

# TAURUS

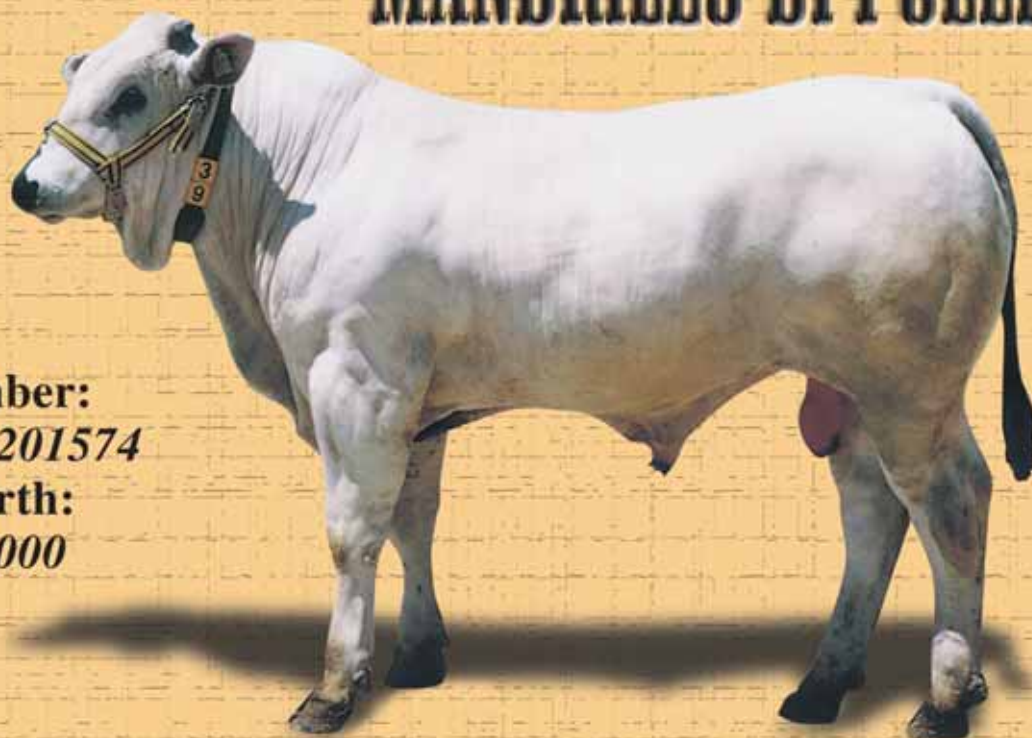
*international*



ANNO XII Numero 3/2004  
Supplemento a Taurus 5/2004  
Spedizione in A.P. 70% Filiale di Perugia Taxe Perçue

# A FIVE-STAR BULL

## MANDRILLO DI POLLEDRAIA



Code number:  
*ITO49000201574*  
Date of birth:  
*4 Marzo 2000*

★ 1<sup>st</sup> in Bull Selection Index (BSI 159,5)

★ 1<sup>st</sup> in growth index (150,2; average daily gain 2132 gr.)

★ Index of muscle development 150,1

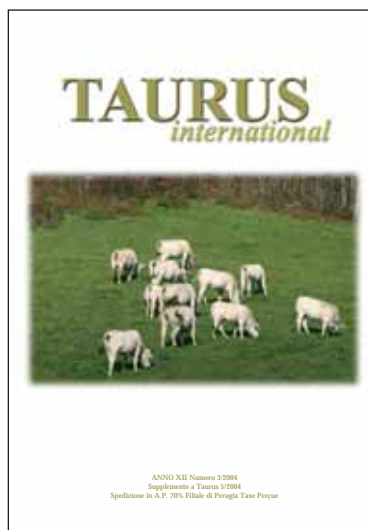
★ Morphology 88 points

★ Pedigree Elino x Grido



di Chiacchierini Anna & C. s.a.s. - Civitella d'Arna  
06080 Perugia - Italia - Tel. e Fax 075 602726

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Marchigiana cows - Altopiano del Voltigno Pescara

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Associazione Nazionale Allevatori  
Bovini Italiani da Carne

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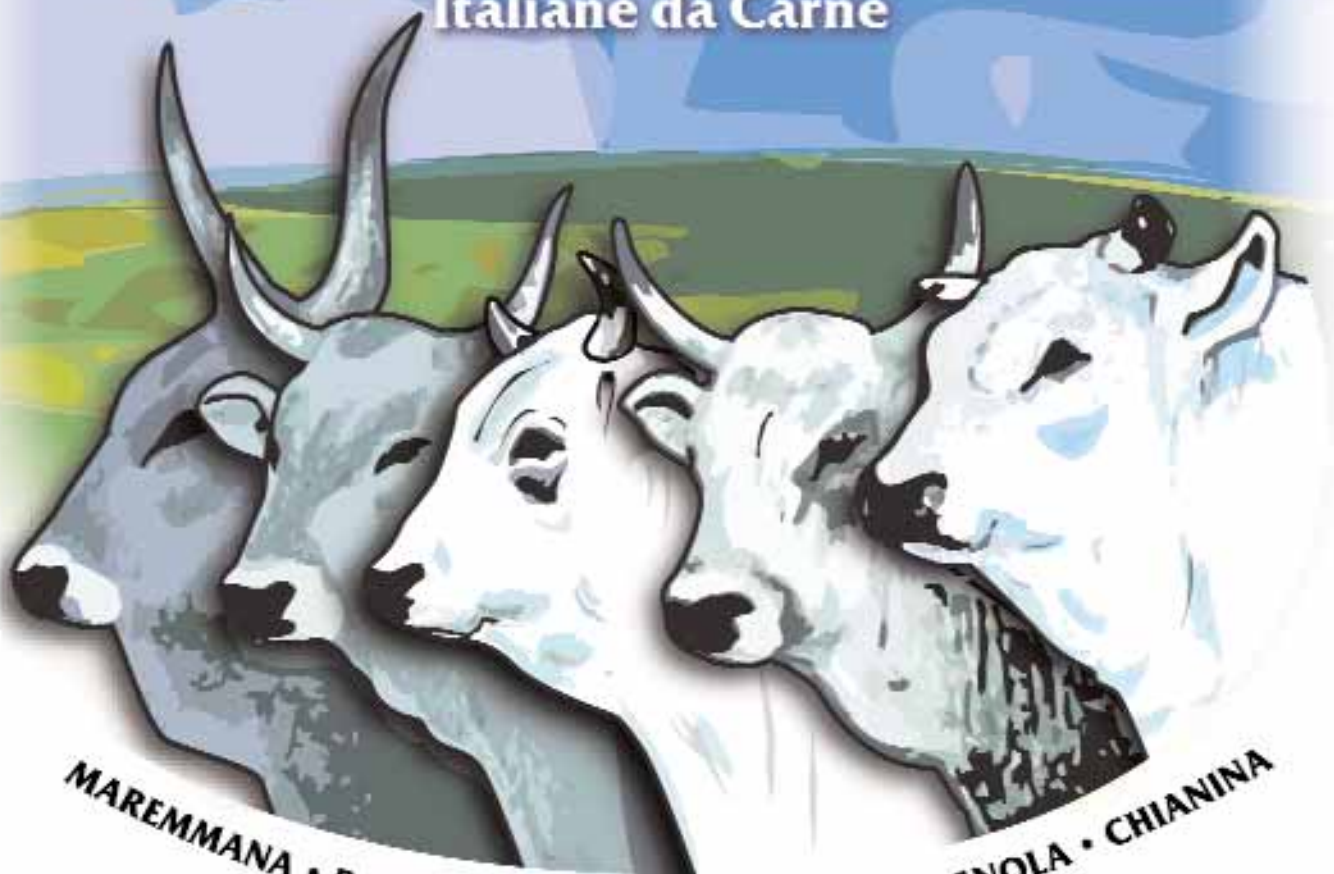
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# 4<sup>th</sup> WORLD ITALIAN BEEF CATTLE CONGRESS

4° Congresso Mondiale delle Razze Bovine  
Italiane da Carne



MAREMMANA • PODOLICA • MARCHIGIANA • ROMAGNOLA • CHIANINA

**April 29<sup>th</sup> • May 1<sup>st</sup> 2005**

***Park Hotel "Ai Cappuccini"***

**Gubbio (Perugia) • Umbria • Italia**

**Associazione Nazionale Allevatori Bovini Italiani Carne**

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## 4th World Congress of Italian Beef Cattle Breeds PRELIMINARY PROGRAM

### Friday April 29th, 2005

8.30 am

Organizing Secretariat Opening  
Registration of participants

9.45 am-12.30 pm

Authorities' Welcome and  
Opening Ceremony

1.00 - 2.00 pm

Work Lunch

2.00 - 4.30 pm

**"The Italian Meats: from Genetics  
to valorization of the Product"**

Speech of National Association of  
Italian Beef Cattle Stockbreeders;  
Ministry of Agricultural Politics;  
Consortium for safeguarding of PGI  
"Young White Beef of the Central  
Apennines"; 3A-PTA Agricultural  
and Food Technological Park of  
Umbria

**"The Italian Beef Cattle in the  
World"**

Speech of the National Association  
of Cattles  
Part I

4.30 - 5.00 pm

Coffee break

5.00 - 7.00 pm

**"The Italian Beef Cattle in the  
World"**

Speech of the National Association  
of Cattles  
Part II

9.30 pm

Dinner offered by Centro  
Agroalimentare dell'Umbria  
(Authority for promotion of the typ-  
ical Umbrian products)

### Saturday April 30th, 2005 Scientific Session

8.30 - 10.30 am

**"Genetics and Improvement"**

Part I

(Posters set-up by 9.30 am)

10.30 - 11.00 am

Posters Discussion

11.00 - 11.30 am

Coffee break

11.30 am- 1.30 pm

**"Genetics and Improvement"**

Part II

1.30 - 2.30 pm

Work Lunch

2.30 - 4.30 pm

**"Production and management"**

Part I

4.30 - 5.00 pm

Coffee break

5.00 - 7.00 pm

**"Production and management"**

Part II

8.30 pm

Typical Products Dinner

### Sunday May 1st, 2005 Scientific Session

8.30 - 10.30 am

**"Quality and Market"**

Part I

10.30 - 11.00 am

Posters Discussion

11.00 - 11.30 am

Coffee break

11.30 - 13.30 am

**"Quality and Market"**

Part II

13.30 am - 2.00 pm

Conclusions

2.00 - 3.00 pm

Work Lunch

4.00 - 7.00 pm

Visit of Gubbio

9.00 pm

Gala Dinner

### SOCIAL PROGRAM

During the Congress Sessions will  
be held special Tours for accompany-  
ing persons with visits to the main  
Historical and artistic sights of  
Umbria and shopping in the most  
important manufactures shops.

