

# TAURUS

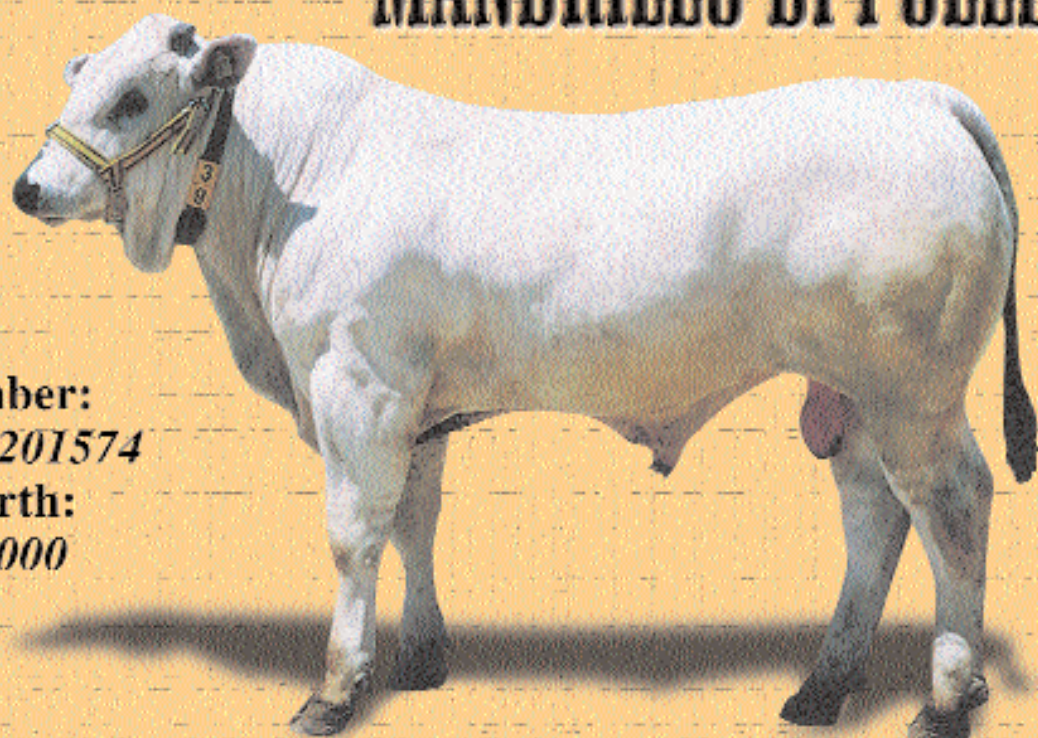
*International*



ANNO XIII Numero 1/2005  
Supplemento a Taurus 1/2005  
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.)

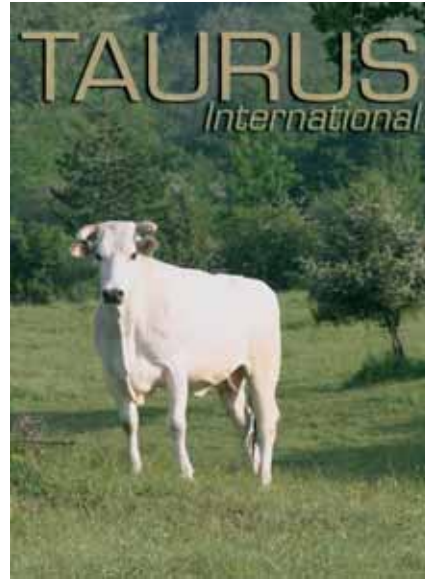
★ Index of muscle development 150,1

★ 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



## ANABIC

Associazione Nazionale Allevatori  
Bovini Italiani da Carne

*President:*

**Francesco Lemarangi**

*Director:*

**Paolo Canestrari**

## TAURUS INTERNATIONAL

*Editorial Manager:*  
Paolo Canestrari

*Editorial Secretary:*  
Bernadetta Sensi

*With the contribution of:*

Roberta Guarcini, Matteo Ridolfi,  
Lucio Migni, Giannetto Guerrini,  
Andrea Gaddini.

*Translations by:*

Itaca Servizi Linguistici, Bastia Umbra  
Matteo Ridolfi

*Pictures by:*

Andrea Gaddini, Giannetto Guerrini,  
Lucio Migni, Gaetano Panza,  
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ANABIC

06070 - San Martino in Colle

Tel. 075 6079201

Fax 075 607598

e-mail: [anabic@anabic.it](mailto:anabic@anabic.it)

Internet: [www.anabic.it](http://www.anabic.it)

