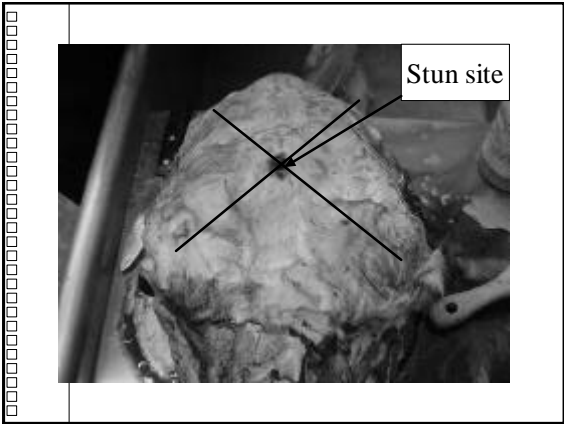


AGR 376-Meat Processing
Technology

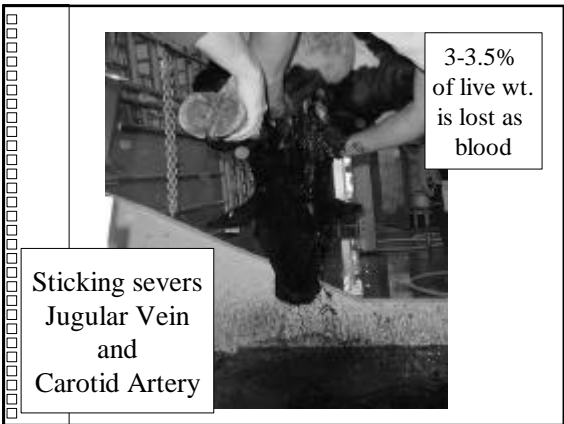
Beef Slaughter
Procedures and Carcass Identification
Dr. Stanley F. Kelley
Fall 2000





