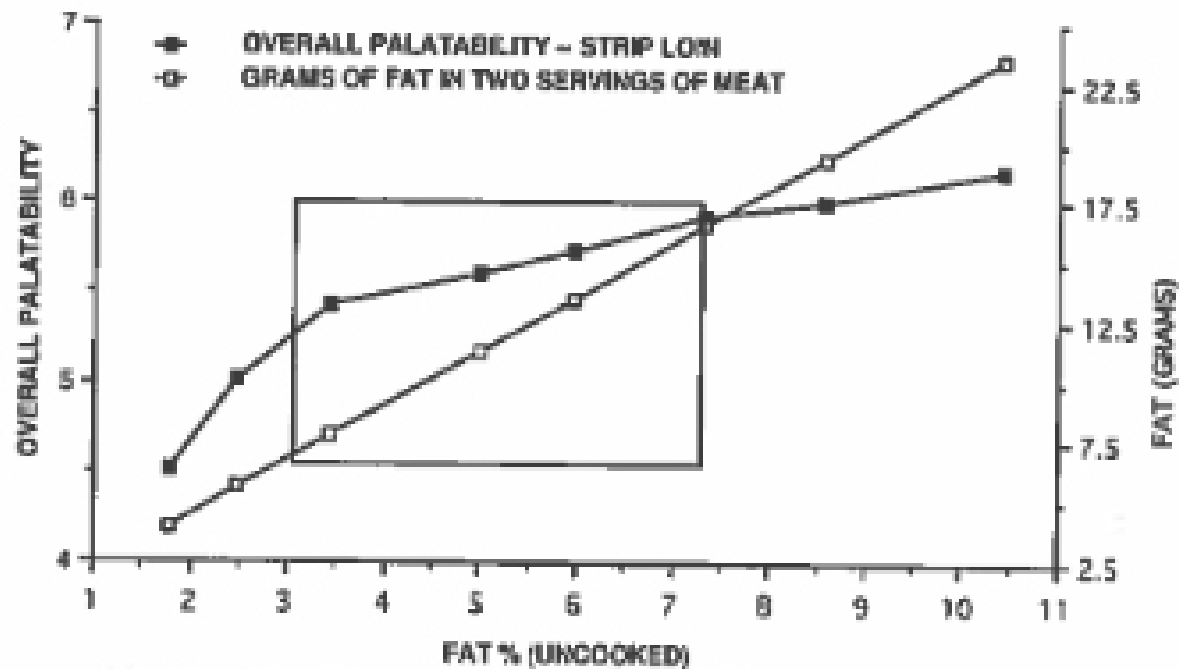


Name Charlie Backwell

ANSC 307  
 Exam C  
 Fall Semester  
 April 25, 2007

WINDOW OF ACCEPTABILITY FOR FAT IN MEAT  
 PALATABILITY VERSUS GRAMS OF FAT (TWO SERVINGS)



SAVELL, J.W. AND CROSS, H.R. (1988). THE ROLE OF FAT IN THE PALATABILITY OF BEEF, PORK AND LAMB. NATIONAL ACADEMY OF SCIENCES, WASHINGTON, DC.

The left hand side of this window refers to the minimum amount of fat necessary for taste. What did the National Consumer Retail Beef Study say about taste? (2 points)

-2  
 what is it?  
 that it was the most important thing to the consumer. minimum = 3%  
 people want taste fat, not waste fat

What does the right-hand side of this window represent? (2 points)

-2  
 the max percent of fat the customer wanted is a "threshold" ≈ 7%  
 max amount of fat in meat that can be consumed and meet American Heart Association recommendations

The Food Marketing Institute, "Trends -- Consumer Attitudes and the Supermarket" reports factors for food selection. What does this publication say about taste? (2 points)

Taste #1 factor in food selection  
~~Factor consistently~~  
 taste stayed consistent in its data across the 3 columns ~~as~~ highest in all 3  
~~as~~