Perugia - Italy

*Bibliography about the Italian works  
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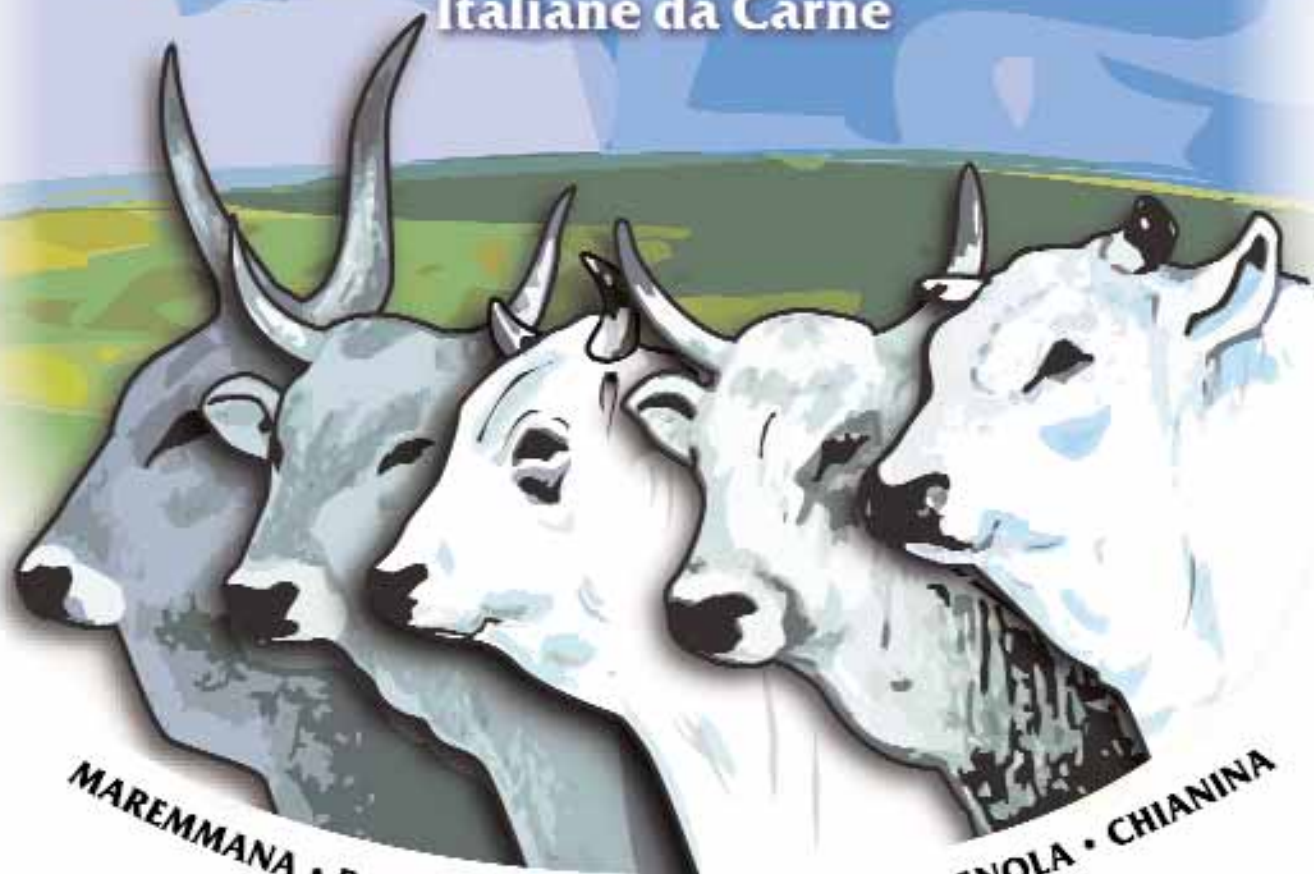
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# 4<sup>th</sup> WORLD ITALIAN BEEF CATTLE CONGRESS

4° Congresso Mondiale delle Razze Bovine  
Italiane da Carne



**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**

S. Martino In Colle • 06070 Perugia • ITALIA

Tel. 075 6070011 • Fax 075 607598

anabic@anabic.it • [www.anabic.it](http://www.anabic.it)

by *Roberta Guarcini*  
Exhibitions Office

## 4th World Congress of Italian Beef Breeds

**A**lmost a year has gone by since the first announcement given in *Taurus* of the holding in Italy of the 4th World Congress of Italian Beef Breeds.

In the meantime, a great deal of work has been done, producing results considerably better than our expectations. In fact, numerous scientific papers have been received by the ANABIC, and many universities have been represented. Participation from foreign countries has been strong, thanks to the presence of Australia, United States, Mexico, Brazil, South Africa, Hungary, Albania, Sweden, Holland, England, and Ireland.

The collaboration of the Italian breeders and Provincial Breeders' Associations, involved in the organisation of various congress initiatives, has been very important. Great sensitivity has been shown by the Ministry of Agricultural Policies and by the institutions we have contacted, who have guaranteed their support of the event, showing great interest in the Italian breeds and their breeders.

Two months prior to the date of the Congress, we are publishing the final programme, attempting to give as many details and as much information as possible to all those who are interested in taking part in the event.

## PROGRAMME

### • Friday, 29th April 2005

8.30 Opening of the Organisation's offices – Registration of congress participants

9.45 - 12.30 Opening ceremony. Introductory speech by Dr. Francesco Lemarangi, Chairman of the ANABIC.

Welcoming speeches by the Authorities

13.00 - 14.00 Lunch at congress venue

14.00 - 15.30 "The Italian meat supply chain: from genetics to product enhancement"

Presentation of the growth of the Italian Beef supply chain and its main features: genetic selection and improvement; the enhancement and marketing of traditional quality products; the traceability and certification of meat products; the development of market services. The reports will be dealing with the technical, legal and market problems involved.

Speakers:

P. Canestrari – A.N.A.B.I.C. National Association of Italian Beef Cattle Breeders, Perugia, Italy; F. Fedeli - C.C.B.I. Consortium of Producers of High-Quality Italian Beef, Perugia, Italy; S. Mengoli – Consortium for the Protection of the Central Apennine White

Bullock, Perugia, Italy; M.L. La Torre and F. Scala - Ministry of Agricultural and Forestry Policies, Rome, Italy; P. Papa – Umbria Regional Government, Perugia, Italy; F. Bianchi and F. Mariotti – 3A Food and Farming Technology Park, Perugia, Italy.

15.30 – 16.30 "Italian beef breeds throughout the world" (Part 1)

Illustration of the nature of breeding, selection and marketing in the various countries throughout the world where Italian beef cattle are bred.

Speeches by the Chairmen of the National Beef Breeders' Associations of those countries present at the Congress

16.30 - 17.00 Coffee break

17.00 - 19.00 "Italian beef breeds throughout the world" (Part 2)

21.30 Dinner at the "Umbriafiore Maschiella" trade-fair centre in Bastia Umbra, Perugia, with the patronage of the Umbria Food Industries Centre and the contribution of Umbriafiore SpA.

