<table>
<thead>
<tr>
<th>No.</th>
<th>Title</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Correlation Between Motility With Viability and Membrane Integrity of Boer Goat Sperm Before Freezing and Post Thawing</td>
<td>1 - 8</td>
</tr>
<tr>
<td>2</td>
<td>Peningkatan Kualitas Semen Beku Kambing PE melalui Suplementasi Antioksidan α-tocoferol dalam Pengencer Semen untuk Inseminasi Buatan</td>
<td>9 - 28</td>
</tr>
<tr>
<td>3</td>
<td>Radiological Evaluation of femoral Fractures Healing in Male Rat with Cissus quadrangularis Extract</td>
<td>29 - 41</td>
</tr>
<tr>
<td>4</td>
<td>Characteristic of Carcas, Meat Tenderness and Marbling of Beef Cattle at Manokwari</td>
<td>42 - 50</td>
</tr>
<tr>
<td>5</td>
<td>Concentration determination of Growth Factor Insuline Like Growth Factor-1 (IGF-1) Produced by Liver and Cumulus Cells Monolayer Culture</td>
<td>51 - 56</td>
</tr>
<tr>
<td>6</td>
<td>Morphometry of the Kidney and Abdominal Aorta of Indonesian Domestic Cat through Two Dimensional Ultrasonography Diagnostic Approach</td>
<td>57 - 68</td>
</tr>
<tr>
<td>7</td>
<td>Grant of Ethanol Extract of Seeds Papaya (Carica Papaya) in Female Rats (Rattus Novergicus) as an Alternative Antifertility Material To Fertilization Number</td>
<td>61 - 66</td>
</tr>
<tr>
<td>8</td>
<td>The Potency of Potassium Chloride and Sodium Bicarbonate Suplementation as Thermotolerance Agent on Liver of Chronic Heat-Stressed Broiler</td>
<td>67 - 74</td>
</tr>
</tbody>
</table>
Characteristic of Carcas, Meat Tenderness and Marbling of Beef Cattle at Manokwari

Karakteristik Karkas, Keempukan Daging dan Kepualaman Daging Sapi Di Manokwari

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Abstract


Abstract

Quality of beef cattle is expressed by the property of marbling and meat tenderness. These properties were considered by the consumers when buying beef cattle in the market. The objective of the research was to determine the characteristics of meat tenderness and marbling of beef cattle in Manokwari. 40 Bali cattle and crossbred cattle were used as samples to analyze carcass, tenderness and marbling. Live weight of cattle and carcass weight were recorded to calculate percentage of carcass. One kilogram of meat was taken on the surface of longisimus dorsi muscle between the ribs of 12 and 13 to analyze tenderness and marbling. Tenderness was measured by a penetrometer. Marbling was evaluated on cross-sectional surface longisimus dorsi muscle between the ribs 12 and 13, then compared with the standard USDA marbling score values of 0 to 9. The results showed that the percentage of beef carcass Bali in Manokwari ranged from 53.07 percent to 57.18 percent with age-appropriate level of tenderness and without marbling.

Keyword : marbling, meat, tenderness, beef., ,

Daftar Pustaka :