

## Alternative Growth Paths for Finishing Cattle



Is there a link between age

different production systems at a wide variety of ages, generally from 12 to 36 months old.

Costs and animal performance levels can be very different across these systems and little is currently known about the effect that this wide diversity of slaughter age can have on meat eating quality.

Three batches of spring born Limousin crossbred cattle (each with 12 steers and 12 heifers) were allocated to three alternative growth paths at around 10 months old.

Alternative growth paths were:-

## Short duration

months old on an intensive, indoor barley beef system.

## Medium duration

26 months old following a second summer on good grassland.

## Long duration

old following two summers on poor grassland.

Both summer grazing and winter housing growth periods for all cattle are being

Beef eating quality is being assessed by a human taste panel at Bristol University. After applying the different treatments to animals at 10 months of age, slaughter weights were heavier at older ages.

each alternative growth path group await

was that costs increased as cattle aged. Beef eating quality results are still being examined

There is currently no link between eating quality and sales value in the UK slaughter cattle market. Results from this project illustrating the links between age at slaughter and eating quality may stimulate stronger market focus on eating quality across the UK beef supply chain. Any subsequent link between meat

alternative production systems, could

production across the UK.

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For more information on farm business management, beef systems and nutrition contact your local consultant or SAC Consulting beef and sheep specialist at beefandsheep@sac.co.uk