Visit to the antique fair.

### • Saturday, 30 April 2005 Scientific sessions

Session I – "Genetics and improvement"

This session will be looking at the innovative aspects of beef cattle selection; topics will cover the various characteristics noted during tests of performance (growth, muscularity, size, reproductive efficiency), in livestock breeding (longevity, weights, shape) and in butchering (weights and growth). Ample space will also be devoted to research into genetic variability and molecular genetics.

Writers and Institutes present:

V.R.Vieira – A.B.C.M. Associacao Brasileira dos Criadores de Marchigiana, Brazil; M. Fioretti – A.I.A. Italian Breeders Association, Italy; C. Berti, F. Filippini, F. Forabosco, L. Migni, R. Palazzo, A. Quaglia, M. Ridolfi, F. Sbarra – A.N.A.B.I.C. – National Association of Italian Beef Cattle Breeders, Perugia, Italy; R. Panella and A. Petrini – C.C.B.I. Consortium of Producers of High-Quality Italian Beef, Perugia, Italy; P. Boettcher – CNR IBBA Institute of Biology and Agricultural Biotechnology, Milan, Italy; G.P. Di Meo and L. Iannuzzi – CNR ISPAAM Institute of Mediterranean Livestock Farming, Italy; S. Failla – C.R.A. Council for Agricultural Research and Testing, Monterotondo, Rome, Italy; B. Lazzari, P. Mariani, J. Nardelli Costa, F. Panzitta – The Po Plain Technological Park Foundation, University Site, Lodi – Italy; I. Gera – Hungarian Grey Cattle Breeders Association, Hungary; G. Bongioni, R. Capoferri, A. Galli – L. Spallanzani Research Institute, Milan, Italy; L. Jàvorka and A. Maroti-Agots – SZIE Szent István University, Budapest, Hungary; P. Ajmone Marsan, E. Milanese, R. Negrini, L. Silveri – Catholic University of Piacenza, Italy; G. Bianconi, I. Cappuccio, A.Crisà, C. Marchitelli, P. Negretti, L. Pariset, M.C. Savarese, A. Valentini, M. Verny – Tuscia University, Viterbo, Italy; D. Cianci – Bari University, Italy; A. Gentile – Bologna University, Italy; B. Berì, I. Bodò, A. Radacsi – Debrecen University, Hungary; R. Bozzi – Florence University, Italy; M. Casaleggi, P. Crepaldi, A. De Giovanni, L. De Lorenzi, F. Fornarelli, M. Fusi, M. Marilli, L. Molteni, G. Succi – Milan University, Italy; G. Bittante, R. Mantovani – Padua University, Italy; R. Cardinal, F. De Martino, L. Gallastroni, A.M. Gargiulo, L. Sylla, E.

Lasagna, G. Martuscelli, M. Monaci, F. Panella, F. Parillo, C. Pieramati, E. Rossetti, F.M. Sarti, S. Sorbolini - Perugia University, Italy; G. Stradaoli – Udine University, Italy; F. Cecchi, V. Cetica, R. Ciampolini, E. Ciani, E. Mazzanti – Pisa University, Italy; F. Andreoni, M.E. Laguardia, M. Magnani, G. Serafini – Urbino University, Italy; P. Bijma, A.F. Groen, J.A.M. Van Arendonk, Wageningen University, Holland;

8.30 - 10.30 Session I – “Genetics and improvement” (Part 1)

Chairman: Prof. G. Bittante

10.30 – 11.00 Poster presentations

Posting up of the posters by 9.30

11.00 - 11.30 Coffee Break

11.30 – 13.30 Session I - “Genetics and improvement” (Part 2)

Chairman: Prof. A. Valentini

13.30 – 14.30 Lunch at Congress venue

Session II – “Production and Management”

Presentation of studies of breeding systems, feeding and performance of living animals, livestock welfare, reproductive aspects, slaughter yields and sectioning. There will also be a discussion of questions relating to the hormonal profiles and immunological status of beef cattle.

Finally, there will be a presentation of the results of development projects in Italy and abroad.

Writers and Institutes present:

F. Filippini, F. Forabosco, F. Lemarangi, R. Palazzo, F. Sbarra – A.N.A.B.I.C. – National Association of Italian Beef Cattle Breeders, Perugia, Italy; M. Bonanzinga – A.R.S.I.A. Regional Agency for Development and Innovation in Farming and Forestry, Florence, Italy; C. Tufi – A.R.S.I.A.L. Regional Agency for Development and Innovation in Farming in Lazio, Rome, Italy; A. Maiwashe, L.E. Matjuda – Agricultural Research Council, South Africa; R. Giomini – Provincial Association of Livestock Breeders of Grosseto, Italy; A. Di Gennaro – Cassino Local Health Authority, Italy; M. De Nardo – Frosinone Chamber of Commerce, Italy; P. Diaz Rivera – Colegio de Postgraduados, Campus Veracruz, Mexico; E. Albanesi – COMES Srl, Ascoli Piceno, Italy; C. Caproli – “Garibaldi” Agricultural College, Macerata, Italy; L. Battistacci, P.M. Mangili, S. Marchi, L. Moscati, M. Sensi –

