

THE EFFECTS OF CASTRATION ON CARCASS QUALITY OF GRAZING HEREFORD CATTLE.

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BACKGROUND AND OBJECTIVES

The castration is a common procedure in our production systems. However, there are no national studies on the effects of castration and the effect of castration on carcass quality. The use of entire males has the objective of improving growth rate as well as conversion efficiency, lowering the percentage and the increase in yield of the retail product (Seideman *et al.*, 1982). The purpose of this experiment was to evaluate the effect of the age at castration on the carcass quality.

METHODS

Thirty Hereford calves were randomly assigned by calving date and age of dam to the following treatments: entire males, castrated at birth and castrated at 6 months. The cattle were managed under intensive conditions based on cultivated pastures under a grazing pressure equivalent to 1 kg DM/100 kg LW and supplemented at 1% LW with a concentrate (PC 19%, energy 2.8 Mcal ME/kg DM). During winter the grazing pressure was increased to 2.5 kg DM/100 kg LW, supplemented with a grain concentrate at the same rate. The animals were slaughtered at a liveweight of 360 kg and their fat depth measured 24 h post slaughter at the P8 point (Johnson *et al.*, 1981). The carcass measurements were made according to De Boer *et al.* (1974), while carcass classification was assessed using the National Meat Institute, system (INAC, 1997). The tissue composition of the carcass was estimated by the dissection of the 10th rib (Geay et Béranger, 1969). At a commercial abattoir the hindquarter-wholesale cut was separated into saleable meat, excess fat and bone.

Statistical analysis. Data were analyzed using an analysis of variance model (GLM procedure). Differences between means were compared using the LSD t-test. Carcass classification data were analyzed by the Chi-squared test procedure.

RESULTS AND DISCUSSION

Carcass characteristics

Calves castrated at birth showed the highest percentage of dressing carcass (56,5%), entire males the lowest (54,9%), while steers castrated at 6 months of age reached intermediate values (table 1). These results agree with those of Harte (1969), who found that castrated males showed significantly higher carcass dressing, with variation between 0.1 and 2.1 pu (percentage units). Prescott and Lamming, (1964) and Landon *et al.* (1978) working with pure-bred and crossbred Herefords reported superior dressing carcasses for the castrated (0,3 to 1,4 pu) than the entire males. The variation in dressing percentages followed a similar trend to the carcass fat level. No significant differences were found in carcass

Table 1. Carcass characteristics.

	Castrated at			P > F
	Entires	Birth	6 months	
Dressing (%)	54.9 a	56.5 b	55.4 ab	0.04
Carcass length (cm)	116.4	115.9	117.7	NS
Leg length (cm)	71.4	71.8	71.5	NS
Leg perimeter (cm)	99.9	99.7	99.7	NS
Leg depth (cm)	35.6	35.9	36.5	NS
Leg width (cm)	22.1	22.0	22.2	NS
Chest depth (cm)	56.9	57.0	58.4	NS
Compact index (kg/cm)	1.7	1.7	1.6	NS
P 8 (mm)	10.5 a	16.1 b	14.6 b	0.0005
*Fatness grade 1 (%)	70	0	0	$P > \chi^2$
*Fatness grade 2 (%)	30	100	100	0.003

*Fatness grade = score 0 - 4

Carcass composition

Bull carcasses were characterised by a greater proportion of muscle (65,1%), a lower proportion of subcutaneous fat (4,3%), intermuscular fat (9,5%) and a higher bone proportion (21,1%) in relation to castrated males (table 2). Similar findings have been reported by Bailey *et al.* (1966) and McDonald and Kay (1967), who found that entire males had a superiority of 3,8 to 8,5 pu in muscle and 1,6 to 2,9 pu in bone, while the castrated animals showed a greater proportion of fat (6,7 to 9,3 pu). Prescott and Lamming

measurements between treatments. These results are in concordance with those from Purchas *et al.* (1993) and Watson (1969), who found no differences between entire and castrated animals, but a trend for larger carcasses for the castrated animals. Branang (1971) pointed out that for animals the same age the long-bones of entire males were heavier and shorter than those of castrated ones. Treatments showed important differences in carcass fatness. Entire males yielded 70% of carcasses with a grade 1, while those of castrated livestock showed a higher degree of fatness. Purchas (1997) and Seideman *et al.* (1982) working with different classification systems, reported that entire male carcasses showed a lesser grade of fatness relative to those of castrated calves. The fat depth at the P8 point was higher for castrated livestock. Similar findings have been reported by Rowan *et al.* (1994) who found values of 9.4 mm for entire males and 13.4 mm for the castrated ones.

Table 2. Tissue composition at the 10th rib.

		Castrated at			P > F
		Entires	Birth	6 months	
Muscle	(%)	65.1 a	56.4 b	57.4 b	0.005
Bone	(%)	21.1 a	18.7 b	19.6 b	0.06
Subcutaneous fat	(%)	4.3 a	9.0 b	7.8 b	0.0005
Intermuscular fat	(%)	9.5 a	15.9 b	14.8 b	0.0015
Muscle/Bone ratio		3.1	3.0	3.0	NS
Muscle/Fat ratio		5.3 a	2.3 b	2.7 b	0.004

(1964), comparing both types of cattle reported a greater proportion of muscle (64,2% vs 51,8%), a lower proportion of fat (16,8% vs 29,2%); but the same proportion of bone (19,1% vs 19%) for entire and castrated animals, respectively. In the present study the muscle : fat ratio was higher for bulls than steers (5.3 vs 2.54). The muscle : bone ratio was also higher for entire males, however, not significant. Harte *et al.* (1969) assessing the same type of ratio, suggested that entire males had a higher range values for the muscle : bone ratio (0,1 - 0,7) as well as for the muscle : fat ratio (3,5 to 5,6).

Hindquarter wholesale cut

Entire males had a higher proportion of saleable meat (68.1%), lower fat trimming (4.9%), and similar bone proportion compared to castrated animals (table 3). Field (1971) and Champagne *et al.* (1969), comparing boneless cut composition between entire and castrated males found a superiority of 2,6 pu (the former) and 4,5 pu (the latter) in the proportion of saleable meat for entire males. These results are in accordance to those reported by Harte (1969) and Scott (1964), who found no differences in the proportion of valuable cuts between bulls and castrated males.

CONCLUSIONS

The age at castration had no effects on carcass traits, with the exception of carcass yield. Castrated males showed higher carcass yield, with greater fatness levels and an increase in fat depth at the P8 point. Entire males had a large proportion of muscle, higher muscle:fat ratio, higher proportion of saleable meat but no difference in high-value retail cuts.

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Table 3. Pistol cut composition¹.

(%)	Entires		Castrated at		P>F
	Birth	6 months	Birth	6 months	
Meat	68.1 a	65.5 b	65.8 b	0.016	
Bone	21.6	21.7	22.1	NS	
Fat	4.9 a	7.9 b	7.8 b	0.0001	
Valuable cuts*	21.1	21.0	21.2	NS	

¹) Hind quarter three rib cut, without flat. * Rump, tender loin and strip loin. Means corrected by carcass weight as covariant.