

CONSTRUINDO SABERES, FORMANDO PESSOAS E TRANSFORMANDO A PRODUÇÃO ANIMAL

CARCASS AND MEAT CHARACTERISTICS OF YOUNG ANGUS STEERS FINISHED IN CONVENTIONAL FEEDLOT OR WHOLE GRAIN

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Finishing is one of the most important stages of beef cattle production, at the same time there is need a minimum carcass finish to reach the quality requirements. The feedlot and the consequent increases of energy on the diet are one of the tools used to support the carcass fat thickness, however, diets such as whole grain without use of forage can alter some carcass and meat characteristics and need to be study. Thus, was evaluated two finishing diets at feedlot, one with corn silage and commercial concentrate (CC), ratio 60/40 respectively, and other with whole corn and a protein-vitamin-mineral concentrate (WG), ratio 85/15, in order to evaluate the results of this diets on carcass and meat characteristics. The experiment was carried out in a commercial farm, with 20 Aberdeen Angus castrated animals, divided into two equal groups, according to the treatments mentioned above. The animals were kept in a feedlot for 14 days of adaptation and another 100 days until slaughter, when they reached more than 450 kg of live weight. Hot carcass weight, carcass yield, cold carcass weight, fat color, pH and temperature of carcass (0 and 24 hours) were measured in the slaughter of the animals. From the section of the *Longissimus thoracis* muscle (ribeye) between the 11th and the 13th ribs on the left half carcass, the length and width of the muscle were measured with a ruler and the subcutaneous fat thickness with a digital caliper. Subsequently, this samples were submitted to a tenderness evaluation with a texturometer. The data were submitted to analysis of variance by the Fisher-Snedecor test using the SAS software. Between all evaluated traits, the carcass yield are the unique that presents statistic difference ($p < 0,0161$). The animals that received the WG diet (53,49%) have better yield compared to in the CC treatment (51,88%). This result was expected, because with lower consumption of fiber and less ruminal filling, the animal deposits more carcass. With these results we can conclude that the animals who received the diet WG presented better carcass yield, characteristic that effects the value received by animal. Studies are being carried out to evaluated the fatty acid profile from this groups.

Keywords: diets, quality, tenderness, yield

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