thickness increased as slaughter weight increased ($P<0.05$). The result also showed that there was significant effect of slaughter age under effects of fattening period and slaughter weight on hot carcass percentage.

To compare initial weight between <300 kg and >400 kg. it was found that steers with high initial weight had higher cold carcass percentage, loin eye area, back fat thickness than those with low initial weight ($P<0.05$). However, steers with high initial weight had lower chilling loss percentage than those with low initial weight ($P<0.05$).

From a study effect of carcass weight on retail cuts percentage of 237 left carcasses according to 3 groups of carcass weight of <143, 143-155 and >155 kg. The results showed that carcass weight of >155 kg had significant higher percentages of chuck, chuck eye and short rib + plate but had lower percentages of sirloin, bottom round + eye round and top round ($P<0.05$). In addition, steers with lower carcass weight (<143 kg) had higher percentage of T-bone than those with 143-155 kg and had higher percentage of flank than those with higher carcass weight (>155 kg) ($P<0.05$). As carcass weight increased, percentage of bone significantly increased ($P<0.05$).

The effect of ageing period on meat quality of feedlot steers was studied with 1, 5, 7, 14, and 20 d of ageing . It was found that the b* value of meat increased as ageing period was longer while there was no change in the L* and a* values. However, % chilling loss increased as longer ageing period ($P<0.01$). In contrast, shear force values decreased shown as 7.39, 5.99, 4.99, 4.46 and 3.82 kg for 1, 5, 7, 14 and 20 days of ageing, respectively ($P<0.001$)