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Slaughter value of heifer and bull carcasses and the economic result, obtained from their classification into culinary elements

S u m m a r y

The experimental materials comprised 12 carcasses of young bulls and 11 carcasses of heifers, hybrids produced by crossing Polish Holstein-Friesian Black-and-White strain cows with Limousine bulls. The carcasses were classified into conformation class R and into fat classes 2 and 3. Half-carcasses were divided into primal cuts, which were further divided into retail or consumer cuts, and meat of various quality classes was separated. The market value of primal cuts was determined following their division into retail cuts and consumer cuts, and after the separation of meat of various quality classes. The results of the study showed that bull carcasses were characterized by higher proportions of fore cuts (chuck, rib) and lower proportions of sirloin and round of beef (rump, thick flank, top round), which was also validated by an economic analysis. Comparable percentages of valuable cuts in the carcasses of young bulls and heifers indicate that the lists of purchase prices established for young slaughter cattle should be modified so as to decrease the considerable difference (15%) observed in the prices offered to producers of bull and heifer carcasses. It was also found that the division of primal cuts into consumer and retail cuts enables to increase their market value by approximately 60% and 40%. respectively.