

## THE CORRELATION COEFFICIENTS OF INDEXES OF CATTLE'S MEAT'S PRODUCTION AND THE USING OF THEM IN PRACTICE

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**Summary.** The data's of the researches presented in the article are about correlation coefficients of indexes of separate carcass of Lithuanian black and white bulls and the possibilities to establish some indexes of meaty in indirect way.

The correlation coefficient between muscle longissimus dorsi by the latest rib and the yield of soft parts of carcass is rather high ( $r=0,73$ ;  $P<0,001$ ) and carrying out the selection of the cattle it could be used as the indirect index of meaty. The correlation coefficient between morphological and chemical composition of soft parts of the piece of three ribs 9,10,11 and accordingly indexes of all carcass was sufficiently high ( $r=0,79-0,88$ ;  $P<0,001$ ). The difference between three rib's of the piece and morphological composition of all carcass was statistically reliable ( $P<0,05$ ), but between chemical composition it was not large and statistically not reliable. That is why the composition of the edible parts of the ribs piece could be used if you like to describe the chemical composition of the edible parts of all carcass without cutting all carcass. The morphological composition of bull's carcass without cutting all carcass could be established according to masses of the humerus and thigh-bone. The mass of carcasses bones get multiplying the mass of the humerus by coefficient 26,002 or the thigh bone by coefficient 19,212 practically wasn't different from the mass after cutting all carcass, these coefficients should be accurate when there are cattle of another productions directions and female cattle production.

**Keywords:** cattle, bull, carcass, meat, correlation coefficient, muscles, the chemical composition of meat.