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Slaughter value of goat kids as related to breed

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The growing interest in goat breeding, which has recently been observed in Poland, is due to the increased demand for goat milk products and is also related to the production of young kids for slaughter. Poland has no tradition of eating young goat meat, which is largely used by breeders for the purposes of agritourism farms among others. Despite its high nutritive and taste value, goat meat is undervalued by consumers. It contains more protein than lamb meat and veal, has low-cholesterol fat and contains more unsaturated acids and L-carnitine than beef, which determines the health-promoting properties of this product.

The aim of the present study was to evaluate the slaughter value of kids representing three dairy breeds: Saanen, Alpine and White Improved. Goat kids were slaughtered at the age of 3 and 6 months. Kid origin and slaughter age resulted in significant differences in dressing percentage, which was the lowest in White Improved (43.56 and 41.52 at 3 and 6 months, respectively) and the highest in Saanen goats (48.34 and 46.26, respectively). In Alpine goats, the respective values were 47.2 and 43.83.

The weight of valuable cuts (best end of neck, saddle, shoulder and leg) was higher in kids slaughtered at 6 months of age. The mean content of valuable cuts in half-carasses was lower in kids slaughtered at 6 months compared to those slaughtered at 3 months of age.