### Friday April 28th, 2005

8.30 am - 4.30 pm

Visit of Perugia

### Saturday April 30th, 2005

8.30 am - 4.30 pm

Visit of Assisi and Spello

### POST-CONGRESS TOURS

Visit of ANABIC and Zoo-technical  
Tours of the areas of the Chianina,  
Marchigiana and Romagnola  
Cattles. Visit to the most famous  
Farms, Artificial Insemination  
Centers and Slaughter-Houses.  
Maremma and Podolica tours will  
be scheduled on request.

### Monday 2nd -Thursday 5th May, 2005

Umbria and Toscana - Chianina's  
Cattle

Marche - Marchigiana's Cattle  
Emilia Romagna - Romagnola's  
Cattle

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# A HIGH NOTE FOR THE CHIANTINA AT THE AUTUMN AUCTIONS

*Antonio Vagniluca\**

On 21, 22 and 23 September the usual autumn auctions were held at the Genetic Centre for the three specialized breeds, with the offering of a large selection of breeding animals: 5 Marchigiana, 13 Chianina, and 8 Romagnola. As can be seen, it was the Chianina that appeared in greater number, confirming, at the end of testing, the indications of the experts in charge of the incoming selections, with whom we feel it is proper to agree on this fine result. Even if with a lower number of animals, the Marchigiana also presented itself well, proposing 5 sires, 2 of whom qualified for artificial insemination and the remaining 3 suitable for natural insemination.

Compliments go to the farm of the Mattei brothers of Montegrimano (Pesaro-Urbino), which saw two of its animals, both sons of Impero, prove to be suitable for artificial insemination and command the best prices. The top price was obtained by Picasso, a stand-out for his BSI of 141.5 and ADG of 1,408 grams. This animal, of a considerable length and striking muscle development, was purchased for 4,350 euro by Giuseppe Larghetti of Frontino (Pesaro-Urbino). The second highest price was obtained by Pindaro, a paternal brother of the previous bull, who boasts in his pedigree, on his mother's side, the "degli Azzoni" line of Macerata. This animal, powerful and correct, touched an ADG of 1,900 grams and appeared at the auction with a BSI of 120.6. Pindaro was purchased for 3,750 euro by Vincenzo Russano of Crotona, who has already purchased sires tested at the Genetic Centre in the past. Next comes the knockdown price for Plutonio of Ancona, a son of Lotar with mother Mirino, bred by Aldina Cola and purchased by Rosilio Zamponi of Apero (Macerata). This bull calf, standing out for his muscle development and dimensions, qualified for natural insemination with a BSI of 111.3 and a Muscle Development Index of 131.8. The average prices of the remaining animals, both qualified for natural insemination, were around 2,700 euro.

With regard to the Chianina, auctioned the second day, the lots were subdivided into 9 suitable

for artificial insemination and only 4 for natural insemination, confirming a considerable quality level. Also worthy of mention, alongside the pedigrees full of important families, is the morphological correctness of the bulls being auctioned. Another pleasant note comes from the presence of the Rizzato farm, of Rovigo, making its debut among the owners of the animals being auctioned, confirming the growing distribution of the breed. The average BSI of the 9 bull calves suitable for artificial insemination was 126.3, and the list of their fathers included the likes of Dazzo, Mandrillo, Giove and Leonardo. The top price, not only of the autumn but of all times, equal to 9,250 euro, met the rosier forecasts, and was obtained by Poldo di Maria Bianca, a son of Giove and Franca, maternal brother of Lio, purchased by the Tognoloni farm of Gubbio, to whom the Association expresses its most heartfelt compliments. Poldo, with his 88 points at the morphological evaluation, is a balanced synthesis of production performances, with a 119.5 BSI, type and pedigree depth. We hope this animal can soon be signed with an artificial insemination centre.

Another Giove son obtained the second price. This is Pottino, whose mother is of the Benso line, bred in Siena by Gino Pecci and purchased for 5,500 euro by the Dante farm of Ferrara. This fine animal, evaluated with 88 points, was muscular and correct, with wide transverse diameters. Worthy of note is his test ADG of 2,034 grams, with a Growth Index of 121.7.

Two other animals, both from Arezzo, obtained the noteworthy knockdown price of 4,550 euro. These are Pallone di Pergo, bred by Giovanni Pucci, and Pascià delle Fonti, from the Vanni Eugenio e F.lli farm. The first opened the auction and proved qualified for artificial insemination with a BSI of 138.6 and an even higher Growth Index, equal to 142. Muscular and solid, with extremely correct limbs, Pallone has behind him a dam of the Bello line of Fontarronco, and was purchased by Mauro Pastorelli of Perugia.

Pascià delle Fonti, son of the well-known Mandrillo, also boasts origins similar to Pallone's on his mother's side, and appeared at

the auction among the animals suitable for artificial insemination with BSI and Growth Index equal, respectively, to 134.6 and 132.3, and an ADG of 1,902 grams. The animal was purchased by the Mengozzi farm of Pisa. Just 50 euro lower was the price obtained by Poseidone, son of Dazzo with mother Ferotto, bred in Rovigo by Enzo Rizzato, a recent but passionate breeder of this breed, with his first outgoing calf. Poseidone appeared qualified for artificial insemination with a BSI of 134.6, a test ADG of 1,920 grams, and 85 points for morphology, with an excellent muscle development. He was purchased by the Conti Mario farm of Grosseto.

The next price among the animals qualified for artificial insemination, 3,850 euro, was obtained by Panezio del Chiostro, bred in Siena by the Fabbrini brothers and purchased by the Forestale Brunelli farm of Nocera Umbra, Perugia. Panezio also boasted a high BSI (129.5), a considerable ADG equal to 2,049 grams, and a pedigree in which a stand-out is his mother Cumba, 91 points, a well-known protagonist of the most prestigious arenas. During the auction of this animal, his owner, Giuseppe Fabbrini, was wished all the best for a quick recovery after a recent accident.

Just 50 euro lower was the price obtained by Pelè della Favorita, a son of Giove and Luna, an Ammiraglio evaluated as Excellent, from the family of the famous Benny. For this animal, qualified for artificial insemination, the most striking test result is the ADG of 1,843 grams. His 85 points for morphology, with evident typicity and gigantism, point toward a brilliant future in the arena, where we will soon see him again in the hands of his buyer, Luciano Roghi from Siena.

The prices of the remaining animals qualified for artificial insemination stood at around 3,000 euro, while those of the bull calves suitable for natural insemination reached 2,800 euro. The Chianina left the auction ring having established its new top price, but this is not the only aspect worthy of note. For the first time two animals left the Genetic Centre for Ferrara, a new province that is added to the "Italian map" of the Chianina. The enthusiasm of the buyers, which concluded the almost total sale of the lots up for auction, is another fact to point out. But alongside these notes of a commercial nature, there are other, much more important ones to stress: the spontaneous and affectionate applause with which the breeders greeted the return to the auctions of Lucio Migni was certainly beautiful. And of great emotional intensity was also the tribute made by those present to the Guerrieri family, well known to those in the sector, who are going through a very difficult moment, and to whom we feel particularly close.

Lastly, from the technical standpoint, it is necessary to stress the fact that, out of 13 incoming animals

for the 3 groups up for auction, none was rejected at the end of the test. This confirms the choices made by the experts on the incoming candidates and with them must be shared the merit of the brilliant result of the auction.

The protagonist of the concluding auction was the Romagnola, with 8 animals, 3 of which qualified for artificial insemination and the remaining 5 for natural insemination. After the fine series of preceding auctions, the average morphological level of this one appeared slightly lower, although it must be acknowledged that there was a good level of pedigrees and fine growths. For once the top price was drawn by an animal qualified for natural insemination. This was Persico della Radice of Forlì, a son of Ville Unite Glorioso ET and the famous Montagna, the symbol cow of the farm of Renato Stoppa. A long, fine, correct animal, Persico showed a Growth Index of 123.2 and 85 morphology points. He was purchased for 5,350 euro by Giancarlo Ortolani, of Forlì-Cesena. The second highest price was knocked down for Ponente, a son of V.U. Inverno with mother Cemento, bred by Renzo Scozzoli and purchased for 4,650 euro by the Polgrossi Emilio e Paola farm of Forlì. A long, fine, correct animal, Ponente stood out for his BSI of 124.3, and for a respectable ADG of 1,817 grams. A slightly lower price was obtained by Pirlo Babini, presented by the Agricola Rivalona farm of Ravenna. This animal, with a noteworthy muscle development, trunk length, and rump diameters width, is a son of V.U. Imbattibile from the family of Vanessa, and has been qualified for artificial insemination with a BSI of 117.5. Winning him, for 4,500 euro, was the Bacci Edi e Silvano farm of Bologna.

The next price was obtained by Potente, son of Lusso with outbred mother presented by Pietro Tassinari of Premilcuore (Forlì-Cesena), a breeder who is a show aficionado, at his first outgoing bull. Potenza showed striking muscle development and fineness, and was qualified for artificial insemination with a BSI of 123.4 and an ADG of 1.725 grams. He was purchased for 3,500 euro by Ferdinando Stoppa of San Piero in Bagno (Forlì-Cesena). The remaining animals, all suitable for natural insemination, went for an average price of 2,700 euro.

At the end of this trilogy of autumn auctions, the results can be considered quite positive. Even if the Marchigiana and the Romagnola registered lower prices than the Chianina, all of the animals in the auction found buyers, and various bull calves left the Genetic Centre for unusual destinations, which open increasingly vaster horizons for our breeds nationwide. The liveliness of the buyers thus indicated a certain optimism, which we hope will mark the upcoming winter auctions as well.

\* Genetic Center Office

# PONTE PRESALE 2004

*Maurizio Kovacevich\**

The devil wanted to have a hand in it, but once again the passion of the breeders and the watchful and impassioned assistance of the veterinary class managed to avoid the worst.

