



SLAUGHTER INDICATORS OF CASTRATED BULLS

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Annotation

Studies have shown that it is possible to improve their meat productivity and meat quality by rearing bull-calves from 4-7 months of age to 24-26 months of age.

Keywords. Bulls, control slaughter, meat productivity, slaughter expenditure, internal fat, castration.

Introduction

The main part of meat products produced in the country is beef, and currently the number of cattle in Uzbekistan is 13,557.6 thousand. The role of cattle breeding in the supply of quality meat to the population of our country and meeting the needs for meat products is of great importance.

Research Materials and Methodology

Given that 93% of cattle in Uzbekistan are kept in households and most of them are local cattle, in order to increase the meat productivity and improve the quality of local young bulls (average 4-6 months) the bulls were selected and divided into 4 groups. Group I - uncastrated bulls, taken as control group, Group II - surgically castrated, Group III – castrated in the compression method, group IV - castrated by the method of binding with the help of rubber .

Research Results

To study the effect of methods on meat productivity, 3 bulls from each group were slaughtered and analyzed at 26 months of age. Slaughter results of castrated and uncastrated bulls are given in Table 1. The analysis of the table shows that the meat products of the 2nd category of group I bulls had the highest performance of 41 kg. They were 12% higher than group II, 7% higher than group III, and 9.6% higher than group IV. Expenditure of meat products of the 1st category was 8.8 kg, which is -10% higher than in group II, and 4.8% higher than in groups III and IV.

Skin's expenditure by groups constituted 9.5%; 10.8%; 9.2%; 9.6% respectively.





Table 1 Slaughter results of bulls in practice

Indicators	Control guruhi	1 experimental group Squeeze method castration	2 experimental group rubber method castration	3 experimental group Surgery method castration
Previous live weight before slaughter, kg	385	404	400	402
Blood amount , kg	9.2	10.0	10.5	9.8
Head	18.8	16.4	17.20	16.80
Feet : front	3.00	3.00	2.80	2.90
back	3.4	3.4	3.20	3.30
Coccyx	1.4	1.20	1.30	1.30
Lungs	3.7	3.5	3.60	3.50
Heart	1.7	1.6	1.80	1.70
Liver	5.1	4.4	4.60	4.80
Black spleen	0.7	0.8	0.70	0.70
Kidneys kg	0.6	0.8	0.70	0.60
Stomach	11.4	9.5	10.80	10.20
Skin kg	35.2	43.8	37.1	38.6
Size m .k v	539.1	625.4	576.0	562.2
Length cm	251	283.5	262.9	265.8
Width , cm	214.8	220.6	219.1	211.5
Thickness average , mm	7.3	7.1	7	7.1
Neck part (v t.ch. Vorotok)	7.3	7	7.3	7.2
Biqin part (Pola)	6.7	6.8	6.6	6.7
Coccyx part (Oguzok)	7.8	7.4	7.3	7.5
2 internal fat, total kg	13.8	12.3	11.6	13.6
piece , total kg	188.5	208.3	202.0	204.3
The left half piece	93.8	104.8	101.2	102.6
The right half piece	94.7	103.5	100.8	101.7
Slaughter weight , kg	197.9	220.6	213.6	217.9
Slaughter expenditure ,%	51.4	54.6	53.4	54.2

