

Beef quality of the Belgian Blue

The Belgian Blue beef production satisfies both the requirements of the butcher and the consumer. The Belgian Blue guarantees an excellent killing-out percentage of up to 71 % and a superior quality beef.

The carcasses of the Belgian Blue offer:

- up to 80 % of saleable meat based on Belgian statistics and 74% based on cycle V - phase 2 results of the USDA Marc Tests as of July 1995
- a large percentage of first quality cuts, even in the forequarter
- the reclassification of certain muscles according to volume and tenderness.
- lowers the number of days to slaughter weight on Holstein cross veal calves by 12 days compared to other continental cross breeds.

The Belgian Blue provides 18 to 20 % more muscle tissue than other carcasses and 10 % less bone and 30 % less fat. Belgian butchers have developed their own cutting technique, the Belgian cut. This cut optimizes the output of prime cuts from the carcass of the extreme beefy type.

The characteristics of Belgian Blue beef

- thinness of the muscle fibre
- tenderness
- the protein content
- a low amount of fat resulting in low cholesterol and low caloric contents

The extraordinary muscle development of the animals is of genetic origin.

Therefore the meat of animals on feed do not require any artificial ingredients for optimal carcass yield and can be an entirely natural growing consumer preference.

Belgian Blues dominated carcass competition at this years international stock show at the Calgary stampede.

Belgian Blue sired steers took the top four places out of 52 entries and collected \$6,500 in prize money from "The Original Alberta Beef" carcass competition with seven of the top ten having been part Belgian Blue influenced. The carcasses were judged by government grading standards for cutability, hot yield, warm carcass weight, conformation/muscling, overall fat distribution, fat colour, rib eye meat colour and marbling.

Carcasses of pure breed.



Carcasses' cutting.

