

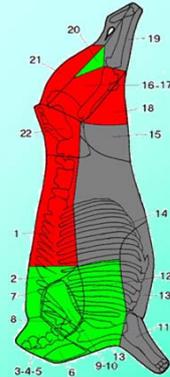


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Quality Symposium



# Meat yield in double muscled Piemontese young bulls: official and commercial retail cuts quality production



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## AIM

to **valorise**  
the Piemontese cattle breed  
and its **meat production**,  
one of the higher among cattle,  
evaluating the **official**  
and **commercial quality**  
of different **retail cuts**  
according to  
**consumer preferences**



## COMMERCIAL MEAT QUALITY

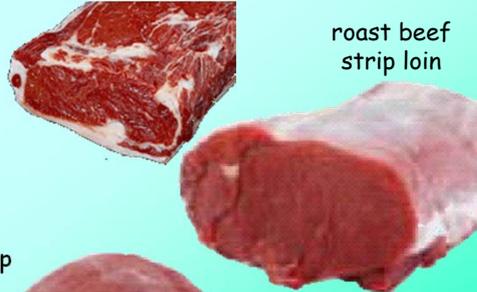
### consumers

- (hygiene - safety)
- **cut size (steak)**
- **leanness - marbling**
- **colour**
- water holding capacity
- shelf life
- cooking time
- **tenderness**
- juiciness
- flavour
- ...

blade fillet



roast beef strip loin



rump



## MATERIAL AND METHODS (1)

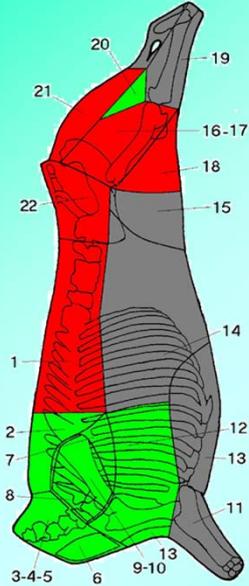
- **21 Piemontese** young bulls, reared in different farms in the same area, slaughtered at **16-17 months of age** and **550-630 kg of live weight**, at an **average fattening degree**



- **carcasses of 375-440 kg**, commercial dissected following local market rules
- **cuts, bones, fat and trimmings weights** collected



## MATERIAL AND METHODS (2)



- **anatomical classification:**

**14 retail cuts** from forequarter

**8 retail cuts** from pistola hindquarter

- **commercial classification:**

**1st quality** meat - 12 cuts for **steak**  
grilling - broiling - frying

**2nd quality** meat - 22 cuts for **roast**  
roasting - braising - baking

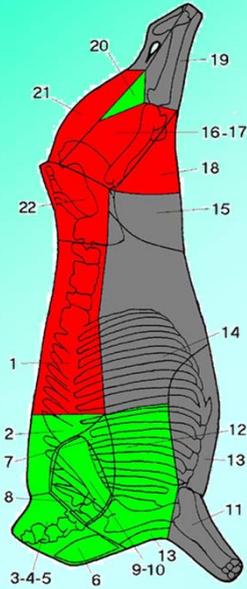
**3rd quality** meat - 10 cuts for **stew**  
stewing - boiling

## DISSECTION RESULTS

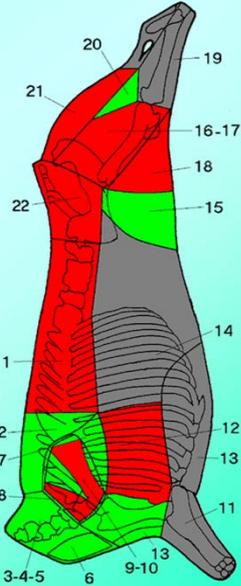
carcass (kg)	408
dressing percentage (%)	69
carcass meat (%)	75
(kg)	307
carcass bones (%)	15
(kg)	63
carcass fat and trimmings (%)	9
(kg)	38
forequarters meat (%)	53
(kg)	163
pistola hindquarters meat (%)	47
(kg)	144



## COMMERCIAL DISSECTION

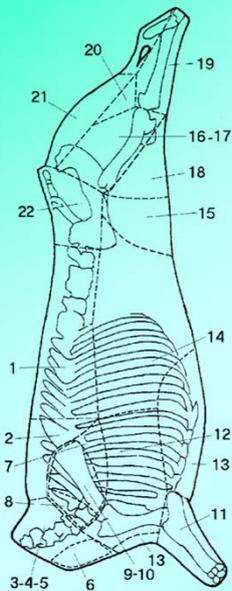


**local Piemontese**  
 18 **1st quality** cuts  
 18 **2nd quality** cuts  
 8 **3rd quality** cuts



**Italian tradition**  
 12 **1st quality** cuts  
 22 **2nd quality** cuts  
 10 **3rd quality** cuts

## RETAIL CUT SCHEME



**forequarters:**

2. middle rib; 3-4-5-6. chuck; 7-8-9-12. shoulder clod; 10: blade filet; 11. shank; 13. brisket; 14. flank; 15. cap of rump;

