

Dedication

*To my dear mother who granted me all the beautiful things in
life.*

To my dear father.

*To my dear husband who support me and encourage all the
time*

To my loved daughter.

To my sisters, brothers and all relatives.

To my friends and colleagues

With love and respect

Maimona

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ABSTRACT

The study was conducted to compare between two Suotypes Baggara Cattle (Messari and Nyalawi). Twenty-four Sudanese Baggara subtypes bulls (Nyalawi and Massari) were chosen and are divided into two groups, according to subtypes, (Twelve animals for each subtype group).

Each animals group was subdivided into Four groups three animals each. The age ranging between 1.5-3years and the initial weight was 200 ± 5 kg. During the experimental period the animal were fed adlibitum molasses feed and 2Kg/ head/ day sorgum straw and 2Kg Medicago Sativa weekly.

At the end of fattening period which extended (70 days) random selected six animals of each group were slaughtered serially containing .Four animal per day were slaughtered two of each subgroup.

All the body measurement were not significantly different ,but the Messari bull showed longer body length, height at rump and face length While Nyalawi subtype showed wider .heart girth around the hump, height at weither and chest depth.. All reported data for non-carcass showed no significant difference ($p>0.05$) between the two subtypes, but the Messari subtype showed higher omental and Messentric fats while the Nyalawi subtype revealed heavier gastro intestinal tract and hence gut fill. Messari Cattle subtype revealed higher percentage of Genitalia, tail, lung & trachea and blood. Carcass data. Showed no significant difference ($p>0.05$) between the two subtypes in slaughter and Empty body weight and Carcass weight. The dressing percentage was higher in Messari than Nyalawi for Hot and chilled carcass weight on. Chiller Shrinkage was higher in Messari Cattle Subtype. Nyalawi Showed higher eye muscle area where kednies fats were heavier in the Messari subtype.

Carcass yield of Whole sale cut represented as percentage Of carcass weight .All whole sale cuts recorded showed no significant difference ($p>0.05$) between Messari and Nyalawi Cattle Subtypes ,but Messari Cattle showed higher percentage for Neck, Shin, thick ribs, thin ribs, brisket, leg, hind quarter flank, top side & silver side, rump and sirloin. While Nyalawi bulls showed higher percentage of Clod, chuck & blade, extended roasted ribs and thick flank.

Meat chemical composition of two Baggara Cattle Subtypes Moisture content showed no significant difference ($p>0.05$) between the two Baggara Cattle Subtypes, but the Nyalawi showed higher moisture content. Protein percentage was not significantly different. There were highly significant difference ($p<0.01$) for muscle fat content Where Messari bulls showed higher fat content of meat . While Ash content revealed no significant difference ($p>0.05$) .

Meat Color, Water holding capacity ,ph and cooking loss showed no significant difference in color ($p>0.05$) but the Messari Subtypes showed slightly higher yellowness colour intensity than the Nyalawi. Messari showed improved cooking loss than the Nyalawi bull. Carcass measurements all parameters measured showed non-significant difference between the two Baggara Cattle Subtype studied.

الخلاصة

للمقارنة بين نوعين من أبقار البقارة السودانية تم اختيار أربعة وعشرون عجل من أبقار البقارة (المسيري والنيالاوي). وقسمت الي مجموعتين بكل مجموعة تحتوي علي ١٢ عجل مقسمة الي أربعة مكررات تحوي بداخلها ثلاثة حيوانات.

ألأوزان الابتدائية للحيوانات الحية كانت 200 ± 5 كجم وأعمارها تتراوح ما بين ١.٥-٣ سنوات. تمت تغذيتها علي عليقة المولاس والرده وهي العليقة المستخدمه في مركز ابحاث كوكو بالاضافه للقصب الجاف بمعدل ٢ كجم /للمر اس لمدة ٧٠ يوم وهي فترة التسمين لهذه العجول .

تم ذبح العجول باختيار ١٢ عجل من المجموعتين عشوائيا (٦ مسيري + ٦ نيالاوي). قياسات الذبيحة للحيوانات الحية للمجموعتين (المسيري والنيالاوي) لم تظهر أي فروقات معنوية بينهما. ولكن المسيري كان أطول في الجسم، الارتفاع في السنام، طول الوجه. كما أظهر زيادة ذات فرق معنوي ملحوظ في نسبة الدهون (الكرش والمساريقا). بينما النيالاوي كان أفضل من ناحية محيط الصدر حول السنام، الارتفاع عند الغارب وعمق الصدر.