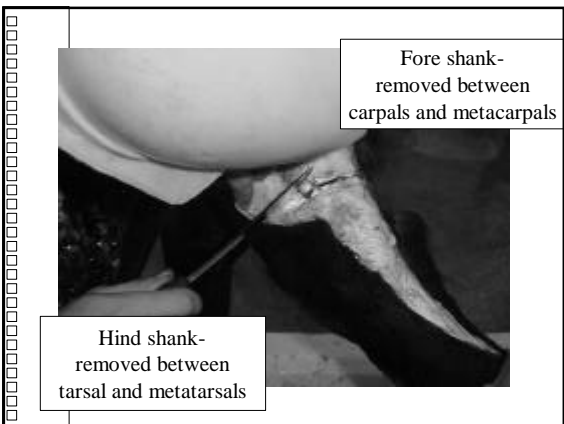






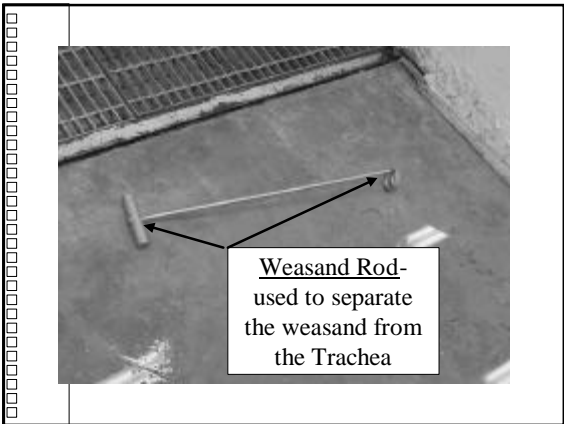




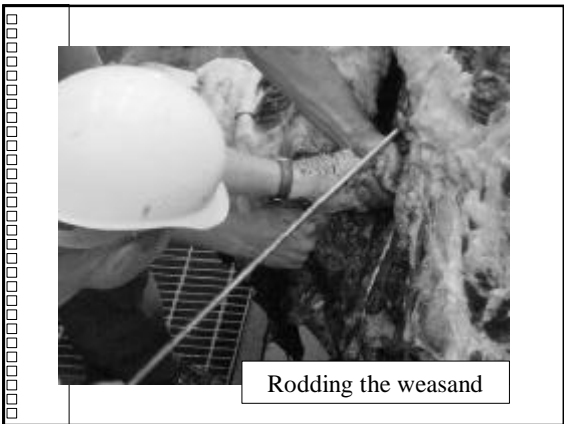




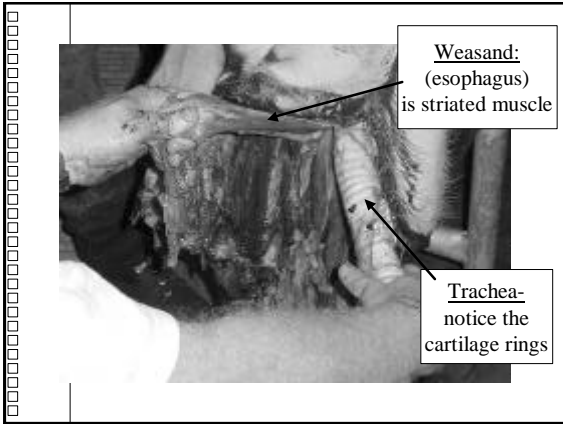
Cattle are laid in a cradle for skinning

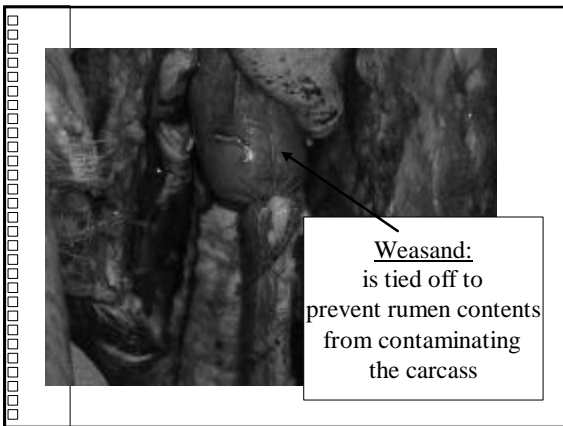


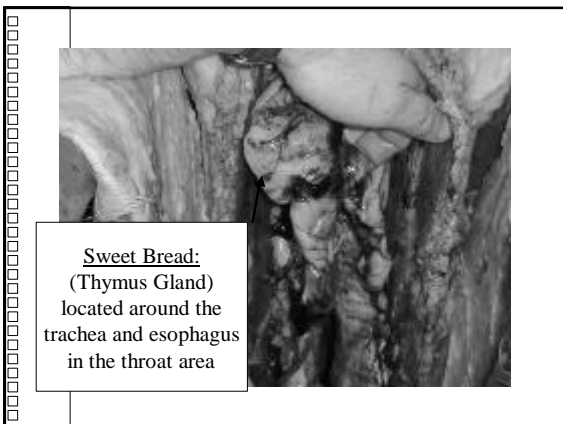
Weasand Rod- used to separate the weasand from the Trachea

