

Economic value of primary cuts, obtained from carcasses of different quality grade bull calves

S u m m a r y

The study was performed on 42 carcasses of young slaughter bulls, representing conformation grades U, R and O, and on 35 carcasses belonging to fatness grades 2 and 3. The carcasses were purchased at the Meat Plant „MORLINY” SA (Joint Stock Company) in Ostróda. Beef half-carasses were divided into primary cuts, which were then further divided into meat of various quality grades or into retail cuts and cuts to be used for culinary purposes. Finally, the market value of primary cuts divided into meat of various quality grades or into retail cuts and cuts for culinary purposes was estimated. It was found that round, fore ribs, best ribs and shoulder, divided into meat of quality grades I, II, III and IV, tallow, tendons and bones, had the highest market value (per 100 kg of primary cut). The value of the above primary cuts, divided into cuts for culinary purposes and retail cuts, increased by about 60% and 40%, respectively. Carcasses of higher conformation grades in the EUROP classification system provided primary cuts characterized by a higher market value, divided further into smaller beef cuts, retail cuts or cuts for culinary purposes. Differences between carcass quality grades, determined for particular beef cuts, ranged from 1% to 10%. The analysis of the market value of cuts obtained from carcasses of young slaughter bulls, classified into fatness grades 2 and 3, showed that an increase in carcass fatness was accompanied by a decrease in the market value of primary cuts, regardless of what they are intended for (small cuts of boneless beef, retail cuts, cuts for culinary purposes). The greatest differences in prices were recorded for flank, brisket and best ribs (approx. 6%), whereas the smallest – for best end of neck (approx. 1%).