AGR 376-Meat Processing Technology

Beef Slaughter
Procedures and Carcass Identification
Dr. Stanley F. Kelley
Fall 2000
Jugular Vein and Carotid Artery

3-3.5% of live wt. is lost as blood.
Removal of head between the Atlas and Axis Vertebrae

Atlas joint

Fore shank-removed between carpals and metacarpals

Hind shank-removed between tarsal and metatarsals
Cattle are laid in a cradle for skinning.

Weasand Rod - used to separate the weasand from the Trachea.

Rodding the weasand.
Weasand: (esophagus) is striated muscle

Trachea: notice the cartilage rings

Weasand: is tied off to prevent rumen contents from contaminating the carcass

Sweet Bread: (Thymus Gland) located around the trachea and esophagus in the throat area
Bunging: separates the rectum and colon from the pelvic cavity.

Evisceration

Removing viscera
Splitting the carcass down the vertebral column allows for more rapid chilling and easier handling.
Can you identify the four vertebral regions?

The four vertebral regions:
- Cervical
- Thoracic
- Lumbar
- Sacral
Washing the carcass to remove contamination

Pizzle Eye: Attachment site of penis

Gracilis Muscles

Heifer: Bean-shaped

Steer: Diamond-shaped
Cod Fat is lobular…
“looks like grapes”

Udder fat is smooth

Cod Fat vs. Udder Fat

Cod  Udder
Can you identify the sex of this carcass?

Gracilis muscle
Aitch bone
Udder fat

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

Can you identify the sex of this carcass?