Institute of Zooprophyllaxis of the Marches and Umbria, Perugia, Italy; S. Beltempo, T. Carelli, P.L. Cazzola – the Piedmont Region's Institute of Experimental Zooprophyllaxis, Turin, Italy; P. Boni, Italy; S. Piermatti, Italy; F. Tombarelli, Italy; L. Marini – Marches Regional Government, Italy; P. Ronchietto, South Africa; M. Gambacorta, G. Maiorano – Molise University, Italy; C. Cosentino, E. Cosentino, P. Freschi, E. Gambacorta, D. Marsico, A. Perna, L.A. Santarsiere, A. Satriani – Basilicata University, Italy; K.R. Bondioli and R.A. Godke – Louisiana University, USA; S. Mattii and M.F. Trombetta – Ancona University, Italy; C. Cocca, L. Di Turi, S. Dimatteo, M. Ragni, A. Vicenti – Bari University, Italy; G. Canestrari, A. Falaschini – Bologna University, Italy; D. Beghelli, G. Fabbri, G. Lebboroni, P. Polidori, A. Valbonesi – Camerino University, Italy; R. Bozzi, A. Giorgetti, G. Lorenzini, P. Lupi, A. Martini, M. Moretti, C. Perez Torrecillas, C. Sargentini – Florence University, Italy; G. Bittante, S. Schiavon, F. Tagliapietra – Padua University, Italy; C. Antonini, G. Asdrubali, P. Avellini, R. Branciani, P. Casagrande Proietti, A. Cioffi, R. Franceschini, G. Fruganti, R. Mammoli, L. Marenzoni, D. Miraglia, M. Pennacchi, D. Ranucci, F. Rueca, G. Tacconi, M. Trabalza Marinucci – Perugia University, Italy; G. Balestri, M.N. Benvenuti, L. Casarosa, G. Ferruzzi, L. Giuliotti, J. Goracci, A. Pistoia – Pisa University, Italy

14.30 – 16.30 Session II – “Production and Management” (Part 1)

Chairman: Prof. F. Panella

16.30 – 17.00 Coffee break

17.00 - 19.00 Session II – “Production and Management” (Part 2)

Chairman: Prof. A. Falaschini

20.30 Dinner at Villa Benveduti, Gubbio: “Traditional regional foods of Italy”

• **Sunday, 1 May 2005 – Scientific sessions**

Session III – “Product Quality and the Market”

This session will involve the discussion of questions related to the effects of different diets, diverse systems of livestock breeding

and genetic make-up on the quantitative and qualitative characteristics of carcasses and meat: physical characteristics, chemical composition and the composition of fatty acids, and sensorial analyses.

There will also be a presentation of studies of production costs, market profitability, the economic value of productive and reproductive parameters, and the added value of certified (IGP) beef products.

Writers and Institutes present:

V.R. Vieira – A.B.C.M. Associacao Brasileira dos Criadores de Marchigiana, Brazil; F. Filippini, F. Forabosco, R. Palazzo, F. Sbarra – A.N.A.B.I.C. – National Association of Italian Beef Cattle Breeders, Perugia, Italy; G. Giampieri – A.R.S.I.A. Regional Agency for Development and Innovation in Farming and Forestry, Florence, Italy; D. Caimmi – Ancona Province's Association of Livestock Breeders, Italy; F. Cortesi, Pescara Province's Association of Livestock Breeders, Italy; G. Andregghe – C.L.A.I., Bologna, Italy; S. D'Andrea, A. Di Giacomo, S. Failla, S. Gigli, M. Iacurto, P. Menesatti, M. Mormile, M. Pincu, E. Rossi, D. Settineri, F. Signorelli, F. Vincenti – C.R.A. Council for Agricultural Research and Testing, Monterotondo, Rome, Italy; E. Corradini, K. De Roest, C. Montanari – C.R.P.A. spa (Livestock Production Research Centre), Reggio Emilia, Italy; P. Boettcher – CNR IBBA Institute of Biology and Agricultural Biotechnology, Milan, Italy; R. Fiammenghi, M. Guerrieri, V. Tassinari – COOP ITALY, Bologna, Italy; C. Federici – Institute of Services to the Agricultural Foodstuffs Market, Rome, Italy; L. Battistacci, L. Moscati, M. Timi – Institute of Zooprophyllaxis of the Marches and Umbria, Perugia, Italy; G. Brajon, D. Deni, A. Fagiolo, C. Focardi, M. Mari – Institute of Experimental Zooprophyllaxis of Lazio and Tuscany, Rome, Italy; M. Bigi, Reggio Emilia, Italy; C. Del Re – Tuscany Regional Government, Agricultural and Livestock Production Department, Florence, Italy; A. Carlucci – Smell & Taste Association C.A.T. Confesercenti, Potenza, Italy; C. Cavone, A. Ciarlariello, C. Di Cesare, G. Maiorano, A. Manchisi, M.G. Palazzo – Molise University, Italy; A.

Braghieri, C. Cosentino, E. Cosentino, E. Gambacorta, A. Girolami, D. Marsico, M. Musto, F. Napolitano, C. Pacelli, A. Perna, A.M. Riviezzi, L.A. Santarsiere – Basilicata University, Italy; S. Mattii and M.F. Trombetta – Ancona University, Italy; A. Falaschini – Bologna University, Italy; R. Bozzi, G. Campodoni, C. Sargentini – Florence University, Italy; M. Albenzio, M. Caroprese, R. Marino, A. Muscio, A. Sevi – Foggia University, Italy; F. Grasso – Naples University, Italy; P. Avellini, R. Branciarri, C. Cavaletti, A. Cioffi, F. Cozza, A. Dal Bosco, V. D’Ovidio, A. Frascarelli, F. Giordano, E. Lasagna, C. Lomartire, M. Maidani, R. Mammoli, D. Miraglia, L. Morbidini, F. Panella, M. Pauselli, P. Pollidori, D. Ranucci, E. Rossetti, R. Rossi, D.M. Sarti, F.M. Sarti, D. Servili – Perugia University, Italy; P. Avellini, R. Branciarri, C. Cavalletti, A. Cioffi, F. Cozza, M. D’Agata, O. Fabiani, C. Lenzi, M. Mele, S. Pellegrini, A. Pirone, G. Preziuso, C. Russo, A. Serra – Pisa University, Italy; A. Formigoni, G. Martino, P. Pezzi – Teramo University, Italy; P. Bijma, J.A.M. Van Arendonk – Wageningen University, Holland.