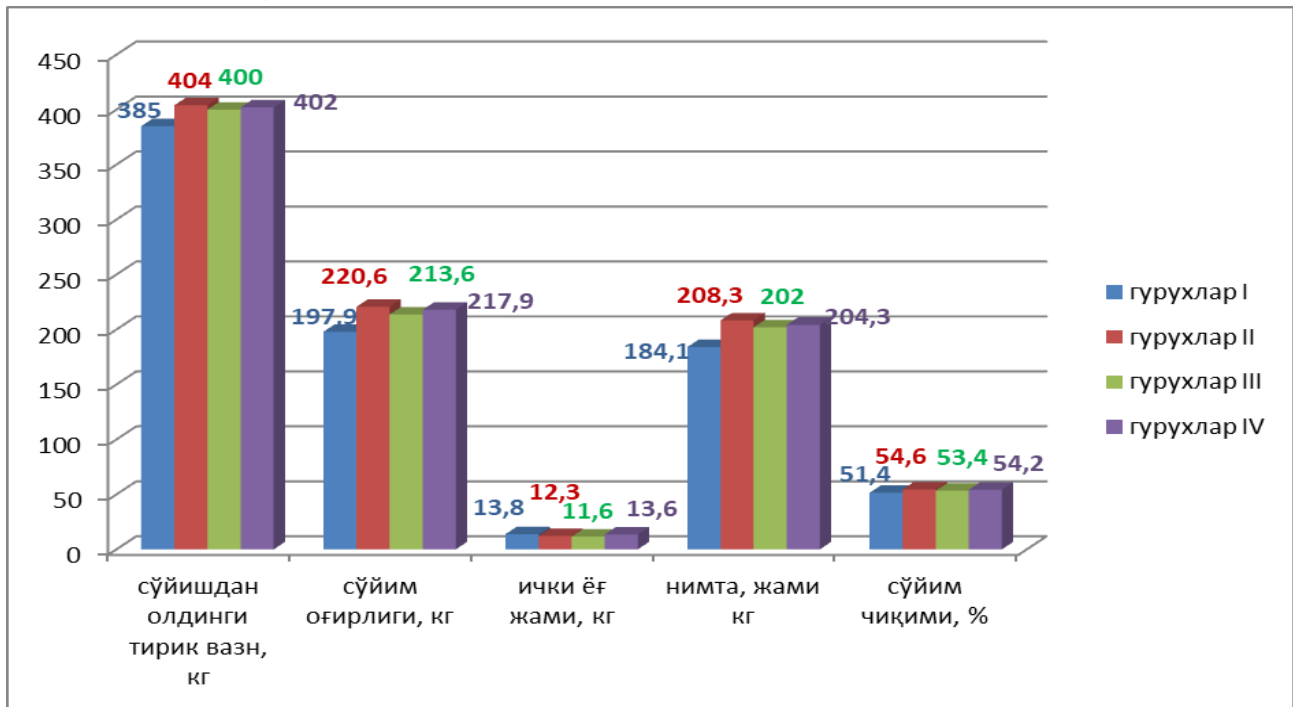


Diagram. Slaughter indicators of experimental bulls

The results of the analysis of the diagram data show that the live weight index before slaughter was higher in group I bulls. They were 19 kg higher than bulls in the control group, 4.0 kg higher than in group II, and 2.0 kg higher than in group III. The control slaughter showed that the piece weight in the control group bulls weighed 24.2 kg heavier than group I bulls, 6.3 kg heavier than group II bulls, and 4.0 kg heavier than group III bulls. Internal fat expenditure in group I bulls was 12.2%, 19.0%, 1.5% higher than their peers, respectively.

Slaughter expenditure was at the level of demand in all experimental groups, but the highest rate was in group I bulls, which was 54.6%.

In order to evaluate the meat of the experimental bulls, a tasting process was performed, in which broth, boiled and roasted meat were evaluated (Table 2).

Table 2 Organoleptic characteristics of experimental bull meat, points

Indicators	groups			
	I	II	III	IV
Broth meat	27.1	31.6	32.1	29.9
Boiled meat	35.2	39.8	47	44
Roasted meat	41	44	50.8	46



From the data in Table 2, it can be seen that the meat of the castrated bulls in the experimental groups had higher performance than in the control group. They were 4.0 to 9.8 points higher for roasted meat, 4.6 to 11.8 points higher for boiled meat, and 2.8 to 5.0 points higher for broth meat.

Conclusion

Studies have shown that the live weight in group I bulls was on average 3 kg higher than in group II and III bulls. They were 17 kg higher than the bulls in the control group, 4.0 kg higher than the bulls castrated by the rubber method, and 2.0 kg higher than the bulls castrated by the surgical method.

The control slaughter showed that the piece weight in group I bulls was 19.8 kg heavier than in control group bulls, 6.3 kg heavier than in group II bulls and 4.0 kg heavier than in group III bulls.

Slaughter expenditure was at the level of demand in all experimental groups, but the highest rate was in group I bulls, which was 54.6%.

In order to evaluate the meat of experimental bulls, a tasting process was carried out, in which the evaluation of broth, boiled and roasted meat allows to improve their meat productivity and meat quality through care until the age of 26 months.

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