



MEAT PRODUCTIVITY OF LATINOS

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Anotation

The weight of a sheep without a head, skin, internal organs after shearing from the front ankle joint without a back leg jump joint and accompanied by internal fat is called slaughter weight. The percentage expression of the ratio of the weight of the slaughter to the weight of the slaughtered living is called the slaughter output. It is 35-60% under the influence of various factors. 35-40% of the meat produced in our country corresponds to mutton. The breeding of mutton corresponds to the natural and climatic capabilities of our republic, as well as national traditions. That is why there is a very wide range of opportunities for the cultivation of mutton on vast pastures. In this regard, the widespread distribution of farming in the industry, the production of wool in peasant and personal subsidiary farms (on the account of tons) is 15480 in all categories of farms; including 11166 tn in the population; 4174 tn in agricultural enterprises; 140 tn of wool was developed on farms.

Keywords: Sheep, meat, fat, live weight, liver, heart, lungs, diaphragm, larynx, trachea, Daily obesity, pasture.

Karakul skin production (on the account of a thousand units) was 803.5 in all categories of farms; including 235.7 in the population; 567.8 in agricultural enterprises. On additional measures to further support livestock sectors from the state. (Presidential decree PQ-5017.), On additional measures for the further development of martial arts and equestrian sports and the popularization of modern beshkurash and polo sports (Presidential decree PQ-5024), on additional measures for the further development of the Karakulk network (Presidential decree PP - - 4984) developed snow and decrees. The meat and butt fat of Hisori and jaydari sheep, which are being hit in our country, are considered unequal, they can be used to make hearty, wonderful dishes and are high in calories. Animal fats are mainly composed of





palmitate, stearin, olein and no more other fatty acids. Sheep fat contains 3-4% palmitin, 3-7% oleic acids low, and 5-12% stearic acid high compared to beef and pork fat. Unsaturated fatty acids are 6.7% less in mutton than in pork and 3.4% more in beef. The most positive indicator of mutton meat is its low cholesterol content - 29 mg%.

In mutton, nicotinic acid, biotin and vitamins V12 are more common. Mutton is a source of calcium and phosphorus. Micro elements such as copper, zinc are abundant compared to other meats. Meat productivity of sheep live weight before slaughter, slaughter weight, nimta weight, soy output, lahm meat in nimta, bone, tendon ratio, varietal meat output, additional products of slaughter are determined by the satiety of meat. The living weight before slaughter is said to be the living weight after leaving the sheep hungry for 12 hours. During this period, sheep weight can decrease by 2.5-3.5%. The weight of a sheep without a head, skin, internal organs after shearing from the front ankle joint without a back leg jump joint and accompanied by internal fat is called slaughter weight. The percentage expression of the ratio of the weight of the slaughter to the weight of the slaughtered living is called the slaughter output. It is 35-60% under the influence of various factors. Sheep, depending on their obesity, are divided into the following categories: high, medium and below the Middle.

Additional products of the slaughter are divided into: a) soft products – liver, heart, lungs, diaphragm, Partridge with trachea, spleen, larynx, udder and brain; b) mucous products – large abdomen, rectum; C) woolen products – head. Depending on the categories, the following output is set in relation to the living weight:

Nº	Product type	I-category	Nº	Product type	II- category
1	Liver	1	1	Big belly	1.4
2	Language	0.3	2	Higildak	0.15
3	Brain	0.15	3	Contaminated pieces of meat	0.1
4	Bosphorus	0.38	4	Lung	0.8
5	Heart	0.45	5	Divorce	0.2
6	Diaphragm	0.32	6	Head without brain and tongue	3.6
	total	2.6 %		total	6.25%

Category I: liver-1, tongue-0.3, brain-0.15, articulation-0.38, heart-0.45, diaphragm-0.32, total – 2.6%. Category II: large abdomen-1.4, larynx-0.15, contaminated pieces of meat-0.1, lungs-0.8, spleen-0.2, head without brain and tongue-3.6, total – 6.25. The quality of mutton meat is determined by its color, smell, taste, tenderness, juiciness and calorificity. The quality of food of meat depends on its chemical composition, it depends on the breed of sheep, age and degree of obesity. The meat



productivity of sheep is influenced by genetic and organizational and economic factors.

Genetic factor-different productivity direction and breed sheep differ in meat productivity. Sheep of the short, jaydari, Alai breed, which are bred in our country, are rapidly maturing with their fast maturity and meat productivity England is not inferior in breed. Hisori breed lambs weigh up to 38-45 kg when separated from their mother at 4 months of age and can sometimes reach 60-65 kg. England specialized sheep breeds of lambs during this period Press only 39-50 kg of stones. A positive biological feature of domestic rump coarse-woolly sheep is the ability to quickly accumulate internal and butt fat in the grass wealth of pastures from early spring and then use it when necessary. The meat productivity of sheep is influenced by the degree of feeding and hilly, storage methods, the degree of obesity, gender, age, coagulation. The effective period for the transfer of sheep to meat is the age of 5-10 months. Intensive cultivation and bulging of lambs is biologically expedient and cost-effective, at this time they can reach a weight of 40-50 kg, as a result of which sergosht, fat-less nymphs are obtained and less food units are used for weight gain of 1 kg.

75-78% of the herd in rump and Karakul Sheep Breeding allows to increase meat production. To do this, it is necessary to transfer all sheep to meat, except for the parrots allocated for the restoration of the herd.

Exaggerating sheep and fattening in pastures

It is considered a guarantee of breeding and improving the quality of mutton. Growing and bulging should be intensive daily obesity should be high. Only then can feed and Labor be economical. For example, in order for a lamb of meat, fat and barra skin-giving orientation to gain 1 kg of weight, an average of 8 food units are spent per 150 g of milk when fattening, and 6-7 food units when fattening 200 g. To grow cheap and tasty mutton, fattening sheep in pastures and grain-mowed areas gives good results. It is advisable to slaughter sheep after reaching obesity. Sheep in high obesity in adulthood have 16-17% bone in their nymphs, in lean ones – 29-30%. Lambs that are well fattened have 24-25% bone in their nymphs, while lean lambs have 34-35%. Fat mutton has a higher fat content, making it nutritious. Considered to have a high food value, mutton should have a fat-to-protein ratio of 1:1.

The average slaughter yield when sheep reach adulthood is 50-60% , and in Lambs-45-50%.





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