بالنسبة لبيانات الذبيحة داخل المسلخ لم تكن هنالك فروقات معنوية بين النوعين (المسيري والنيالاوي) في وزن الجسم الفارغ ووزن الذبيحة. ولكن نسبة التصافي البارد والحار كانت اعلي في المسيري مقارنة مع النيالاوي. بالنسبة للقطيعات التجارية وأوزانها لم تكن هنالك فروقات معنوية.

التحليل الكميائي لعينات الذبيحة من النوعين لم يظهر اي فروقات معنوية في محتوى العينة من الرطوبة ونسبة البروتين. الا ان هنالك فرق معنوي واضح في محتوى العضلات من الدهون في المسيري. وكذلك التحليل الفيزيائي لم يظهر أي فروقات معنوية تذكر بين النوعين. وكذلك قياسات الذبيحة لم تكن فيها أي فروقات معنوية.

LIST OF CONTENT

List of contents		Page
	Dedication	i
	Acknowledgement	ii
	Abstract	iii
	Arabic abstract	V
	List of content	Vi
	List of tables	Ix
1.	CHAPTER ONE	1
2.	CHAPTER TWO	3
2.1.	Feedlot performance	3
2.1.1.	Feed intake	3
2.1.2.	Feed conversion ration	4
2.1.3.	Factors affecting growth	6
2.1.3.1.	Plane of nutrition	6
2.1.3.2	Effect of breed	8
2.1.3.3.	Effect of Sex	12
2.1.3.4.	Effect of age	13
2.1.3.5.	Climate	14
2.2.1.	Non-carcass components	15
2.2.3.	Carcass yield	17
2.2.3.	Dressing percentage	17
2.2.4.	Carcass component	19
2.2.5.	Carcass linear measurements	19
2.3.	Whole sale cuts	21
2.3. 1.	Muscle: bone and muscle: fat ratio	24
2.4.	Meat chemical composition	25

2.4.1	Meat Quality attributes	27
2.4.2.	Colour	28
2.4.3.	Tender ness	30
2.4.4.	Flavour and aroma	33
2.4.5.	Juiciness	35
2.4.6.	Water holding capacity and cooking losses	36
3.	CHAPTER THREE	38
3.1.	Experimental animals	38
3.2	Experimental feeding	38
3.3.	Feedlot records	40
3.3.1	Feed intake	40
3.3.2.	Live weight and growth	40
3.4.	Slaughter procedure and slaughter Data	40
3.5.	Linear carcass measurement	41
3.6.	Whole sale cuts	41
3.6.1.	Shin	41
3.6.2.	Clod and Neck	42
3.6.3.	Brisket	42
3.6.4.	Thick ribs and Extended Thin ribs	42
3.6.5.	Chuck and Extended roasting ribs	42
3.6.6.	Hindquarter flank	43
3.6.7.	Rump	43
3.6.8.	Sirlion	43
3.6.9.	Thick flank and Topside silver	43
3.6.10.	Leg	43
3.7	Sample preparation for chemical analysis and quality parameters	43
3.8.	Meat chemical composition	44

3.10	PH determination	44
3.11.	Meat quality attributes	44
3.11.1	Water holding capacity (WHC)	44
3.11.2.	Cooking losses determination	45
3.12.	Statistical analysis	45
4	CHAPTER FOUR	46
4.1.	Feed lot performance	46
4.2.	Linear Body Measurements	46
4.3.	Carcass measurements	49
4.4	Non Carcass Components	49
4.5.	Carcass Data	52
4.6.	Whole sale cuts Yield and Composition	54
4.7.	Meat Chemical Composition	56
4.8.	Meat Quality attributes	58
5.	CHAPTER FIVE	59
	Discussion	59
6	Conclution and Recommendation	63
	References	64

LIST OF TABLE

Table	Title	Page
1	Ingredients proportion of the experimental diet (on fresh basis).	39
2	Chemical composition of experimental diet.	39
3	Effect of Baggara Cattle Subtype (Messari and Nyalawi) on Feed lot performance.	47
4	Effect of Baggara Cattle Subtype (Messari and Nyalawi) on live animal Linear body Measurement (cm) .	48
5	Effect of Baggara Cattle Subtype (Messari and Nyalawi) on Carcass Measurements	50
6	Effect of Baggara Cattle subtype(Messari and Nyalawi) on Non carcass component as percentage of empty body weight.	51
7	Effect of Baggara Cattle subtype(Messari and Nyalawi) on carcassyield and characteristics .	53
8	Effect of Baggara Cattle subtype(Messari and Nyalawi) on Carcass Yield of Whole sale cuts.	54
9	Effect of Baggara Cattle subtype(Messari and Nyalawi) on Meat Chemical Composition.	56
10	Effect of Baggara Cattle subtype(Messari and Nyalawi) on Meat quality attributes .	57
11	Sirlion :Muscle :bone :fat :connective tissue	58