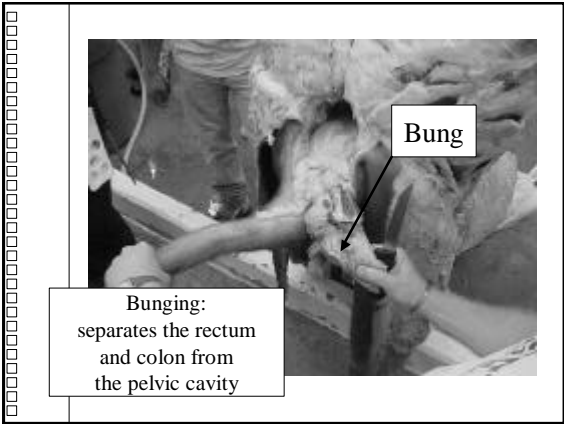


Rodding the weasand





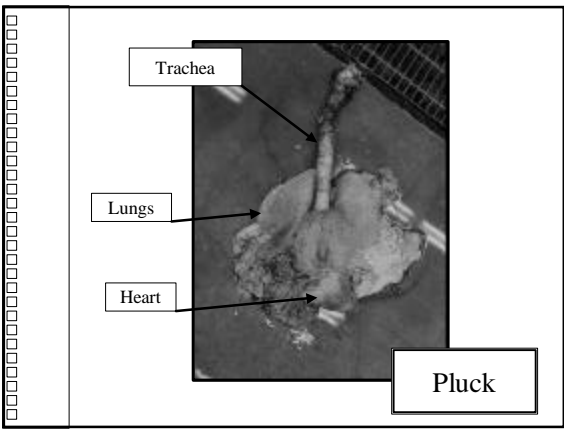


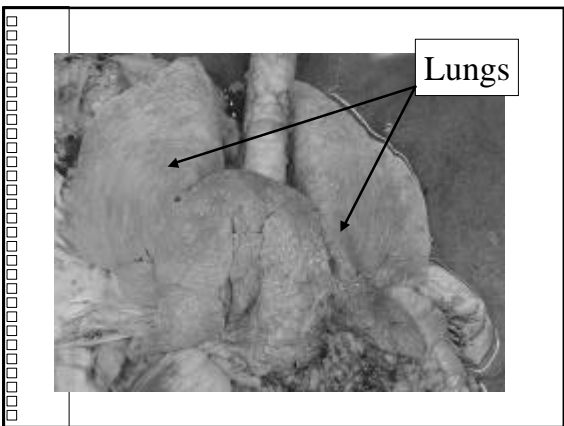


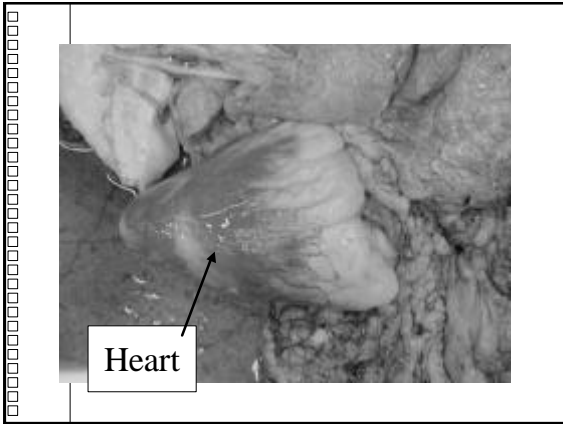


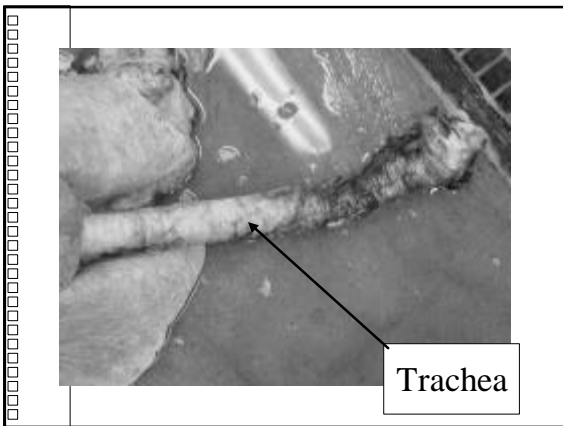


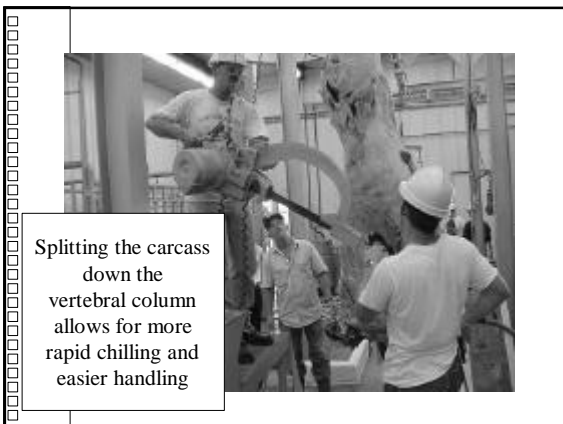




