

# Czech Academy of Agricultural Sciences



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**Czech Journal of Animal Science**

**Carcass value of the progeny of tested beef bulls**

Polách P., Šubrt J., Bjelka M., Uttendorfský K., Filipčík R.

**Czech J. Anim. Sci., 49 (2004): 315-322**

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In the study focused on the estimation of the efficiency of beef cattle in the conditions of the Czech Republic, 361 half-carcasses of the offspring of crossbred bulls of tested young beef sires were dissected. The bulls were fattened

together and slaughtered at the age of  $500 \pm 30$  days. The tested breeds were Aberdeen Angus (AA), Blonde d'Aquitaine (BA), Belgian Blue (BB), Charolais (CH), Hereford (HE), Limousine (LI), and Piemontese (PI). The control groups were bulls of the Czech Pied (C) and Holstein (H) breeds. The best commercial class according to the SEUROP system was found in the offspring of Charolais sires (3.17). The fat content was the highest in the BB group (2.45) and the lowest ( $P < 0.01$ ) in the PI group (1.50). The average hot carcass weight was 332.54 kg and was significantly ( $P < 0.05$ ) the lowest in bulls of the HE group (290.50 kg). After dissection the dressing percentage of meat, bone, separable fat, and the meat/bone ratio were calculated. The average meat percentage in the carcass was 78.47%. The dressing percentage of meat of PI group was 80.33% and was the highest of all the groups ( $P < 0.01$ ). H group showed the highest proportion of bones (19.79%), which was by 2% higher than in PI group. The content of separable fat ranged between 1.29 and 3.68%.

## Keywords:

beef cattle; bulls; commercial type; carcass quality; SEUROP; carcass composition

[ [fulltext](#) ]

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