8.30 - 10.30 Session III – “Product Quality and the Market” (Part 1)

Chairman: Prof. S. Gigli

10.30 – 11.00 Poster presentations

11.00 - 11.30 Coffee Break

11.30 – 13.30 Session III – “Product Quality and the Market” (Part 2)

Chairman: Prof. A. Giorgetti

13.30 – 15.00 Lunch at Congress venue

16.00 – 19.00 Tour of Gubbio

21.00 Gala evening at the Congress venue with the patronage of the CCBI – Consortium of Italian Quality Beef Producers – and the Consortium for the Protection of the Central Apennine White Bullock.

### SOCIAL PROGRAMME FOR ACCOMPANYING PERSONS

During the Congress a special social programme has been organised, including visits to places of historical and artistic interest in Umbria, and to a selection of shops selling the best of Italian products.

• Friday, 29 April 2005

8.30 - 16.30 Guided tour of Perugia

“

• Saturday, 30 April 2005

8.30 - 16.30 Guided tour of Assisi and Spello

### POST-CONGRESS ZOOTECNICAL TOUR

#### MARCHIGIANA BREED



• Monday, 2 May

9.00 Departure from Congress venue

10.00 Visit to ANABIC – Genetic Centre, S. Martino in Colle, Perugia

12.30 Buffet lunch at ANABIC

14.00 Departure for tour of livestock farms

16.00 Visit to Butcher’s “Macelleria IGP di Ricciotti Lina”, Castelbellino, Ancona

17.00 Visit to Armando Donninelli’s livestock farm (loose-housing), Falconara Marittima, Ancona

18.30 Visit to Franco Salciccia’s livestock farm (fixed-housing), Osimo, Ancona

20.00 Dinner and overnight stay in Osimo, Ancona

• Tuesday, 3 May:

8.30 Departure for Chieti

10.30 Visit to Jubatti Carlo’s “Soalca” meat-sectioning plant at Pretoro, Chieti

12.00 Departure for Pescara

13.00 Lunch in Pescara

14.30 Visit to Renato Ciarcelluti's livestock farm (loose-housing) at Loreto Aprutino, Pescara

15.30 Departure for Morrovalle, Macerata

17.00 Visit to the "Mei Pio Eredi" livestock farm (loose-housing) at Morrovalle, Macerata followed by dinner on the farm

21.30 Transfer to hotel in Macerata

• Wednesday, 4 May:

9.00 Visit to the "Fratelli Mei Carni" livestock farm (loose-housing) in Civitanova Marche, Macerata

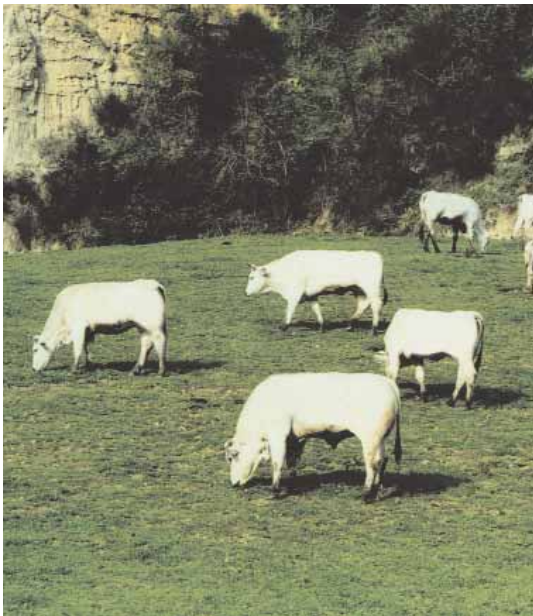
11.00 Visit to the Bull Centre for Artificial Insemination of the A.P.A. in Macerata

12.30 Lunch in Macerata

14.30 Visit to the town of Recanati

18.00 Departure for Perugia, dinner and overnight stay at the "Le Querce" Hotel, S. Martino in Campo, Perugia

## CHIANINA BREED



• Monday, 2 May

9.00 Departure from Congress venue

10.00 Visit to ANABIC – Genetic Centre, S. Martino in Colle, Perugia

12.30 Buffet lunch at ANABIC

14.00 Departure for tour of livestock farms

14.30 Visit to Luchetti Basilio's livestock farm (loose-housing), Collazzone, Perugia

17.00 Visit to the "Conestabile della Staffa" livestock farm (loose-housing), Montemelino, Perugia

18.30 Departure for Arezzo

20.00 Arrival at the hotel, dinner and tour of the town

• Tuesday, 3 May

9.00 Visit to the Faralli Butcher's, Arezzo

10.00 Visit to Giovanni Pucci's livestock farm (fixed-housing), Cortona, Arezzo

12.30 Lunch in Cortona

14.00 Departure for Livorno

16.00 Visit to Remo Mecherini and Fosco Mecherini's livestock farm (loose-housing), Bibbona, Livorno

17.00 Visit to Edilio Giannellini's livestock farm (loose-housing), Venturina, Livorno  
Dinner at the farm

20.00 Departure for Siena, overnight stay in hotel

• Wednesday, 4 May

9.00 Visit to the Fabbrini Brothers' livestock farm (loose-housing), Vico d'Arbia, Siena

11.00 Visit to the "La Fratta" farm, owned by Galeotti Ottieri (loose-housing), Sinalunga – Siena

Lunch at the farm

16.00 Visit to the Farm guest-house "Il Forteto" (free range pasture), Vicchio, Florence

18.00 Visit to the "Le Querce de' Chiari" livestock farm (free range pasture), Mugello, Florence

Dinner at the farm

21.00 Departure for Perugia, dinner and overnight stay at the "Le Querce" Hotel, S. Martino in Campo, Perugia

## ROMAGNOLA BREED



- Monday, 2 May

9.00 Departure from Congress venue  
10.00 Visit to ANABIC – Genetic Centre, S. Martino in Colle, Perugia  
12.30 Buffet lunch at ANABIC  
14.00 Departure for tour of livestock farms