A dreaded suspected and doubtful “case” of Blue Tongue, which melted like snow in the sun, since it turned out to be a “false alarm”, conditioned the participation of animals from the neighbouring regions and from Sardinia, while even the participation of Tuscany and even the province of Arezzo itself had to be curtailed.

Nevertheless, at the 11th National Show of Open-Pasture Chianina there were, in the Stock-raising Complex of Ponte Presale (Sestino di Arezzo), 215 excellent Chianina animals that took part in the competition, as well as in the calf auction.

Then there were the other side events, such as two meetings and the Judging Contest for students of Italian technical-agricultural schools.

I will leave it up to others to analyze the technical results of the groups in the competition which, moreover, were of an excellent level; I would only like to confirm that, at Ponte Presale, the foundations were consolidated for the new “National Associations of Chianina Cities”, which will soon see many Italian towns officially join together in the interest of the breed.

I would also like to briefly mention the Judging

Contest, which saw a great participation of students, with 7 teams that tried out scoring animals, under the supervision of the ANABIC's Matteo Ridolfi.

But what really represents an important reality is the Calf Auction, extremely important from the commercial standpoint and fundamental for the determination of prices, at the national level also, which registered, in spite of all the complications, an extremely positive trend.

The average knockdown prices for the calves were 1,540 euro for males, and 1,025 euro for females, with a male/female average of around 1,350 euro; overall, during the auction sales totalled 103,672.80 euro, equal to over 200 million of the old Italian lire.

This demonstrates the importance of this event: not only because it has made a name for itself and is looked forward to by all those interested in the breeding sector, but especially for the technical and economic importance it has in the livestock-raising sector.

This is well known by the Ministry of Agriculture and Forestry Policies, the Region of Tuscany, and the ANABIC, who for years have been focusing their interest and economic and organizational support on it. On the other hand, the event of Sestino has by now become the flagship of open-pasture Chianina breeding which, in turn, is undoubtedly the supporting axis of beef livestock economics.

In fact, it must not be forgotten that over 80% of the Chianina cows are raised in hilly country, mountains, in

*A moment during the awards ceremony*





*The calf auction*

the open and grazing (a truly eco-compatible breeding farm) and that, in turn, they provide the highest number of calves, which are the “founding” heritage of the Chianina and its prized meat.

Symptomatic of this is also the fact that, for 2005 also, the Region of Tuscany has scheduled (Decree 1603 of 24/3/04), with the qualification of “National”, the Show that will be held from 27 through 29 September of the next year.

In short, beyond the opinions, it is the facts that have spoken: facts which, in any case, have been verified by the numerous visitors to the event and by all the Italian television viewers who saw a long report on RAI UNO’s “Linea Verde” programme, as well as on numerous regional and local channels.

In conclusion, those who, after eleven editions, are not yet able to appreciate an event such as this, show nothing more than nearsightedness and a lack of farsightedness; it would also be a confirmation that they have little consideration for the interests of the breeders, who are extremely numerous and who still have confidence in the Chianina and the mountains.

#### **TECHNICAL COMMENT**

*Matteo Ridolfi*

Even if, as already mentioned by Mr. Kovacevich, the 11th edition of the National Show of Open-Pasture Chianina was conditioned right to the very last minute by the Blue Tongue spectre, the breed confirmed the improvement trend already observed in past editions.

The 15 groups present were judged by the National Expert, Antonio Chiavini, assisted by Elisa Lenzi.

For the section reserved for summer grazing herds, there were 14 representatives on the list, all from the province of Arezzo. The winner was the group present-

ed by the former ASFD, particularly competitive for the uniformity of all the animals making it up and especially for the typicality, size, muscle development, structural correctness, and volume of the udders in the 4 dams making up the group, which proposed a general correctness and muscle development in the young animals also. Second place went to the group presented by the Ferri Marini Libero farm, which presented four cows of a slightly smaller size than those of the Champion group, but still noteworthy for their transverse diameters, their rumps, and limb correctness.

Third place was awarded to the group presented by Becci Oddone, with animals of a slightly smaller size than those of the two preceding groups, but also competitive in all its members, both the dams and the young cattle.

Testifying to the good average level observed, the Judge then awarded 7 yellow ribbons, recognizing as particularly significant the groups which placed down to the 10th place, all from the province of Arezzo, which we list here:

- 4th - Benito Rosati
- 5th - Nello Ciccioni
- 6th - Landolfi & Liquori
- 7th - Gino Renzi
- 8th - Giuliano Berni
- 9th - Elvio & Luana Vergni
- 10th - Gianni Sensi

Recalling the judge’s words, the criterion on which the judgement was based, in addition to taking into account the level of uniformity of the different groups, considered the morphological-functional traits of the dams with regard to their muscle development and structural solidity, closely connected to the longevity of the animals, especially in an open pasture situation.

No less interesting, although with fewer participants,

was the section reserved for farms with loose housing, in which the tone of the livestock presented was, for obvious reasons, clearly higher than in the preceding section. Winner of 1st place was the group presented by Adriano Innocenti, for the striking uniformity, typicality, muscle development, and rump width of all the animals making it up.

As is well known, alongside the awards envisaged for the top-ranking groups in both sections, another award was made, offered each year by the Provincial Breeders' Association of Arezzo, which by now has become a consolidated tradition. This is the trophy named in memory of Mario Casini, which is awarded to the two best heifers in the show. The winner of this edition was Adriano Innocenti's group, with two animals that were noted by the judge for their muscle development, size, and type similitude. The trophy, presented to Adriano Innocenti by Alessandra Casini, daughter of Mario, sanctioned the good selective work done in the most recent years by this interesting farm.

Another moment of particular intensity was the commemoration of Silvio Datti, the former president of the Provincial Breeders' Association and a well-known figure at the national level, who died a tragic early death.

Mr. Kovacevich described him with a few simple and touching words, which brought all those present together in a long, heartfelt round of applause. To honour his memory, the Provincial Breeders' Association of Arezzo has founded in his name a trophy that was awarded for the first time during this edition, and which will be reserved for the breeder that presents the two best calves.

The winner for 2004, receiving it from the hands of Maria Gloria Datti, Silvio's sister, was the Ciccioni Nello farm, with two animals of striking muscle development and correctness. Another important moment in the Ponte Presale events is the judging contest for students of technical-agricultural schools (ITAS). Marked by the kids' liveliness and enthusiasm, this competition is of particular interest for both the students and their teachers. The subject of the

judging was the four groups competing in the summer grazing farms section. The contest showed 3 out of the 7 competing teams giving a verdict that overlapped that of reference, and what made the difference were the reasons given, at the end of which the following ranking was drawn up:

- 1° - ITAS of Pescia (Pistoia)
- 2° - ITAS of Arezzo
- 3° - ITAS of Siena

As a comment to this ranking, in addition to congratulating the winning teams and their teachers, we would like to stress the importance of the initiative, which proposes to bring youngsters to know the Chianina breed. The fun-filled award ceremony for this contest involved ANABIC Director Paolo Canestrari, the Director of the Provincial Breeders' Association of Arezzo, Maurizio Kovacevich, and Giancarlo Renzi, the Mayor of Sestino. With regard to the Judging Contest for Agricultural Schools, following is the Hall of Fame, which winds up, with an "arrivederci" until next year, the technical comment on "Chianina 2004".

\*APA Arezzo

## PONTE PRESALE: JUDGING CONTEST HALL OF FAME

### 1998

- 1st - Istituto Tecnico Agrario of Florence
- 2nd - Istituto Tecnico Agrario A. Ciuffelli - Todi (Perugia)
- 3rd - Istituto Tecnico Agrario D. Anzillotti - Pescia (Pistoia)

### 1999

- 1st - Istituto Tecnico Agrario Duca degli Abruzzi - Padua
- 2nd - Istituto Tecnico Agrario A. Vegni - Arezzo
- 3rd - Istituto Tecnico Agrario of Florence

### 2000

- 1st - Istituto Tecnico Agrario A. Vegni - Cortona (Arezzo)
- 2nd - Istituto Tecnico Agrario Duca degli Abruzzi - Padua
- 3rd - Istituto Tecnico Agrario of Florence

### 2001

- 1st - Istituto Tecnico Agrario Duca degli Abruzzi - Padua
- 2nd - Istituto Tecnico Agrario Anzillotti - Pescia (Pistoia)

- 3rd (ex- equo) - Istituto Tecnico Agrario A. Vegni - Cortona (Arezzo)

- 3rd (ex-equo) - Istituto Tecnico Agrario A. Ciuffelli - Todi (Perugia)

### 2002

- 1st - Istituto Tecnico Agrario A. Vegni - Cortona (Arezzo) (3rd Team)
- 2nd - Istituto Tecnico Agrario Duca degli Abruzzi - Padua
- 3rd - Istituto Tecnico Agrario A. Vegni - Cortona (Arezzo) (1st Team)

### 2003

- 1st - Istituto Tecnico Agrario A. Vegni Cortona (Arezzo)
- 2nd - Istituto Tecnico Agrario Ciuffelli Todi (Perugia)
- 3rd - Istituto Tecnico Agrario Duca degli Abruzzi - Padua

### 2004

- 1st - Istituto Tecnico Agrario di Pescia (Pistoia)
- 2nd - Istituto Tecnico Agrario of Arezzo
- 3rd - Istituto Tecnico Agrario of Siena

# CHIANINAS IN CITTÀ DI CASTELLO

*Matteo Ridolfi\**

This year, also, the traditional St. Bartholomew's Fair, held in Città di Castello (Perugia) from 27 through 29 August, was the ideal setting for the holding of the 3rd Provincial Show of Chianina cattle registered in the Herdbook. The event, sponsored by the Provincial Breeders' Association of Perugia, the town of Città di Castello, and the Upper Tiber Mountain Community, with the collaboration of the ANABIC, featured 63 animals listed in the catalogue by 11 exhibitors.

Also present at the show, with its own space, was the CCBI (Italian Beef Consortium), working to promote the well-known "IGP" – the Protected Geographic Indication mark for "White Young Bulls of the Central Apennines", for beef of Italian breeds.

The show's programme, which was truly quite full, was supplemented by a meeting focusing on the criteria for evaluating and judging the Chianina breed in shows, moderated by Matteo Ridolfi of the ANABIC and coordinated by the director of the Provincial Breeders' Association Marco Prepi.