**pistola hindquarters:**

1. strip loin - tenderloin; 16. top side; 17. top beef; 18. thick flank; 19. shank; 20. leg of beef; 21. eye round; 22. rump;

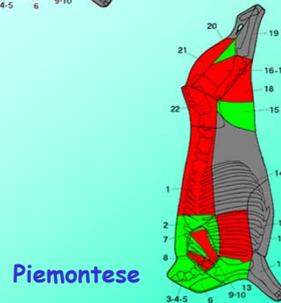
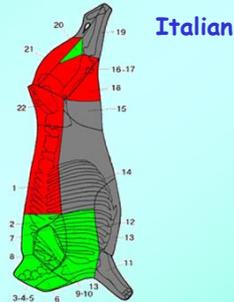
## COMMERCIAL RESULTS (1)

### Italian tradition

<b>1<sup>st</sup> quality meat (%)</b>	<b>43</b>
(kg)	133
<b>2<sup>nd</sup> quality meat (%)</b>	<b>34</b>
(kg)	103
<b>3<sup>rd</sup> quality meat (%)</b>	<b>23</b>
(kg)	71

### Piemontese breed - local butchers

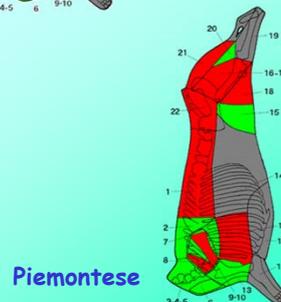
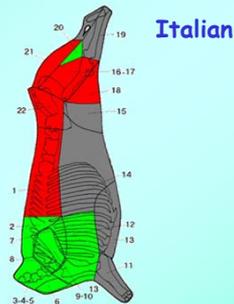
<b>1<sup>st</sup> quality meat (%)</b>	<b>54</b>
(kg)	166
<b>2<sup>nd</sup> quality meat (%)</b>	<b>24</b>
(kg)	73
<b>3<sup>rd</sup> quality meat (%)</b>	<b>22</b>
(kg)	68



## COMMERCIAL RESULTS (2)

### local butchers vs. Italian tradition

<b>1<sup>st</sup> quality meat (n)</b>	<b>+6</b>
(kg)	+33
(%)	+11
<b>2<sup>nd</sup> quality meat (n)</b>	<b>-4</b>
(kg)	-30
(%)	-10
<b>3<sup>rd</sup> quality meat (n)</b>	<b>-2</b>
(kg)	-3
(%)	-1



## ECONOMIC RESULTS

Piemontese local meat prices (on average)

1<sup>st</sup> quality meat cuts (€/kg) 18 ÷ 25

2<sup>nd</sup> quality meat cuts (€/kg) 12 ÷ 18

3<sup>rd</sup> quality meat cuts (€/kg) 7 ÷ 12



local butchers vs. Italian tradition



1<sup>st</sup> quality meat cuts (€) + 595 ÷ 825

2<sup>nd</sup> quality meat cuts (€) - 360 ÷ 540

3<sup>rd</sup> quality meat cuts (€) - 20 ÷ 35

total income (€) + 215 ÷ 250

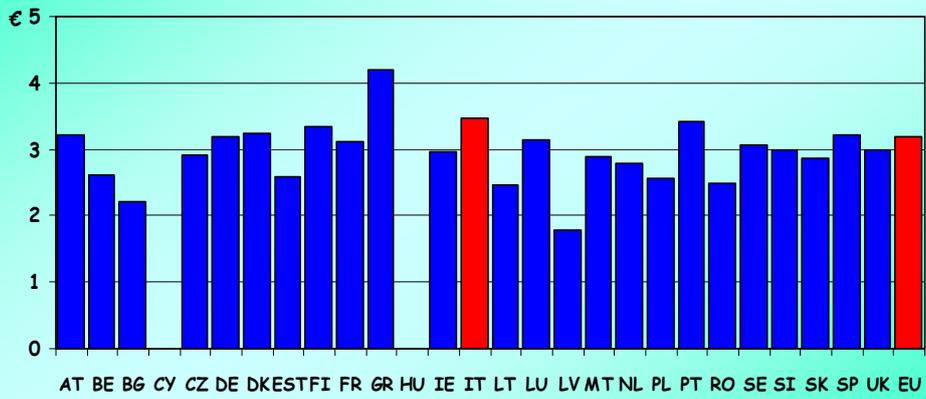
## CONCLUSION

as meat price is related to retail cuts utilization,  
the local butchers' ability to utilize for steak  
also several 2<sup>nd</sup> quality retail cuts of Piemontese cattle  
increases the profitability of such production

innovative wholesale  
carcass fabrication  
and retail cutting,  
according to  
Continental tradition  
are studied  
to optimise beef value



### BEEF MEAT PRICE (year 2010, Cat. A-R3, €/kg CW)



### BEEF MEAT PRICE (year 2009, Cat. A-E2, €/kg CW)