15.30 Visit to Mascheri Marinello's livestock farm (free range pasture), Verghereto, Forlì

18.30 Visit to the "Iper Montebello" supermarket (Finiper Group) - IGP Romagnola-breeds meat counter - Savignano sul Rubicone- Forlì

20.30 Arrival and dinner at the hotel in Ravenna

- Tuesday, 3 May

9.00 Visit to Renzo Scozzoli's livestock farm (loose-housing), Villa Pianta, Forlì

11.00 Visit to the "CLAI" Butchering Plant

in Faenza, Ravenna

12.30 Lunch in Mezzano, Ravenna

14.30 Visit to the GianMichele Graziani's "La Viola" livestock farm (loose-housing) Santerno, Ravenna

18.30 Visit to the Babini Brothers' livestock farm (loose-housing) at Godo di Russi, Ravenna

20.00 Arrival in Ravenna, dinner and overnight stay

- Wednesday, 4 May

9.00 Departure for Bologna

10.30 Visit to Mario Rimondi's livestock farm (fattening centre), Sala Bolognese, Bologna

12.00 Lunch in Calderara, Bologna

14.00 Tour of the ancient town of Dozza

17.00 Departure for Perugia, dinner and overnight stay at the "Le Querce" Hotel, S. Martino in Campo, Perugia



105 presentations, including 71 oral and 34 poster, broken down into the various Congress sessions, constitute the body of reports that the Scientific Committee of the Congress has examined over the past few months. The photographs show the subcommissions at work during the recent meeting of 2 February.



by *Lucio Migni*  
Genetic Centre Director

## WINTER POSTPONEMENT: the best viaticum for 2005!

Finally, in spite of the forced one-month postponement caused by the blue tongue outbreak, the winter auctions were able to take place as planned. The postponement to January undoubtedly contributed to increasing the anticipation for the outgoing bulls which, once again, fully lived up to the expectations. In fact, the animals in the competition showed, without breed distinction, an optimum combination of genetic indexes, growth, morphology, and depth and originality of pedigree: the ideal preamble for the successful outcome of the auctions, which were lively and followed by a numerous audience.

The first in the arena was the Marchigiana, with 8 sires divided into 5 qualified for artificial insemination and 3 suitable for natural insemination, coming from breeding farms in Ascoli Piceno, Macerata, Pescara, Ancona, and Pesaro. Particularly significant was the fact that 2 animals had reached ADGs of over 2 kg. The top price, 4,350 euro, was obtained by Pergolo from Ascoli, son of Gomero and Fidenza, a gigantic Cirio, bred by Giovanni Maurizi and purchased for 4,350 euro by the APA (Provincial Breeders' Association)-Bull Centre of Macerata. Pergolo had a stellar BSI and ADG (151.2 and 151.1, respectively) and an ADG equal to 2,089 grams. As for the morphology, the bull stood out for the strength and length of his trunk, rump width, and uniformity of his muscle covering. Next, 3,750

euro was the price knocked down for Poseidone del Conero, bred in Osimo by Franco Salciccia and purchased by Antonello Balchesini, a breed outsider from Arezzo, considering that he breeds in Sestino, a locality where the Chianina is traditionally seen. Poseidone showed a respectable ADG, which touched 1,900 grams, a BSI of 123.3, and a score of 85 points in the morphological evaluation, with an Excellent for muscle development. This bull is a son of Mirino 2nd and Lussy, the Erode of the Manola family, which has arrived at its third son tested and qualified for artificial insemination. The next-highest price was attained by Potente, bred in Pescara by Camillo D'Agostino and purchased for 3,550 euro by Serafino Coalizzo of Chieti. This young bull, a stand-out for size and trunk length, boasts an ADG of 1,887 grams and a Muscle Development Index of 143.9. Potente, son of Mugello, originates from the family of Mazza, an Erro that has appeared successfully in the rings of national shows.

Next comes the price knocked down for Ponente, the last of the animals suitable for artificial insemination, son of the well-known Lupo and a Belindo, bred in Macerata by Franco Cingolani and purchased for 3,400 euro by the Giuseppe Di Girolamo farm of Latina. Noteworthy, in this bull, is the ADG of 2,026 grams and a score of 85 points for morphology, with an Excellent for muscle development. Lastly, worthy of note

*Priamo, Top Price of the Chianina auction*



among those suitable for natural insemination is the price of 3,550 euro attained by Paestum, an outbred son of Caucaso, which was, however, defended by his owner, the farm of the Mattei Brothers of Pesaro. The remaining animals suitable for natural insemination attained prices around 3,000 euro.

The second day of auctions featured a particularly numerous group of participants gathering around the Chianina, more than ever expected to confirm the brilliant results of the year just ended. The event was preceded by a short message of greetings by ANABIC Director Dr. Canestrari, who made an affectionate special mention in memory of Massimo Guerrieri and Dr. Furio Fè, two well-known breeders in the circle of this breed, who recently passed away, and to whom those present dedicated a heartfelt round of applause.

