1950, but much less so in 1961. In general, external inspection of quality used in grading lambs was highly satisfactory with "A" (young) maturity lambs.

The Relation of Packaging Material to the Keeping Quality of Frozen Pork (Project 121)

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From 1953 to 1955, the United States Department of Agriculture has been collecting information on the keeping quality of frozen pork. In 1959, additional materials were added to the study.

Factors which affect the keeping quality of pork include:

- Packaging materials: Polyethylene, Polypropylene, Mylar, and Aluminum Foil.
- Initial temperature of the meat.
- Initial weight of the meat.
- Initial fat content of the meat.
- Initial water content of the meat.

The Effect of Level of Dietary Iron on Pork Muscle Characteristics

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Increasing undesirable muscle characteristics in pork carcasses make it difficult to alter or improve pork muscle quality desirable. Effects of various levels of dietary iron and copper (or nickel) on pork muscle were investigated in this experiment.

Procedure

Ninety-six male pigs weighing 100 to 150 pounds were fed a diet containing varying levels of copper and iron in the feed. The pigs were divided into four groups, each group receiving a different treatment. The results are presented in Table 15.