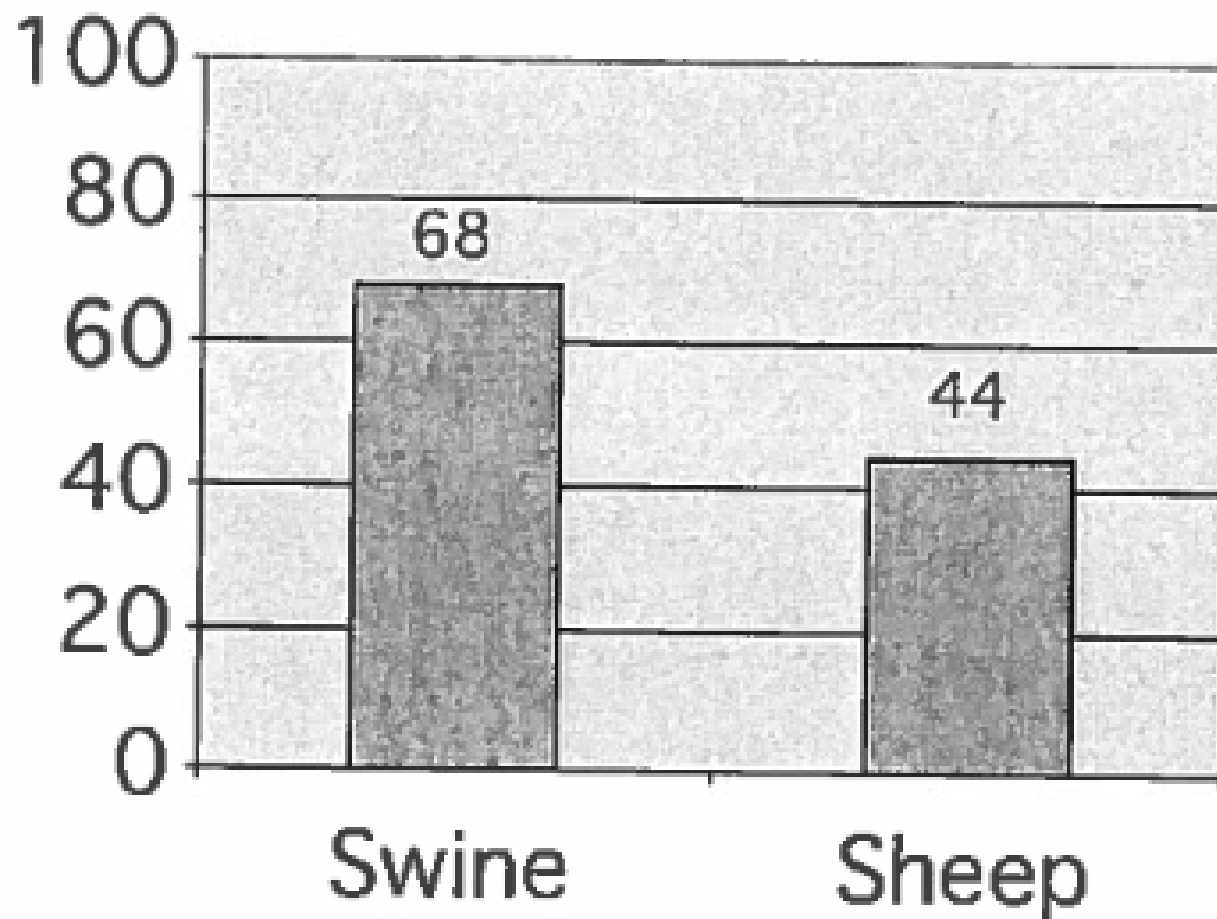
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A

-22

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### Old:Young Ratios for Swine and Sheep, April 2007



For swine, why do old sows have such high value compared to young gilts? (3 points)

the reason is that fresh sausage requires  $\approx 50\%$  fat and the young animals are lean so they are forced to buy old fat sows at a high price because of supply and demand

For sheep, why do old ewes have such low value compared to young ewes? (3 points)

the old ewes have low palatability due to being classified as mutton.

2 problems

- flavor
- higher condemnation rate due to disease

Mark with an x the best answer for the following questions on "Growth and Development of Meat Animals" (2 points each)

<input type="checkbox"/> Full Feed <input checked="" type="checkbox"/> Market When Ready <input type="checkbox"/> Do Not Hold	At some point and with the inherent growth potential of the specific animal involved, the proportion of muscles, bone, and fat are optimal.
<input type="checkbox"/> Full Feed <input checked="" type="checkbox"/> Market When Ready <input type="checkbox"/> Do Not Hold	Ensures that neither overfinished (too fat) nor underfinished (not fat enough) animals are produced.
<input type="checkbox"/> Full Feed <input type="checkbox"/> Market When Ready <input checked="" type="checkbox"/> Do Not Hold	If violated, results in decreased rate of gain and decreased feed efficiency.
<input type="checkbox"/> Full Feed <input checked="" type="checkbox"/> Market When Ready <input type="checkbox"/> Do Not Hold	Large-framed animals will be heavier at slaughter than small-framed animals.
<input checked="" type="checkbox"/> Full Feed <input type="checkbox"/> Market When Ready <input type="checkbox"/> Do Not Hold	Requires a basic understanding of the priority for nutrient utilization.
<input type="checkbox"/> Full Feed <input checked="" type="checkbox"/> Market When Ready <input type="checkbox"/> Do Not Hold	States that differences in composition and the optimal weight or age to slaughter market animals is caused by either hormonal activity or frame size and maturity.
<input checked="" type="checkbox"/> Full Feed <input type="checkbox"/> Market When Ready <input type="checkbox"/> Do Not Hold	States that the priority of nutrient utilization, from highest to lowest, is nervous, skeletal, muscle, and fat.
<input checked="" type="checkbox"/> Full Feed <input type="checkbox"/> Market When Ready <input type="checkbox"/> Do Not Hold	The higher the plane of nutrition, the more rapidly optimum body composition is achieved.
<input type="checkbox"/> Full Feed <input checked="" type="checkbox"/> Market When Ready <input checked="" type="checkbox"/> Do Not Hold	Violation of this principle results in undesirable carcass composition.
<input checked="" type="checkbox"/> Full Feed <input type="checkbox"/> Market When Ready <input type="checkbox"/> Do Not Hold	Well-bred animals with high inherent potential for growth will produce most efficiently by following this.

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