Afterwards, the event got into full swing, with 11 very uniform bull calves, of which 8 are suitable for artificial insemination and 3 qualified for natural insemination, sons of extremely topical breeding animals and coming from the best Tuscan and Umbrian breeding farms. The shouting started immediately on entrance into the arena of the first bull, and continued incessantly until the last animal, registering a “full house” and an average price knocked down of 5,045 euro per lot! It was undoubtedly the “ideal auction”, the way we would like all those that take place at the Genetic Centre to be.

The day's top price was obtained by Priamo from Livorno, son of Mandrillo out of Iovoso, bred by the Cason Vecchio farm of Frosini and purchased by the Galeotti Ottieri's Sienese farm “La Fratta”. This animal, of great vigour, with exceptional longitudinal and transverse diameters and exemplary muscle development, really heated up the auction, and was knocked down for 8,100 euro. This is not surprising, considering his head-spinning selection (153.4), growth (151.7), and muscle development (139.3) indexes, the ADG touching 2 kg, and the score of 87 points for morphology, with an Excellent in dimensions, which qualify him for artificial insemination. Protti thus repeated the awards received by his father Mandrillo, one of the most interesting sires in the present Chianina breed panorama. The second-highest price, 6,300 euro, was knocked down by Pluto dè Chiari, a muscular son of Mirko and Figlia, a Dono protagonist in the arena in the recent past, presented by “Querce dè Chiari” of Florence. Pluto, qualified for artificial insemination with a BSI of 132.3 and an extremely high

Muscle Development Index (143.9), was purchased by the Poggiovalle farm of Terni. The next price was for Prado di Moglie of Todi, who had very “heavy” credentials, being a full brother of Nurso, the recent top price earner in the same ring. Therefore, once again the old Eugenio showed his value on a par with Edaca, the Icarus of Giancarlo Marcucci, a true “goose that laid the golden egg”. Pardo stood out for his exceptional ADG in tests, 2,154 grams, high Growth Index (139), and the considerable vigour, borne out by a score of 85 points for morphology. Winning him, for a price of 5,650 euro, was the Ferri Marini farm of Sestino. The respectable threshold of 5,000 euro was reached by 2 more animals bred in Perugia: these are Lamberto Lombardi's Patroclo and the Basilio Luchetti farm's Plutone. The first is a son of Macigno, a sire not new to aficionados, responsible for various interesting animals coming out of the Genetic Centre. This bull calf showed a remarkable ADG (2,013 grams), BSI (142.6), and Muscle Development Index (141.7), in addition to the morphological score of 85 points, with two Excellents for muscle development and dimensions. Winning him was Karl Egger's “La Selva” farm in Grosseto. The second animal, Plutone, son of the well-known Moriero and a Fondo, can boast in his pedigree two national champions, and was noted for his long, cylindrical trunk and striking muscle development.

His BSI was 123.5, while his ADG touched 1,900 grams. Plutone will remain in the province of Perugia, since he was purchased by the “I Girasoli” farm in Umbertide. The panorama of this exciting auction continues with two more interesting bull calves, sharing the knock-down price of 4,750 euro. The first, Palladio, bred by Silvia Baroncelli of Florence, is a son of Nurso and Giostra, the “Dono del Colle”, a celebrated championess and mother of champions. This animal, suitable for artificial insemination, brought to the auction a considerable Growth Index (146.6), together with an ADG of slightly less than 1,900 grams and a morphology mainly interesting for its dimensions. The purchaser was Giuseppe Mazzocchi of Sestino, Arezzo. The next lot to obtain the same price was the Pisan bull Palco di Maria Bianca, whose breeder, Pietro Paletti, is accustomed to brilliant successes in auctions. Palco is the son of Lio, the bull of the moment, and of a Ghiotto, with an interline pedigree on Urpino and a BSI of 117.7, which qualifies him for natural insemination. Worthy of note, for this fine animal, is a harmonious and attrac-

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N z n l  
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M CHIGI N

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LIC



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G n tcc ntr sf rth st t nt stn  
f ulls n c ws

M r h l c l v lu t ns n  
ffc lsh ws f th Hr - k



r ss n nf rm t n

s rch n x rm nt t n

r m t n r

tive morphology for distinction, quality, trunk length, and fineness of the bony base, confirmed by the score of 86 points and the qualifications of Excellent for the breed traits and dimensions. Palco will return to Pisa, since he was purchased by the Minutella Brothers of Gianfaldoni.

Slightly lower, 4,600 euro, was the final price for the Siense Padrone, a Diro out of Iovoso with a score of 89 points, presented by the Palazzi farm of Nardi, suitable for artificial insemination and purchased by the Tosti Brothers of Pietralunga, Perugia. Muscular and correct, Padrone stood out for his muscle development and limb correctness, as well as for his respectable ADG of 1,882 grams.

Another interesting animal, purchased for 4,100 euro, was Pippo Accattatane, bred in Livorno by Donatella Favilli, qualified for natural insemination and purchased by Pietro Paoletti of Pisa. Son of Ligio and a Deodato, Pippo stood out for his muscle development and rump width.

The two remaining animals, Penso, a Galluro owned by Conte Bartolo and Pegaso della Favorita, an Ammiraglio owned by Danilo Migni from the Creola family, respectively brought prices of 3,550 and 3,700 euro, winding up a perfect auction in grand style.

