Fattening performance and carcass characteristics of Awassi sheep and Damascus goat yearlings
Sabri Gül, Osman Biçer*, Mahmut Keskin and Askın Kor; MKU Faculty of Agriculture, 31034, Antakya, Hatay-Turkey

To compare sheep and goat fattened at the same age in terms of performance and carcass merits was the aim of this study conducted at the Research Farm of Mustafa Kemal University of Hatay-Turkey. Awassi sheep and Damascus goat yearlings were used as the animal material. They were put into individual boxes and fattened for 91 days. After fattening 4 animals from both species were slaughtered, jointed and dissected according to “EAAP Standard Method of Sheep Carcass Assessment” and “The Standard Method for Goat Carcass Jointing and Tissue Separation”, respectively. Initial and final live weights were found to be 34.7±1.7 and 59.7±1.8 kg for Awassi and 20.7±0.5 and 38.7±0.6 kg for Damascus, respectively. Daily gain and daily mean food consumption were determined as 275.5±14.6 and 2067±51.3 g and 197.8±8.1 and 1489.3±26.0 g with the same genotype order. Slaughter weight, hot carcass weight and dressing percentage were 57.1±0.89 kg, 30.9±0.06 kg and 54.1±0.50 % for Awassi and were 35.7±0.90 kg, 18.8±070 kg and 52.7±1.69 % for Damascus, respectively. In terms of carcass composition, bone, muscle, subcutaneous fat and intermuscular fat content in percentage were 16.0±0.62, 49.3±0.58, 21.8±1.60 and 11.2±0.72 for Awassi; 18.2±0.62, 55.6±2.70, 9.9±1.93 and 15.2±1.05, for Damascus, respectively. Intermuscular fat content of goats was more than sheep carcasses (P<0.05) which is desired in terms of eating quality.

Sex and carcass weight effects on Serrana kids carcass and meat characteristics
S. Rodrigues¹*, V. Cadavez², R. Delfa² and A. Teixeira¹, ¹Escola Superior Agrária, Instituto Politécnico de Bragança, Apt. 1172, 5301-855, Bragança, Portugal, ²Unidad de Tecnologia en Producción Animal, Servicio de Investigación Agraria, Diputación General de Aragón, Zaragoza, Spain

The aim of this work was to evaluate the sex and carcass weight effects on carcass joints proportion, tissues measurements and meat pH and colour of kids. Twenty seven male and 23 female Serrana kids, a Portuguese breed, were used. Kids were slaughtered after 24 h fasting. Carcasses were cooled at 4 °C for 24 h, halved and the left side divided into eight standardised commercial joints. Colour, pH and tissues measurements were taken on the surface of muscle longissimus at the 12th-13th ribs level.

Female kids presented higher breast proportion (P<0.05), kidney, knob and channel fat (P<0.05) and j measurement (P<0.01) than males. Breast proportion increased (P<0.01) with carcass weight increasing. A decrease in meat luminosity was observed with carcass weight increasing. At the carcass weight ranges studied the joints proportions and meat properties do not differ significantly between sexes. Carcass and meat characteristics do not change much from 3 to 5 kg, however at 7 kg carcasses presented a higher degree of fatness.