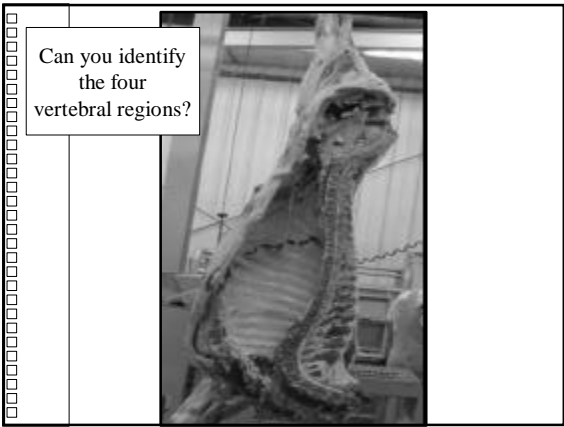


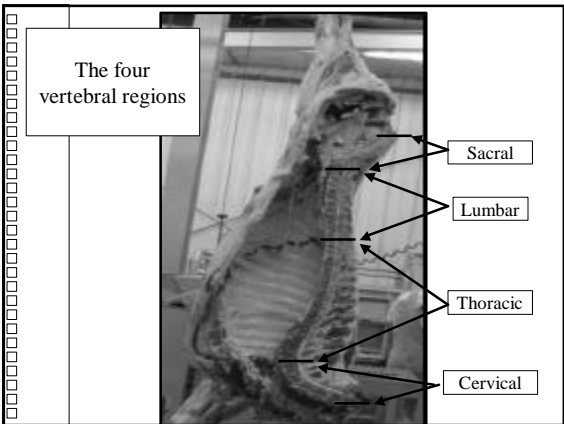




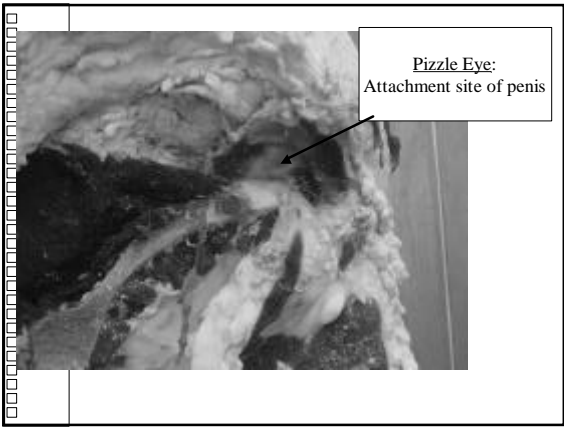


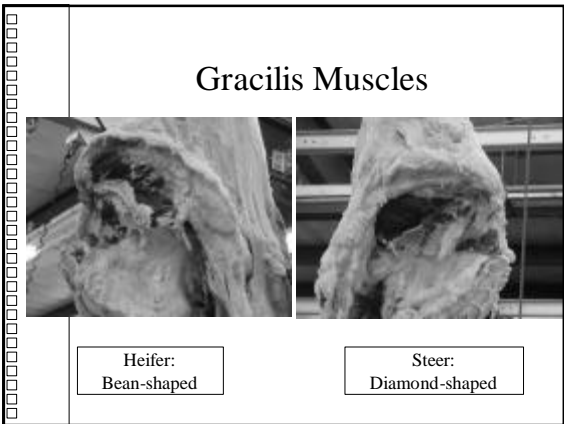


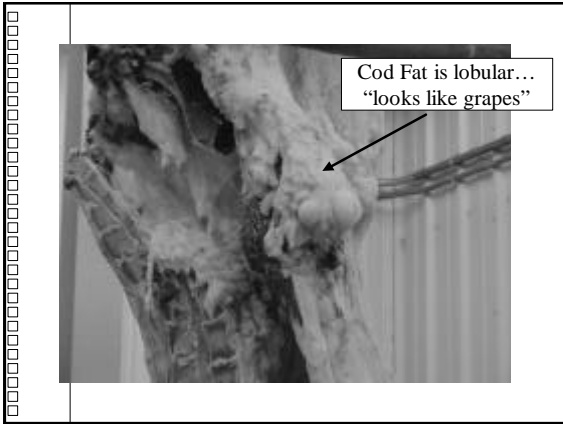


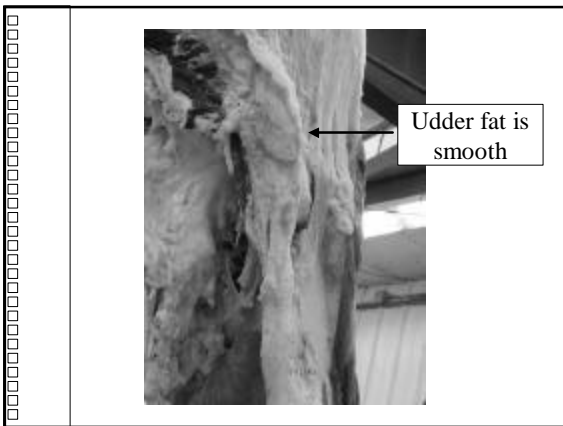


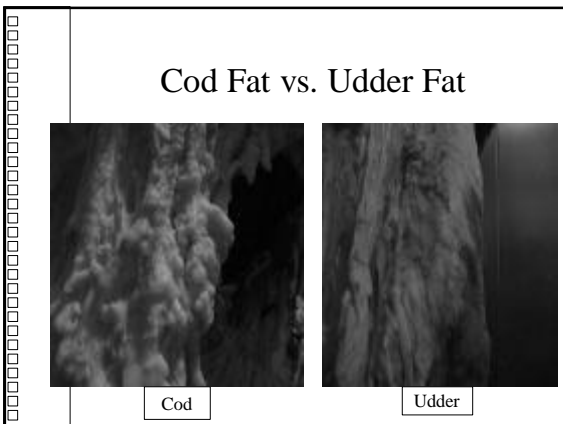