The technical meeting involved the breeders present in a lively discussion on the possible classifications

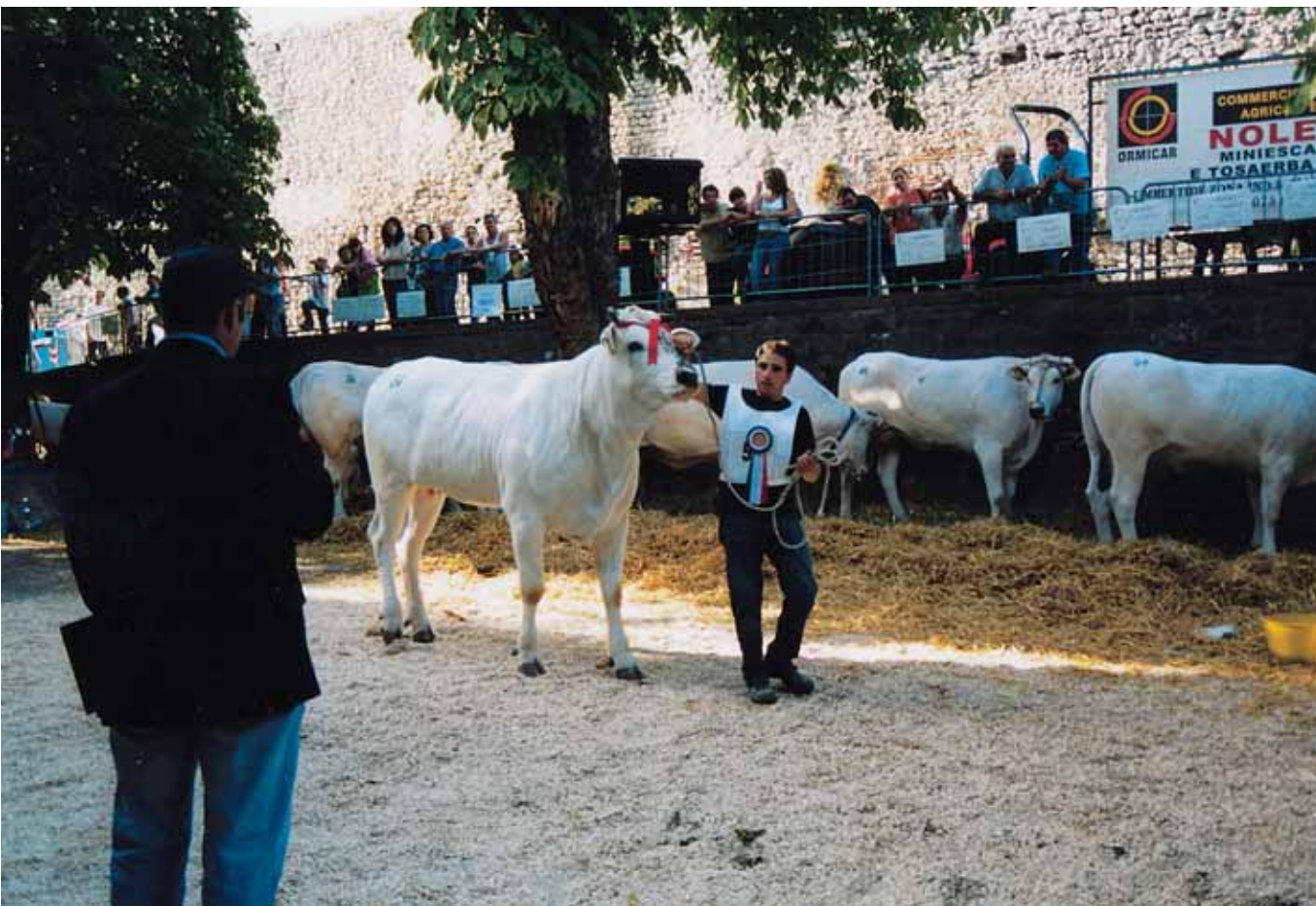
and the related justifications. For the purpose 5 heifers, kindly lent by the Luchetti Basilio e Claudio farm of Collazzone, were used as examples. The official classification and the comment of the expert of reference completed the technical examination.

In the afternoon the proceedings got into full swing with the judgment of the categories in the competition, made by National Expert Antonio Chiavini. The considerable quality of the animals shown made his work very interesting, and led to the naming of the following Grand Champions:

- Junior Males: Podero, son of Icarus ET presented by Giancarlo Marcucci;
- Senior Males: Luccio del Chiostro, son of Dazzo, presented by Francesco and Andrea Fedeli;
- Junior Females: Olimpia, daughter of Moriero, presented by Az. Luchetti Basilio e Claudio;
- Senior Females: Nocca di Moglie, daughter of Dazzo, presented by Giancarlo Marcucci.

Podero, among the Junior males, and Luccio, in the Senior finals, were worthy representatives of their breed, although in categories that were less numerous than in the female section. The brilliant success of the Luchetti farm, which placed all six competitors in the Junior finals, must not diminish the value of several interesting animals presented by the

*Olimpia, Junior Female Grand Champion of Show, Azienda Luchetti - Perugia*



Fedeli, Lombardi and Marucci farms. The latter farm won a particular distinction, showing the Senior Female Champion of the show, Nocca di Moglie, repeating the success obtained last year with Melinda, another prize-winning representative of the same farm. Presenting the trophies to the winners was Luciano Bacchetta, Commissioner for Production Activities of the town of Città di Castello.

Another particularly touching moment came with the awarding of the trophy named in memory of the brothers Aldo and Antonio Lucaccioni, two breeders whose lives came to an early end and who are remembered in this sector as strong supporters of this show. The much-desired prize was won by Moriero, whom many will remember as the Senior Grand Champion of the last National Show in Bastia Umbra. Presenting the trophy to his owner, Basilio Luchetti, were Cesare Lucaccioni, representing the family, and Domenico Duranti, Commissioner for Urban Planning of the town of Città di Castello.

The competition reserved for breeding groups was won by the Luchetti farm, which won the trophy offered by the Upper Tiber Mountain Community, presented by its president, Vincenzo Bucci.

The last competition on the schedule, reserved for young handlers, featured eight young contestants,

and was won by Daniele Luchetti. These youths, who represent the future of the breed, gave proof of their show professionalism and were rewarded by Francesco Lisi, the provincial director of Coldiretti. The only note of regret in this very successful event was the non-participation of the F.lli Gobbi farm of Spoleto, traditionally present at Chianina shows, but unable to participate because of health restrictions imposed after a blue tongue outbreak.

The event, visited by a particularly numerous public and aided by fine weather, was covered by various local television stations. The success of this edition rewards not only the efforts of the breeders present, who deserve our heartfelt thanks, but also the organizational work of the Municipal Executive Council of Città di Castello, with a particular note of praise for the Mayor, Fernanda Cecchini, without forgetting the staff of the Provincial Breeders' Association of Perugia, represented by President Fausto Luchetti, Director Marco Prepi, "diesel engine" Giampaolo Montagnoli, and Francesco Fedeli, President of the Italian Beef Consortium, who acted as host. So see you all at next year's edition, with the hope that it will be crowned with the same success.

*\* Morphological Evaluations*

## MARCHIGIANA

Breeding and Promoting the Marchigiana in America



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# *Bibbona 2004... the judge's decision*

*Lucio Migni\**

On 28 and 29 August, the eighth Interprovincial Show of Chianina cattle registered in the Herdbook was held in Bibbona, in the province of Livorno.

Organized by the Provincial Breeders' Association of Livorno, with the contribution of the Province, the Region, and the Municipality of Bibbona, the show reopened after several years of forced suspension due to the health problems connected with the Blue Tongue outbreak nationwide.

The desire to get back to showing prevailed over the climate of uncertainty that by now characterized all cattle shows; thus, even if with a bit of a delay in starting, which prevented an adequate preparation of the animals, the show took place regularly and was characterized by the high quality of the animals shown, confirming the Bibbona date as an extremely impor-

tant moment in the selection programme of the Chianina breed.

The merit for this goes, in the first place, to Massimo Guerrieri, one of the most brilliant breeders and an ANABIC breed expert, who in his role as Agriculture Commissioner of the Municipality of Bibbona, personally worked for the event to take place; but also worthy of mention is the "verve" of Director Luca Arzilli, a classy speaker and the promoter of a lively meeting which was able to count on the presence of the regional Agriculture Commissioner Tito Barbini. There was a full participation of the breeders, who attentively followed the speeches by the Commissioner and the regional official Mr. Del Re, on the new regional livestock farming plan and the measures in favour of Chianina cattle. Warm applause greeted the words of the Mayor of Bibbona, Ms. Fiorella Marini, who confirmed the Municipality's inte-

*The public visiting the Bibbona Fair*





*Judge Lucio Migni*

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rest and future commitment in favour of the Chianina show.

For the successful and easy-flowing organization of the show, a word of thanks must go to the traditional efficiency of the handler and breed expert Mauro Giani, who has contributed significantly with his professionalism to the progress of the breed in the province of Livorno.

But let's move on to the technical aspects: fifty-five animals in the catalogue and fifteen breeders involved, of whom thirteen were from the province of Livorno and two from the province of Pisa.

It was possible to admire correct, muscular animals in perfect shape, even if the evaluation of the tied animals and the impossibility of observing them moving around in the arena limited their enhancement somewhat, and was not the best working situation.

The title of Male Grand Champion was won by Piocco, a son of the bull Dazzo, bred and presented by the Guerrieri Massimo farm of Livorno: a young bull of just twelve months of age, particularly appreciated for his skeletal correctness and somatic development. His reserve was Pluto, a Mandrillo presented by the Cicconofri Pietro farm of Pisa, who placed first in the second category, in which he had already stood out for the considerable length of his trunk and correctness of his rump.

