

Kiattisak Kukamsai 2009: Study on Carcass Characteristic and Meat Quality of Thai Native Cattle Grazed Naturally in Western Part of Thailand. Master of Science (Food Safety), Major Field: Food Safety, Department of Animal Science. Thesis Advisor: Assistant Professor Sujate Cheanchom, Dr.Med.Vet. 105 pages.

The experiment was to study on carcass characteristic, meat quality and volatile fatty acid from Thai native cattle grazed naturally in western of Thailand (Kanchanaburi, Ratchaburi and Nakornprathom province). Fifteen cattle were randomized and raised under natural condition without concentrate feed supplement for 1 year (March 2007-March 2008) The result showed that there were 19 kinds of natural forage crop which cattle grazed all yearround. There were different in nutrition value such as protein, NDF, ADF in each season. The mean carcass was 51.80 % while as the mean loin eye area was 5.11 square inches. The mean value oh pH, L*, a* and b* after 24 hrs of slaughter were 5.58, 37.03, 13.02 and 3.88 respectively. The total volatile fatty acid value, acetic acid, propionic acid and butyric acid were 131.31, 96.34, 21.75 and 11.12 mmol/l respectively. The ratio of acetic acid to propionic acid was 4.55.

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Thesis Advisor's signature

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