

STUDY OF BEEF NUTRITIONAL VALUE OF MEAT BREED CATTLE OF KAZAKHSTAN

Gulzat T. Oraz¹, Assan B. Ospanov^{1*}, Urishbay Ch. Chomanov¹, Gulmira S. Kenenbay¹, Alibek A. Tursunov¹

¹Kazakh Research Institute of Processing and Food Industry, Gagarin Ave. 238 "G", 050060 Almaty, Kazakhstan

*e-mail: abospanovv@gmail.com

Abstract

The article discusses quality and nutritional value of meat of some meat breeds bred in Kazakhstan. Aim of this research was to study quality and nutritional value of meat.

The object of study was the longest back muscle, the meat content of the left half-carcass and the adipose tissue of young bovine stock of Kazakh white-headed and Kalmyk breeds. For the experiment, 3 carcasses from each breed were taken. The chemical composition of the meat of the half carcass and the longest back muscle was determined: moisture, total nitrogen, nitrogen of extractive substances, lipids and protein fractions according to: GOST 9793-2016, GOST 32008-2012 (ISO 937:1978), and GOST 34132-2017

Significant breed differences in the fractional composition of proteins, in amino acid and fatty acid compositions of meat of the studied species were revealed.

Data on biochemical composition and nutritional value of young bovine stock meat of Kazakh white-headed and Kalmyk breeds will serve as a proper incentive for their purposeful breeding in order to provide the population with high-quality animal products. They may be useful to dietitians, catering technologists and employees of the agro-industrial complex.

Key words: *Meat of young bovine stock, Quality, Nutritional value, Biochemical composition of meat.*