The title of Junior Female Champion of the Show went to Quara, a 7-month-old Dazzo bred and presented by the

Favilli Donatella farm of Livorno: a young female with great potential for becoming an important cow. Her reserve was Pupa, a daughter of Giove from the Giannellini Edilio farm (Livorno), an animal of great quality, extremely correct and typical, with a harmonious and well-balanced trunk; some red hair still present at the poll prevented her winning the higher title. Worthy of mention is the particularly high quality of all the heifers shown, a certainty for a future as excellent breeding cows. A separate comment must be made on the category of the cows over five years of age, in which four truly "super" animals competed; in this case the breeders were asked to untie the animals, improvising a ring in the shelter and making a direct comparison, imposed by the excellence of the competing animals. First place went to Laretta, a daughter



*Nera, Senior Grand Champion of Show. Pietro Cicconofri Farm – Pisa*



*Massimo Guerrieri, Chianina breeder and Agriculture Commissioner of the Municipality of Bibbona*

of the bull Dazzo of the Giannellini farm, who stood out for her considerable dimensions, structural correctness, and typical traits. Second place went to Damiana, a Fanfullo of Fratelli Camilli (Livorno), typical but with a slight problem in her hind legs, while third place went to Gigiona, a daughter of Deodato of the Favilli Donatella farm, marked by an excellent development of the muscle masses and by particularly developed transverse diameters.

In the cow championship, the title of Grand Champion was assigned to the winner of the 3-to-5 year category: Nera, owned by the Cicconofri Pietro farm (Pisa), a daughter of Elino, with excellent trunk proportions and very correct structure and limbs, such that she also won the title of Best in Show. Reserve Grand Champion was the cow Lauretta, owned by Giannellini Edillo.

Among the positive notes of this show, worthy of mention is also the participation of three debuting farms, run by motivated and enthusiastic young men, and the merry presence of numerous children and youngsters who, we hope, will devote themselves to breeding with the same passion as their families. A colourful and cordial atmosphere which contributed to increasing the emotion of my return to working as a judge, after over a year of forced inactivity for health reasons. My heartfelt thanks go to my friends in Livorno and Pisa for the warmth with which they received me and for the atmosphere of solidarity and friendship that made this show an event, perhaps small, but special from many standpoints, to be cherished with all the best memories.

*\*Genetic Center Office*

*Youngsters in the front row anxiously waiting to receive their trophies*



# CHIANINA RETURNS TO TRESSA



*A moment during the evaluations*

*Andrea Valigi\**

Saturday, 11 and Sunday, 12 September in Ponte a Tressa, on the occasion of the by-now traditional "Fiera a Tressa" (Tressa Fair), the 3rd Regional Show of the Chianina Breed was held, organized by the Sienese Breeders' Association, the Municipality of Monteroni, the Provincial and Municipal Administrations of Siena, the CC.I.AA (Chamber of Commerce, Industry, Handicraft and Agriculture), and the Ponte a Tressa Culture and Recreation Cooperative. The show was judged by national expert Claudio Del Re assisted by collaborating expert Andrea Valigi.

The event registered the presence of 54 animals signed up in the various categories, coming from the provinces of Siena, Pisa and Livorno. Worthy of note is the fact that this was the first show in which the breeders of Livorno had been able to participate, outside of their province, since the "Blue Tongue" emergency broke out, and they were therefore very competitive, as they also proved in the ring. In spite of the rather low number of animals, the

show offered was of undoubted value, since many of the animals presented were of great quality and led very well by their breeders. The public was also one of major events, since the presence even of breeders and breed experts from other Tuscan provinces and from outside the region, and in particular from the provinces of Reggio Emilia and Perugia, was registered. Attending for the ANABIC, in addition to Director Paolo Canestrari, were also Lucio Migni (recent judge at the Provincial of Bibbona), and Matteo Ridolfi. Judging began

at 3 pm on Saturday, with the first female category (heifers from 6 to 9

months of age), won by Postunia del Chiostro, presented by the Fabbrini brothers, a daughter of Faldo with high somatic development and very muscular; second place went to Parigina, presented by Edilio Giannellini; third place went to Queta, from Alessandro Ceccobao's farm. In the second female category (heifers from 9 to 12 months) first place went to Preziosa, presented by



*Napoleone del Chiostro, Senior Male Grand Champion,  
Az. Fratelli Fabbrini - Siena*



*Nilla, Senior Female Grand Champion, Az. Fosco Mecherini - Livorno*

Alessandro Ceccobao, a daughter of Liso di Polledraia with striking breed traits, second was Proserpina del Chioistro, daughter of Dazzo, and third was Para, from the Ceccobao farm. In the third female category (heifers from 12 to 15 months) Pallina del Chioistro (Dazzo) won for her greater muscle development and skeletal correctness over two heifers from Livorno: Pupa, a Giove belonging to Giannellini, and Pranda, a Lento belonging to Mecherini.

The next category (Cat. 4: heifers from 15 to 18 months) was won by Parigina, another daughter of Lento, of the Mecherini farm, with striking breed traits and a considerable trunk length; second place went to Praia del Chioistro, a Faldo of the Fabbrini brothers; and third was Pepa, a Loris belonging to Alessandro Ferrone.

In the fifth female category (heifers from 18 to 24 months) Ornella, daughter of Liso di Polledraia, owned by Ceccobao, won for her great typicity, development and correctness over Onda, a Dazzo owned by Palmi.

The categories for adult females were of high value. In the category for cows from 3 to 5 years of age, the winner was Nilla, a daughter of Germano, owned by Fosco Mecherini, an animal with excellent breed and muscle development characteristics, and with elegant, correct movements.

To define the category of cows over 5 years of age as "stratospheric" would not be at all exaggerated. In this category, worthy of a National, the winner was Lauretta, a Dazzo from the Giannellini farm, for her elegance, strength, and structural power and for the exceptional length of her trunk. Lauretta beat, with a very slim margin, Innata, a Ditolo owned by Mecherini, another extremely powerful and correct cow. Third place went to Ledy del Chioistro, a Dello of the Fabbrini brothers, with

great muscle development and correctness.

The title of Show Junior Champion went to Ornella, the Liso owned by Ceccobao, while Nilla, in a "photo finish", was named Senior Female Grand Champion.

As for the males, the Fratelli Fabbrini farm cleaned up, winning three out of the six categories in which they competed: Cat. 3 (bull calves from 15 to 18 months) with Pierrot, a son of Leonardo del Chioistro, an individual of striking muscle development and great dimensions, Cat. 5 with Paperone, son of Gigante, also very strong in muscle development and dimensions, and lastly Cat. 6 with Napoleone, a Faldo that won for his greater trunk length and limb correctness over Nilo, a very muscular Lavio with striking breed traits, from the Ceccobao farm. The remaining categories were won by different farms: Cat.1 (bull calves from 6 to 9 months) by Quesito, a Dazzo of the Giannellini farm with striking breed traits and skeletal correctness, Cat.2 (bull calves from 9 to 12 months) by Pluto, a son of Mandrillo di Polledraia, of the Cicconofri farm, with great skeletal correctness and dimensions and, lastly, Cat. 4 (bull calves from 15 to 18 months) by Poldo, a Lento owned by Fosco Mecherini, who not only won in his category for his excellent breed traits, dimensions and skeletal correctness, but also beat out all the other competitors to win the title of Junior Male Grand Champion and Best in Show. The Senior Male Grand Champion title went, on the other hand, to Napoleone del Chioistro. Our thanks go to all the breeders who showed their animals, and to the always precise organization of the Siense Breeders' Association headed by its Director Montemerani and coordinated in the office by the ever courteous Serena, and in the arena by the timelessly fine Giovanni Conti.

*\* Chianina Visual Assessor*

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## MORPHOLOGICAL EVALUATIONS AND OFFICIAL HERD-BOOK SHOWS



**MORPHOLOGY AT THE SERVICE OF SELECTION,  
TO PROMOTE HIGH-QUALITY, FUNCTIONAL,  
PRODUCTIVE, AND LONG-LIVED LIVESTOCK**



## THE FARM

Azienda Agricola Valdolmo di Piero Smargiassi.  
Locality: Valdolmo, Sassoferrato (Ancona)  
Farm area: 70 hectares  
Number of animals: 120 head of Marchigiana cattle

# “A FEATHER IN THE CAP” ...OF THE MARCHIGIANA BREED

*“Feather in the cap”: that’s how we’ve decided to call the farms that, for the genetic quality of their livestock and the managerial skills of the breeder, are the diamond point in the breeding of the Italian breeds. After Renato Stoppa’s, Romagnola, we are presenting Piero Smargiassi’s Valdolmo farm on the Marches Apennines, in the province of Ancona.*



Piero Smargiassi

**Roberta Guarcini\* and Matteo Ridolfi\*\***

Piero Smargiassi inherited his passion for livestock, and the Marchigiana breed in particular, from his grandfather. The farm’s dams were registered in the Herdbook in 1954, during the meetings that were held in Sassoferrato twice a year; on those occasions the technicians of the Agricultural

Inspectorate and the Provincial Breeders’ Association met with the breeders for the evaluation and marking of the livestock. The farm has 120 head of cattle and an area of 70 hectares including pastures, alfalfa fields, and barley and wheat fields. With a permanent stall-feeding system up to the 1980s, today it has a loose housing system and grazing from May to November on Monte Catria, on the lands of the Farming Community Consortiums of Serra Sant’Abbondio (Pesaro), Venature and La Pantana of Sassoferrato. The first bull that left an important mark in the farm was Giove, used in the early 1990s, especially by virtue of his great structural correctness; one of his best

daughters, Banana, was the mother of Enea, the son of Cirano and long top ranker for the Bull Selection Index (BSI) in the ranking of tested Marchigiana bulls.

Another decisive bull in the history of this farm was Dolce, purchased at the Genetic Centre and the father of Festosa, the only Excellent cow evaluated with a score of 90 points among the 250 top cows of the Marchigiana breed. Festosa combines morphological beauty with a great functional efficiency, as shown by the optimal intercalving period and excellent udder structure. She is one of the most important bull mothers of the breed, with four performance-tested sons, among which a stand-out is Lotar, another bull ranking among the tops for BSI and Senior Grand Champion of the 2002 National. Among the founding sires, worthy of mention are also Golia, a son of Daino purchased at the Genetic Centre, and Cirio and Mirino used in artificial insemination.

Currently working in the herd are Nek, a fine son of Erode and Marlon, an outbred son of Bullo.