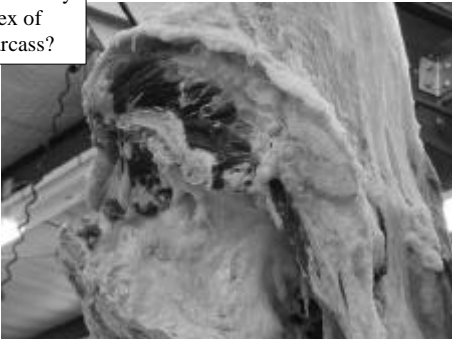








Can you identify the sex of this carcass?

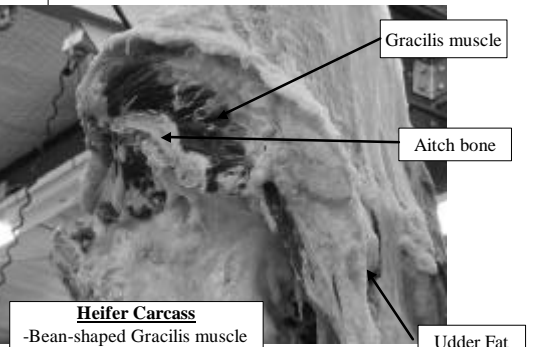


Gracilis muscle

Aitch bone

Heifer Carcass
 -Bean-shaped Gracilis muscle
 -Flat aitch bone
 -Udder fat

Udder Fat



Can you identify the sex of this carcass?

