

LSU Carcass Data for Sastex Beef calves

Below you will see two tables, one is of the carcass data collected from your steers and the other is the tenderness values measured from the samples I collected.

General Observations:

The carcasses had low amounts of external fat as well as marbling. All three of the carcasses were fairly heavy muscled compared to other carcasses in the same weight range. The muscle texture was fine to moderately fine which is expected in animals this age.

Carcass Data:

The table below shows that the Ribeye area was larger in these cattle and they were considerably trimmer when compared to cattle of similar weights. There was less external fat as stated above and the cattle graded Standard and Select which means that there is some intramuscular fat within the loin eyes, but at low levels.

ID	Hot Carcass Weight	Fat Thickness	Ribeye Area	Marbling Score	Quality Grade	Yield Grade
1 (Bull)	613	.03	12.3	PD	Standard	1.06
2	471	.01	8.9	Traces	Standard	1.56
3	459	.08	9.9	Slights	Select	1.27
Your Avg	514	.04	12.9	Traces	Standard	1.29
IndustryAvg	447	.29	8.88	Slight	Select	2.4

Cooking and Tenderness Results:

The table below shows that the steak samples had slightly less amount of cook loss, the amount of weight lost during cooking, than others tested in the past. This is partly due to the fact that the steaks had very little marbling, increased fat tends to increase cook loss. The shear values,(amount of force it takes to cut through the cooked sample in kilograms) were slightly lower in the steaks from your cattle when compared to samples from other cattle of similar age. The samples from your cattle seemed to be acceptable in shear force and cook loss.

Steak ID	Cook Loss in Grams	Shear Force in Kg
1	77.9	4.50
2	34.9	3.57
54	41.7	4.3
Your Avg	51.5	4.12
Industry Avg	58	6.2

All of these data are preliminary. More numbers of cattle will increase the accuracy and validity of the data set.