

## COMPARATIVE ANALYSIS OF MEAT CHARACTERISTICS IN MODERN SELECTION OF LITHUANIAN BLACK-AND-WHITES AND LITHUANIAN RED CATTLE

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**Summary.** Comparative analysis of meat characteristics and quality in modern selection of Lithuanian Black-and-Whites and Lithuanian Red bulls was performed in 2004-2005. Bulls were raised at the same feeding and keeping conditions until 500 days of age. Afterwards bulls were measured, slaughtered and main indexes characterizing meat quality (chemical composition, pH, color, water binding capacity, shear force, cooking loss and index of protein) were evaluated. It was established that Lithuanian Black-and-Whites of modern selection were longer and their rear of the body was more developed. The bulls of both breeds have shown a different growth speed. The carcass yield of non-holsteinized Lithuanian Black-and-Whites was on 1.75 % higher compared to Lithuanian Red bulls. The yield of the ham portion of Lithuanian Red bulls was on 1.4 % higher compared to Lithuanian Black-and-Whites. Loin lean area of Lithuanian Red bulls was on 11 cm<sup>2</sup> higher compared to Lithuanian Black-and-Whites. However, there were no statistical differences in chemical composition of meat. The tendency of Lithuanian Red for the higher shear force and for the lower cooking loss was observed. There were no differences in remaining indexes of meat quality.

**Keywords:** breed, bulls, growth speed, carcass yield, meat quality.