Smargiassi is a constant presence at the official Herdbook shows; he participated for the first time in a national show in 1994, and since then has always been present with a crescendo of successes. Festosa, a multi-prize-winning cow, was champion for her category at the provincial show of Osimo and Senior Female Grand Champion at the National Show of Macerata in 2003. Her daughter,



*"Festosa", Senior Female Grand Champion of the 2003 National. Breeder Piero Smargiassi - Ancona*

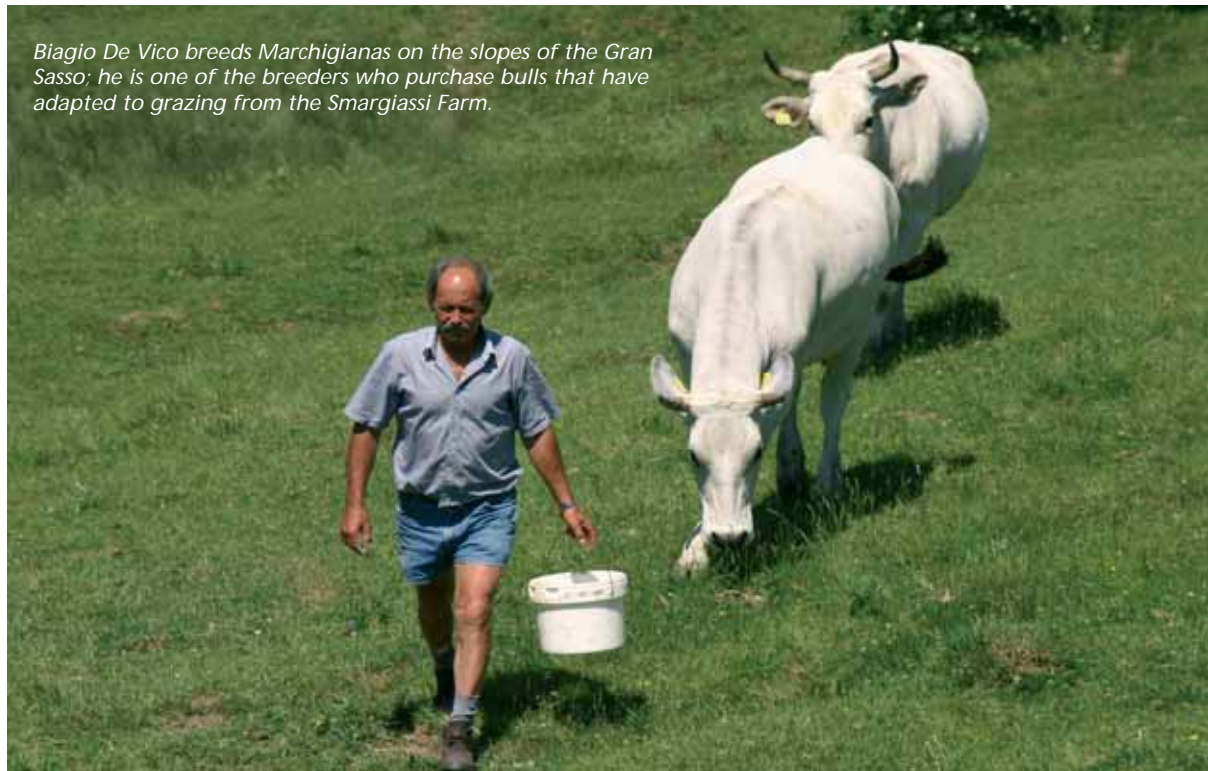
Novella, who promises to repeat her mother's successes, placed first in the first category on her debut in the National Show of 2002. This year the farm's cattle also represented the Marchigiana breed for the first time at the Fieragricola in Verona.

Among the first to export animals to Holland, purchased by Tom Rijken, Smargiassi sells all his breeding cattle, in the provinces of the Marches, Latium, Campania, Abruzzo, Sicily, and northern Italy. He is the source, in particular, for breeders of mountain zones who want to purchase cattle already used to grazing - farms like that, for example, of Biagio De Vico, who breeds Marchigiana cattle in the municipality of Farindola within the Gran Sasso Park. It is a small, family-run farm: 8 hectares of vineyards, 200 olive trees, and 20 Apennine sheep, to which are added 20 Marchigiana dams, who in the win-

ter are sheltered in a traditional stall and from mid-May to the end of October are out at pasture. During this period the cattle move from the land of Rigopiano at a height of 1,300 metres to the 1,900 metres of Vadosiella, a magnificent valley opening out under the Corno Grande (Big Horn) of the Gran Sasso. For many years the breeding animals used have been coming from the Smargiassi farm, since they have demonstrated a great capacity for adaptation on those sloping pastures. The calves produced are sold, at the age of 6-7 months and a weight of 250-300 kg, at an average price of 1,250-1,300 euro, to the fattening farms of the area that are members of the Italian Beef Consortium, to join the production chain of the White Young Bulls of the Central Apennines.

*\* Shows Office*

*\*\* Morphological Evaluations*



*Biagio De Vico breeds Marchigianas on the slopes of the Gran Sasso; he is one of the breeders who purchase bulls that have adapted to grazing from the Smargiassi Farm.*

# SENSORY ANALYSIS OF MEAT: THE EVALUATION OF TASTERS

*Andrea Gaddini\**

*Agricultural Ir.*

For a long time the sensory evaluation of foods was almost exclusively associated with wine; starting in the 1920s it was adopted by many food industries for tasting their products before launching them on the market. Obviously this process started in the United States, and then extended to the other industrialized countries.

Today sensory evaluation is also regulated by law, as in the case of virgin and extra-virgin olive oils which, under the Community and national laws, must pass a taste test in order to be defined as such. In the case of meat, a sensory test is not provided for by law, and could not be, considering the particularity of the product, but it is in any case an important tool for evaluating quality, which is taking on a growing importance.

In a previous article (Taurus 1, 2004) we briefly described the technique of tasting meat as one of the methods for evaluating its quality. It was also shown that there are two types of tasting groups: those of generic consumers, made up of persons chosen at random and in a fairly high number (50-100), who are asked to express a judgment called affective, which gives an idea of the appreciation of the product on the market, and those of selected trained tasters, who form a panel of experts, who are asked to function almost as a measuring instrument, giving an analytic type judgment of high scientific and objective reliability, which reduces human factors such as preference, habits and affectivity to a minimum.

The analytic judgments asked of the panel members, or panellists, may in turn be of a discriminating nature, consisting of distinguishing between two or more different products, or descriptive, with an expression of a judgment on the basis of a scale or with the creation of a sensory profile of the product in question, obtained by measuring the single components of the aroma or taste of the product, and their different intensities. The latter method is famously used by wine tasters, and it is increasingly frequent to find short lists of the elementary aromas (for example violet, berries, vanilla, etc.) on the back labels of wine bottles.

All the panel's activities take place under the guidance of a panel supervisor or organizer, a person who is an expert on the subject and who is responsible for the organization of the tests, the selection of the tasters, and the processing of the data, and who also acts as a guide and advisor for the panellists, albeit without influencing their judgment with his or her own. According to the European Union regulations on panels for virgin olive oils (no. 2568/91), the panel supervisor also has the duty to "stimulate the morale of the panel members by encouraging interests, curiosity, and a competitive spirit among them".

Seen from the outside, the task of making a sensory evaluation of meat may seem simple, but instead it requires

innate talent and subsequent application. The high qualification required of the panellists is reached through a long selection process, followed by an equally long training period and practice and updating sessions.

Here we will briefly describe the steps that lead to the formation of a panel of meat tasters.

## RECRUITMENT

The first step consists of carrying out a survey to find a certain number of willing persons, much larger than that needed at the end and, among those willing, those which meet a series of minimum requirements are chosen. Contact with aspiring tasters may take place either verbally or by means of written questionnaires.

The taster is asked, first of all, to have the necessary time, which often leads to making up the panel with employees of the institutes and universities conducting the research, since they are available for the test during their work hours, or else students of those universities, both because they have the time and because they are interested in research sectors that might fall within their future professions. Other easily available categories are housewives and pensioners who, in reality, make up the majority in many European meat panels.

Some see in this a lack of representativeness of the sample group as compared to the population, but in reality a trained panellist works like a measurement instrument, not like a member of a statistically representative sample group. Moreover, even though some express doubts about the inclusion of elderly persons on the panel, various studies carried out in a number of countries seem to indicate that age does not influence the ability to judge foods from a sensory standpoint.

In any case the problem, if it exists, cannot be solved, since the sessions take place on weekdays and preferably in the mid-morning hours (since this is the time of best sensory efficiency and between mealtimes), and it is not possible to ask employees to periodically take time off from work to spend an hour in a tasting room. The possibility of pay does not improve the situation much, and in any case it would not be easy to find the funds in the budgets of the universities and research institutes, especially in recent years.

The taster is asked to have constancy, patience and passion for the task he or she must perform, in order to limit the possibility of quitters, a damaging eventuality both because the training time would have thus been wasted, and because of the need to rapidly find substitutes.

The possibility of paying the tasters may increase motivation, which in any case must already be present. Those who perform this work are generally aware of its importance, therefore they know they are not taking part in a game, and perform the task seriously, often working free of charge and displaying a certain "professional pride",

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improvement,  
enhancement, and  
spread of the breeds



**MARCHIGIANA  
CHIANINA  
ROMAGNOLA  
MAREMMANA  
PODOLICA**



Italian Beef Cattle Breed Herd-book



Genetic centres for the station testing  
of bulls and cows

Morphological evaluations and  
official shows of the Herd-book

Press and information

Research and experimentation

Promotion abroad



especially if the result of their work is translated into the publication of articles in international scientific magazines. This also makes it possible to meet the requirement of constancy, since a little motivated taster may be frequently absent when the tasting sessions are held, or else abandon the job entirely, especially after a certain number of sessions, once the drive of the curiosity for the new activity has worn out.

Lastly, the aspiring meat taster is asked for a minimum of liking for the product to be tasted: persons not accustomed to the type of meat considered are to be excluded – thus not only vegetarians, but also, for example, if the test is for beef, it is not possible to include those who eat only chicken or hamburgers, or who are not used to the cooking method used in the test. For this reason it is advisable to inform the persons contacted about how the test will be carried out, in particular about the fact that the meat is served without oil or salt, and that the cooking may be quite short, thus producing a rather “rare” meat.

It would be preferable to exclude smokers from the panel, even though they do not always show a lower sharpness of the senses of taste and smell. People who suffer from allergies and from frequent colds may also miss more than one test session, even though they are skilled tasters when they are in full olfactory efficiency, but this information cannot always be collected in advance.

A last requirement for admission to the selection process, generally met by all, but to be kept in mind in any case, is a good mastery of language, in order to be able to understand the terms used in the questions asked about the tasted sample, and to be able to express a correct judgment with a good vocabulary.

