r us bulls have meta- or submeta- centric Y-chromosome whereas the Bos indicus bulls bear an acrocentric Y-chromosome. Thirty blood samples from calves in the field which resembled Jersey crossbreds phenotypically were collected. Cultures were set in duplicate as per the technique of Moorehead et al. (1960). The karyotypes were made from good spreads by arranging the chromosomes in homologous pairs using Applied Spectral Imaging software. It was found that three of the 30 samples analysed revealed karyotype with acrocentric Y-chromosome which identified that the calves were sired by indigenous bulls. Though it is not possible to identify the exact parentage by using this method this is one of the best and cheapest method to eliminate calves with sires of indigenous origin prior to putting them to progeny testing and other costly and time consuming procedures for selection as crossbred bulls.

QUALITY AND ACCEPTABILITY OF RESTRUCTURED COOKED GOAT MEAT ROLLS INCORPORATED WITH GOAT TRIPE

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Restructured Cooked goat meat rolls with 10, 20 and 30% levels of goat tripe (GT) were prepared and quality evaluated. Restructured Cooked meat rolls prepared with 100% goat meat were used as control. Significant (p<0.05) decrease in values were observed for product yield, moisture and protein contents in GT incorporated restructured cooked goat meat rolls than control. However, significant (p<0.05) reverse trends were observed for pH, diameter shrinkage, drip loss and fat content. Sensory evaluation scores for appearance and colour, flavour and tenderness were highest for 20% GT incorporated restructured cooked tripe rolls followed by 10 and 30% GT incorporated restructured cooked goat meat rolls. However, scores for juiciness, binding and overall acceptability values were significantly (p<0.05) higher for 10% GT incorporated restructured cooked goat meat rolls followed by 20 and 30% GT incorporated restructured cooked goat meat rolls. However, flavour and tenderness scores did not differ significantly between 10 and 20% GT incorporated restructured cooked goat meat rolls. Thus, it can be concluded that 80% goat meat and 20% GT can be used for preparation of restructured cooked goat meat rolls without affecting quality and acceptability. Findings of this study have shown that the goat tripe can be effectively used for preparation of a restructured cooked goat meat roll of an acceptable quality with substantial value addition to the materials.