Meat

Influence of Breeding and Length of Feeding Period on Carcass Characteristics and Palatability of Beef.

D. L. Mackintosh, D. H. Kroepf, D. L. Good, J. D. Wheat, John Tengarden, and Dorothy L. Harrison

Sixty-four steer calves owned by Martin K. Elly and sired by the same bull were selected randomly from the 1962 fall calf crop. The calves were then placed on one of two feeding regimens: 1) Eight steers were fed the standard feed regimen, and 12 steers were fed a supplemental high-protein feed regimen. The remaining 54 steers were fed the standard feed regimen. At the end of the 12-week feeding period, the steers were slaughtered at the Kansas City, Kansas, slaughter plant. The meat samples were then analyzed for various characteristics, including fat thickness, muscle thickness, and tenderness.

Factors Related to Grade "A" Maturity Lambs.


Work on this phase of the lamb project was completed in the spring of 1963 and during the following year, the data obtained were analyzed. A total of 311 lamb carcasses were evaluated. The data obtained were analyzed by the Statistical Laboratory for analysis. The results concluded that the subjective measurements of quality in grading lamb carcasses correlate highly with quality of the meat. This correlation was observed to be the best indicator of quality as evaluated by a taste panel.

The Relationship of Certain Physical and Chemical Factors to Cooking and Sensory Evaluations of Beef.

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A group of 32 whole beef ribs, from cattle of known history, ranging in grade from high standard to high value, were used. A lamb (dorsal rib end muscle) sample was removed at the 12th rib and used to obtain a comparison of cooking capacity and sensory evaluation. The 8-14th rib end muscle was similarly analyzed for protein, moisture, and other factors. The 8-14th rib end muscle was removed for analysis, and the cooking capacity and sensory evaluation were determined by persons of the Department of Foods and Nutrition. The results concluded that the cooking capacity and sensory evaluation were significantly related to the grade of the meat.

Influence of Size on Quality of Beef.

D. L. Mackintosh, D. H. Kroepf, D. L. Good, J. D. Wheat, John Tengarden, and Dorothy L. Harrison

Seventy head of fed Hereford steers, sired by four different bulls, were slaughtered in Kansas City and the rib end muscle was obtained from each steer. The results concluded that the cooking capacity and sensory evaluation were significantly related to the grade of the meat.

<table>
<thead>
<tr>
<th>Month</th>
<th>Week 1</th>
<th>Week 2</th>
<th>Week 3</th>
<th>Week 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Av. slaughter grade</td>
<td>12.7</td>
<td>11.9</td>
<td>11.8</td>
<td>12.0</td>
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<tr>
<td>Av. carcass grade</td>
<td>8.48</td>
<td>8.2</td>
<td>8.0</td>
<td>8.7</td>
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<tr>
<td>Av. marbling</td>
<td>11.3</td>
<td>10.2</td>
<td>10.3</td>
<td>11.6</td>
</tr>
</tbody>
</table>

Final distribution of the carcass grades was: Low Choice, 2; High Good, 4; Average Good, 12; Low Good, 44; High Standard, 4. Palatability data not yet available.