

CARCASS AND MEAT QUALITY CHARACTERISTICS OF YOUNG BLACK-AND-WHITE AND RED-AND-WHITE HOLSTEIN-FRIESIAN BULLS

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Abstract. The objective of this study was to determine carcass and meat quality characteristics of young Black-and-White and Red-and-White Holstein-Friesian bulls. The study involved 98 young Polish Holstein-Friesian bulls, including 53 Black-and-Whites and 45 Red-and-Whites, fed high-concentrate diets. The bulls were slaughtered at approximately 570 kg BW, and carcass quality was evaluated. The average daily gains of intensively fed Red-and-White and Black-and-White Holstein-Friesian bulls were high, at 1270 g and 1200 g respectively. The average carcass dressing percentage was similar in bulls of both groups, exceeding 55%. Red-and-White bulls had a higher percentage share of carcasses in conformation classes R, R- and O+. The carcasses of Black-and-White bulls had a higher proportion of forepart cuts, i.e. fore ribs, thin flank and shoulder muscles, and a lower proportion of meat of quality classes I and II, and bones. The meat of intensively fed Holstein-Friesian bulls from both groups was characterized by good quality. As many as 95% of beef samples had pH below 5.80 and could undergo ripening. An analysis of the physicochemical properties of meat showed no significant differences between groups. Meat from Red-and-White bulls received significantly higher scores for taste and juiciness in an organoleptic evaluation.

Keywords: young bulls, slaughter value, meat quality.