### SELECTION

The selection procedure serves to choose, among the aspiring panellists, the limited number of persons who have particular innate qualities that make them suitable for becoming judges of the sensory attributes of meat.

Of course, all those who have perception problems, and who therefore are not fully able to evaluate the organoleptic characteristics of meat (smell, taste, tenderness, juiciness, colour) will be excluded. For many odour-carrying molecules there is a certain percentage of the population who are not able to perceive their smell (anosmia), even though they are able to smell other odours normally; this defect must be revealed during the selection trials and lead to the exclusion from the panel.

Another fundamental requirement for the taster is, in any case, the possession of a particular sensory memory, which makes it possible to compare the meats being tasted to one another and with those eaten in the past, recognizing their type (species, age, cut, etc.) and deciding whether they are tougher or more tender than those remembered, as well as if they are more or less juicy, more or less flavourful, etc. In other words, perceiving the characteristics of the meat well is essential, but not sufficient; it is also necessary to be able to place the sample being tasted on a scale of merit referring to the parameters required by the test.

For colour evaluation the situation is particular: it is necessary to be able to perceive the different shades of colour,

and the entire procedure of evaluation and execution of the tests is separate from that for the characteristics perceived by the nose and mouth. Obviously, the test is made on raw meat and is only entrusted to expert, trained tasters, also with the aid of photographic samples, and leads to an evaluation of not only the shades of colour, but also to their distribution over the slice of meat, something that no instrument is capable of doing at this time, except very roughly.

The selection of the panellists is carried out by means of various recognition tests, among which the most used is the “triangle test”, in which three samples are proposed in sequence, of which two are the same, and the taster is asked to recognize which is different. With this method, there is a 33% probability of giving the right answer just at random, and it is the statistical processing of the results that will separate those who evaluated well from those who were only guessing.

The triangle test permits an evaluation of the repeatability, i.e. the capacity to give the same judgment on similar samples, which is evaluated also by proposing samples coming from the same slice of meat in subsequent sessions, without, however, telling the taster.

Another important point to be evaluated during the statistical processing is the agreement of the individual taster with the panel, in the evaluation of same samples: those who too often give judgments disagreeing with the group should be excluded.

In the selection of the panellists it is necessary to keep in mind certain psychological characteristics also, which permit the pure and simple perception capacities to become objective judgments. In the first place, it is necessary to avoid the inclusion on the panel of persons involved in the experiment being conducted, in order to avoid their being influenced by the knowledge of the objective to be reached. Furthermore, it is necessary to exclude those tasters who manifest a particular “performance anxiety”. It is legitimate for those who discover the possession of particular gifts to be proud of it, but it is necessary to avoid this turning into an anxiety to guess, to obtain positive results, that negatively influences the objectiveness of the judgment, leading to evaluate in a manner that is no longer serene, basing oneself on one’s senses and experience, but artificially, using reasoning, and thus obtaining false results. An example of this kind of evaluation distortion is the so-called “central trend”, found in many cases of judgment expressed with scores, which leads to choose too frequently the central values of the scale (for example 3 on a scale of 5 points), for fear of making a mistake. It is, in any case, a good idea to repeat to aspiring panellists before the test that, even if the selection leads in reality to excluding the less skilful, it is the meat that is being examined, not them; this is so they can become aware of being judges, working to give an impartial judgment and not striving to guess the “right answer”.

It is advisable to inform the tasters as little as possible about the type of test conducted, excluding absolutely any detail on the experiment’s design (for this reason, as we have seen, no taster must be involved in the conception or design of the experiment), and limiting to a minimum



Preparation  
of the champions

any further details that are not necessary for the expression of the judgment (obviously, if an evaluation of the "intensity of the taste of beef" parameter is requested, the information on the species from which the meat comes is implicit). It would also be advisable to avoid communicating the outcome of the test after it takes place and after the processing of the data, in order to avoid "How did I do?" anxiety. The samples to be examined, both during the selection and during the actual sensory tests, must be numbered for identification, and it is preferable to use randomly generated 3-digit numbers (for example by a simple computer programme) in order to avoid influencing the taster who, even unconsciously, might be led to prefer, for example, number 1 over number 6. More in general, any type of distraction that might compromise the taster's concentration is to be avoided, even with an appropriate design of the rooms where the test will take place and with a careful study of the way it takes place, which will be analyzed in another article. The evaluation of the results is done using statistical methods, by now generally entrusted to computers, which make it possible to evaluate the performance of the aspiring panellists, but also to identify problems extraneous to the tasters: for example, to measure the so-called "session effect", i.e. a tasting session in which all the tasters give wrong answers, probably attributable to errors in the preparation of the samples, in particular in their cooking. At the end of this selection procedure, a group of aspiring panellists much smaller than the initial one is obtained, because the number of persons who meet the requirements is not high, and the selection must in any case be rigorous, since the upcoming training requires a considerable investment of energy and time, and it is thus advisable to avoid choosing persons who are not suitable and not reliable.

### TRAINING

After choosing a small group of tasters, their innate skills will be perfected and honed with training, during which they will be made to try various types of meat, proposing tastes which are no longer blind, but guided, in which they are taught which parameters to observe with particular attention, what they depend on, how they vary in

meat and in the various meat categories, different by species, age, sex, cut or cooking technique. For example, different cooking techniques and lengths give different juiciness (rare meat is juicier than well done meat), beef is tougher than veal due to its connective tissue, and little-aged meat or meat subjected to cold contraction is tougher because of the contraction of the muscle fibres.

The training sessions often focus on one single parameter, attempting to perfect the recognition of even just two or three points of the scale of that parameter. After 10 or 12 training sessions, the results are processed statistically, arriving at identifying weaknesses in the single panellists. For example, an individual may have difficulty evaluating juiciness, another evaluating tenderness, and in the following sessions an attempt is made to solve these problems with a specific, personalized training.

The training usually further reduces the number of tasters, and in any case leads to the formation of the final group of experts, the panel. Generally speaking, it is felt that the minimum number of panellists is eight, below which the incidence of the results of a single individual becomes too high. But it is necessary, in any case, to avoid including persons who are not skilful or trained enough only in order to reach the minimum number.

At this point the panel of meat tasters is ready to go to work in the actual evaluation sessions, producing the results that will be used for scientific purposes, but the training continues in the same way even after the start of the actual tasting sessions. Generally speaking experimental sessions are not distributed throughout the entire year, but are concentrated into periods of a few weeks each. This means that a number of months could go by between one session and the next, inevitably leading to a tendency to forget the training acquired.

Therefore, during "dead" periods, it is a good idea to hold review and refresher sessions periodically (at least once a month), using specially chosen cuts to keep the tasters in practice.

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# anabic



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## HERD-BOOK



**PEDIGREE, MORPHOLOGICAL, PRODUCTION AND  
REPRODUCTION INFORMATION ON THE CATTLE INVOLVED  
IN SELECTION ACTIVITIES FOR THE DETERMINATION OF THE  
GENETIC VALUE OF BULLS AND  
COWS AND GENEALOGICAL CERTIFICATION**

# Marchigiana in the States

*Flavio Forabosco\**

## INTRODUCTION

"The States", for those who might not know, is the familiar way to indicate the United States of America. America, the great Homeland, but also the land of the Marchigiana breed. Which has found an ideal environment here of huge grazing lands, prairies, and a practically uncontaminated environment. In spite of the fact that the number of Marchigiana animals raised is not high, it is a breed that we find spread practically all across North America, from California to Washington state, from Texas to Kansas, Arkansas and Oregon. Not only the United States, but also more to the north, in Canada, this prestigious breed is raised successfully.

### Annual meeting of the Marchigiana breed

The annual meeting of the Marchigiana breed is held at the "Badly Scattered Land & Cattle Ranch" of Dottie and Dutch Starzman in Moses Lake, Washington. The aim of the meeting is to provide an update on the situation of the breed in the United States, describe the new Italian bloodlines currently available on the market, and encourage those present to participate in the "4th International Congress of Italian Beef Breeds",

which will be held next year in Italy.

The meeting was held on a typical American ranch, in a comfortable, relaxed atmosphere, 2 hours out of Seattle (the capital of the state of Washington), in an area (Moses Lake) that was originally desert, consisting of volcanic sediments and basalt. Thanks to an extremely efficient system of canals conveying water from the far-off Colorado River, today this is considered one of the most fertile territories in America. In this "Eden" the Marchigiana breed has found an excellent environment rich with excellent quality feed and an ideal climate consisting of hot but not humid summers and winters which are not particularly cold, made milder thanks to the effect of the nearby ocean.

## THE MEETINGS

The meetings, which took place from Friday, 23 July through Sunday the 25th, were used to provide an update on the situation of the American Marchigiana, which currently counts more than 6,000 animals registered in the "National Herd Book" from 1973 up to today. What attracted the attention of all those present was the great demand for fullblood live animals (generally heifers). Unfortunately, as many already know, the Community laws, and those of the United States in

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Taurus International • 3/2004

*Il bestiame del "Badly Scattered Land & Cattle Ranch" di Dottie e Dutch Starzman a Moses Lake, Washington.*



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## GENETIC CENTRES



**EVALUATION OF THE PRODUCTION PERFORMANCE  
OF YOUNG MALES THROUGH PERFORMANCE TESTS  
FOR THE PURPOSE OF IDENTIFYING THE BEST SIRES  
TO BE USED FOR ARTIFICIAL INSEMINATION**

particular, are very restrictive with regard to the moving of live animals between continents, while the semen market is currently free. Perhaps, shortly, the frontiers should open for the importing of embryos, which would represent for the United States an important source of genetic variability necessary for further increasing the already important genetic makeup.

Sunday morning was perhaps the most important day, with the start of the proceedings of the Annual Meeting of the Marchigiana Breed. The proceedings were officially opened by President Bill Bell who, after thanking those present (some had made a 2-day trip to reach the ranch), asked this writer to speak. I dealt with a number of different points in my report, which began with a "photograph" of the situation of the breed in Italy, continued with the presentation of the results obtained at the Genetic Centre over the past decade, and ended with a broad discussion of what are currently the most important bloodlines available for the American market. Much interest was shown by the participants; the questions concerned a great variety of different subjects, ranging from the new bloodlines to the availability and ease of finding semen, to the genetic improvement activity, to the traits which are indexed. The quality of the meat and the current situation of the Italian market were an important topic on which the attention and questions of the participants focused. The United States too, like many Anglo-Saxon countries, has a consumer market which is increasingly mindful of the qualitative and nutritional characteristics of meat. American consumers, in particular those in the middle and middle-high bracket, are increasingly mindful of the quality of food. Unfortunately this matter cannot yet be generalized, and the meat market suffers from a lack of price differentiation. The meeting continued with a report by Martie TenEyck on the current situation of the Association, the future objectives, and the results obtained in the past year of activity. A long discussion followed the end of the report, involving old and new members. The speaker then reminded everyone of the important occasion for meeting other breeders and coming into contact with the numerous experiences of the ANABIC, thanks to the great opportunity connected with the "4th International Congress of Italian Beef Breeds", which will be held in Italy next year.

#### FARM TOUR

As in every good meeting, this one could not lack a series of trips to the various farms in the area. Of particular interest was the visit to the ranch of Dottie and Dutch Starzman, where we were able to see some noteworthy Marchigiana animals, both fullblood and crossbred (see photo). They were excellent animals in their morphology, correctness of limbs, and noteworthy breed traits. In spite of the

fact that the raising system was of the summer grazing type, they were in excellent condition.

The trip ended with a guided tour of the nuclear power plant on the Columbia River. It was a unique experience, just like the experience with the Marchigiana breeders of the United States. To them, to the Association, and to Dottie and Dutch Starzman, who had me as their guest on their ranch, go my heartfelt thanks for the hospitality and reception I received.

*\* Genetic Evaluations*



#### DOTTIE STARZMAN

*It is with great sadness that ANABIC has to inform that Dottie Starzman passed away October 17, 2004. Our condolences go out to Dottie's husband and all family.*

Dorothy Grace Banes was born June 20, 1926 and raised in Grand Coulee, Washington. She married Richard C. Starzman of Brewster, WA in 1946. After living in Brewster they moved to Grand Coulee to help Dorothy's mother with her restaurant called the "Wild Life Cafe". The fall of 1954, Dutch and Dot moved to Newport, WA where they raised three children and started a successful horse and cattle ranch. In 1974, they sold their Newport ranch and settled in Moses Lake, WA. Since then they have continued the ranching tradition and operating as the Badly Scattered Land and Cattle Company. For anyone that knew Dottie remembers her incredible spark for life itself. Without being able to mention them all, Dottie enjoyed many things. Her passion was the stage. She performed in over 19 plays at Big Bend Community College and then at many local theaters in the community. With a heart of gold and an endless sense of humor we will remember her in many ways.

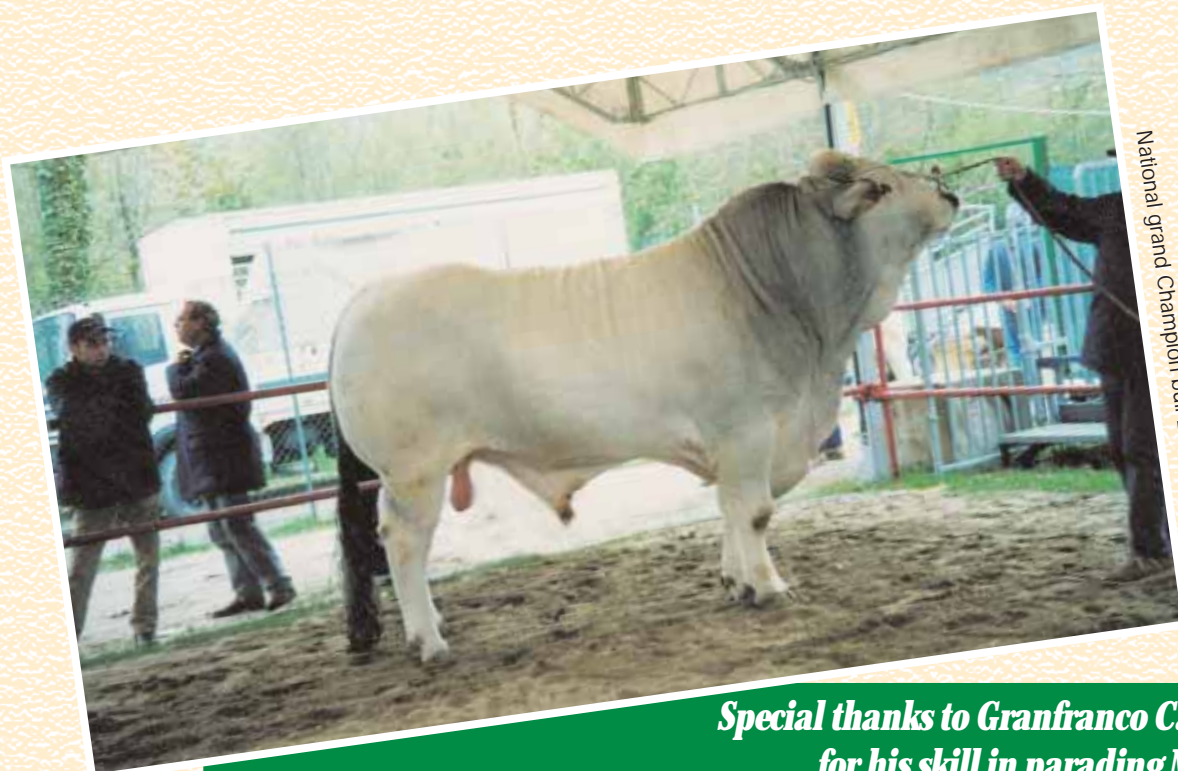


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## IRISH DELEGATION VISITS ANABIC

Interest in the white Italian beef breeds is certainly growing even on the other side of the Channel, as proved by the visit of a delegation of breeders from the Republic of Ireland, who visited the ANABIC on 28 and 29 October. The visit, followed for the ANABIC by Matteo Ridolfi, was organized by ICSA Ireland, the main Irish professional organization of meat sheep and cattle breeders. Among the delegation, in addition to the president Mr. Malcolm Thompson, was Mrs. Jenny Young, the wife of Peter Young, the Irish Farmer's Journal reporter who was present at the National Romagnola Show in Reggio Emilia last April. The group also included Joe Garrett, an Irish "Romagna fan" whom Italian breeders have known for many years now. The delegation was largely made up of breeders of commercial herds, and was interested in both the Romagnola breed and in the entire production chain covered by the IGP

mark. During the two days, various farms were visited, which we would like to thank, mentioning them in order:

Gian Michele Graziani's "La Viola" breeding farm, in Santerno (Ravenna), which boasts around 600 head of Romagnola cattle in a closed cycle.

Primo Bagioni farm, of Forlì, where the fattening centre, which groups together around 400 Romagnola animals intended for the IGP circuit, was visited.

Iper-Lame Supermarket, of the Finiper group, located in Bologna, in the Lame neighbourhood, where it was possible to stop at the counter selling IGP Romagnola beef.

A pleasant intermezzo during this day was lunch together with the president of the Provincial Breeders' Association of Ravenna, Gian Marco Casadei, who warmly welcomed the guests.

The next day, the delegation was received by the ANABIC, stopping by the Genetic Centre's structures and enjoying a buffet based on Italian meat dishes. The occasion was also very useful for promoting the World Congress of Italian Breeds scheduled to be held in Gubbio this coming spring. The questions of the Irish operators on the various points which emerged during the two days were numerous, and at times insistent, showing an interest that is the sure basis for further contacts in the future.



*ANABIC Director, Paolo Canestrari, with the President of the Irish Cattle and Sheep Farmers' Association, Malcolm Thompson.*

## JAPANESE COOKS VISIT ANABIC

The ANABIC continues to collaborate with the Italian Culinary Tour, the organizer – together with the Italian Cooks Federation – of an itinerant Master's course in Italian cooking for the Japanese. On 27 October, the Association's headquarters was visited by a group of 18 Japanese cooks, accompanied by the head of ICT Tours, Daniela Patriarca. In addition to the Association's purposes and activities, a detailed description was given of the characteristics of the Chianina, Marchigiana and Romagnola breeds, the knowledge of which was furthered with a trip to the Ferretti slaughterhouse in Madonna Alta (Perugia). Here the technicians of the Italian Beef Consortium explained the characteristics of the carcasses and meats, and presented the Protected Geographic Indication mark for "White Young Bulls of the Central Apennines".

The day ended with a tasting of Chianina beef, which was very much appreciated by our guests, who were obviously particularly interested in the gastronomic aspects.



*The group of Japanese cooks of the Italian Culinary Tour*

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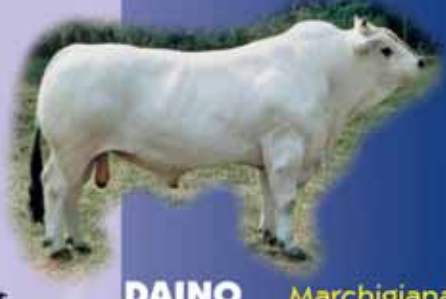
**CIRIO** Marchigiana  
Matricola/Tattoo: MC 128587  
Nato/Born: 02 - 10 - 1993



**MIRINO** Marchigiana  
Matricola/Tattoo: PE 105642  
Nato/Born: 04 - 01 - 1990



**DAMASCO** Marchigiana  
Matricola/Tattoo: MC 131056  
Nato/Born: 11 - 09 - 1994



**DAINO** Marchigiana  
Matricola/Tattoo: MC 130819  
Nato/Born: 20 - 10 - 1994



**BIRBO** Marchigiana  
Matricola/Tattoo: AN 123271  
Nato/Born: 20 - 11 - 1992



**LOTAR** Marchigiana  
Matricola/Tattoo: 51ITO42000030051  
Nato/Born: 24 - 07 - 1999



**ERODE** Marchigiana  
Matricola/Tattoo: PS 116651  
Nato/Born: 07 - 06 - 1995



**DEODATO** Chianina  
Matricola/Tattoo: SI 129233  
Nato/Born: 28 - 04 - 1994



**ISIDORO** Marchigiana  
Matricola/Tattoo: 51IT007PS029C035  
Nato/Born: 12 - 04 - 1998



**ETTORE** Chianina  
Matricola/Tattoo: SI 132821  
Nato/Born: 24 - 12 - 1995