The “three days” ended with the Romagnola, with 8 bull calves, of which 7 suitable for artificial insemination and one qualified for natural servicing. It was expected to be a “hot” auction, considering both the high average quality of the group and the lively competition among the numerous buyers. The top price for the winter was obtained by Piro from Ravenna, a son of Mercurio Babini out of a Tonante of the Batani Brothers. His balanced data in tests were supported by the open pedigree and a first-rate morphology, with noteworthy transverse diameters and muscle development, as seen by his 86-point score. His purchaser was the Sensi-Belluzzi breeding farm of Verghereto, Forli-Cesena, after a “fierce” competition ended by the auctioneer’s hammer at 8,100 euro. This respectable price equals the top price obtained by the Chianina in the same brilliant auction triptych, an event that has happened rarely up to now, and which makes Romagna aficionados proud. The second highest price was brought by Patroclo, son of V.U. Imbattibile and an Assalto owned by Giuseppe Mariani. The elegance, muscle development, and correctness of this animal were supported by the BSI of 122.6, an ADG of slightly less than 1,800 grams, and a noteworthy morphology, with 87

points obtained at the end-of-test evaluation. Patroclo was purchased for 6,400 euro by Astro Turrini of Sassoleone, Bologna.

The third price, in descending order, 5,850 euro, was brought by Picador della Radice, a son of V.U. Imothep and Ilde, a lovely Emiro, presented by veteran Renato Stoppa and purchased by Mauro Salimbeni, of Verghereto. Picador had an interesting BSI (124.4) and Muscle Development Index (123), in addition to showing a modern type in style, breed expression, muscle development and trunk length, traits that won him a score of 85 points in the morphological evaluation.

It was Pegaso of Forlì, a son of Denaro from the family of Furia, presented by Piero Tassinari, who brought the price of 5,050 euro, which sanctioned his sale to the Cooperativa Territorio Ambiente di Premilcuore, Forli-Cesena.

A muscular, correct animal, with wide transverse diameters, Pegaso had a high ADG (1,816 grams) and a Growth Index (127.5) among the highest in this group of bulls. Not content with the brilliant result obtained by Piro, the Batani Brothers presented another animal, Pippo, a son of V.U. Inverno characterized by a particularly long trunk, who boasted in his pedigree 3 Excellent cows. Pippo, with a BSI of 121.3, which qualifies him for artificial insemination, was purchased for 4,400 euro by Angelo Dongellini of Bologna. A slightly lower price was obtained by Pavel, a Giosuè out of Eros, presented by Silvano Fabbri of Ravenna, who opened the auction with a BSI of 126 and a respectable Muscle Development Index (130.5), confirmed by an Excellent for this morphological trait. Pavel was purchased for 4,050 euro by the Onofri Giuseppe farm of Monteaguzzo, Forli-Cesena.

Another interesting animal, Petrarca, son of V.U. Navaho and Edda, a Bartolo of the Scozzoli farm, one of the most anxiously awaited because of his unusual pedigree, was withdrawn by his owner, but then acquired under an agreement with Semenitaly. On these notes of barely hidden satisfaction falls the curtain on the winter auctions, which, after having initially caused us concern, even forcing us to postpone them, gave us the pleasure of finding the breeders motivated and as determined as ever and, considering the course of the auctions, satisfied by the quality of the outgoing bulls.

It was the injection of confidence we had been awaiting for some time and now, on the wings of enthusiasm, it’s only a matter of continuing to believe!

by *Roberta Guarcini and Matteo Ridolfi*  
Exhibitions Office – Morphological Evaluations Office

## “A feather in the cap” ... of the Chianina breed

*The series of articles devoted to those farms which, for the genetic quality of their livestock and the managerial skills of their breeders, represent the best in Italian breed raising, continues today with the Chianina. We would like to present Le Querce de' Chiari, in Borgo San Lorenzo, in the province of Florence.*

**W**hatever he does, Mario Chiari wants to do it as best as possible. And he is rightly proud of CHI-MA, the industrial laundry which he has developed and consolidated over the years starting from a small family activity, and which today, thanks to his talent and inventiveness, has a hundred employees.

But he has the countryside and animal breeding in his blood, and down through the years he has successfully tried his hand at breeding pigs, Suffolk sheep, trotting horses, and Chianina cattle, obtaining great satisfaction with this activity, as can be seen by the number of ribbons, trophies, and photographs exhibited around the house and the farm.

His passion for the Chianina was born in 1996 when, on the occasion of the Fair of Gonzaga, he



*Mario Chiari*

### THE FARM

Azienda Agricola Le Querce de' Chiari di Mario Chiari.  
Locality: Borgo San Lorenzo (Florence)  
Farm area: 200 hectares  
Herd size: 80 head of Chianina cattle



*Chianina calves at pasture*

was able to see quality cattle that struck him for its elegance and beauty; he thus purchased his first cow, Elda, from the Vanni Ottorino farm (Arezzo), deciding to start up a breeding farm for selection purposes. During the following years, he purchased breeding animals from many excellent farms of the provinces of Siena and Livorno (Massi Emilio, La Fratta, Fabbrini, Fontarronco, Il Pollaiolo, Mecherini Fosco, Giannellini Edilio) and used many of the best available bulls (Deodato, Dono, Eugenio, Fanfullo, Ammiraglio) in artificial insemination.

Today his breeding farm has around 80 excellent animals. The 200 hectares of magnificent woods and grazing land rented from the Province and the Curia are located in the municipalities of Scarperia, Firenzuola and Borgo San Lorenzo and ascend up to the 960-metre altitude of Passo del Giogo. The quality of the livestock is extremely high, with 22 cows scoring between 86 and 91 morphological evaluation points and none under 83.

The exhibition career of Querce de' Chiari started in 1997, with its first participation in the National Exhibition of Bastia Umbra (Perugia); since then the farm has never missed an important event for the breed. In 1998 and 1999, both in Bastia Umbra and in Ponte a Tressa (Siena), many of its animals

placed first, and it started to gain a certain fame among insiders; this was also thanks to the skill of Mauro Rimini, a collaborator of the farm and a handler of class, who won the title as Best Handler in Show.

At the National Exhibition in Ponte a Tressa in 2000, the farm had its first big success with Fadia, the beautiful daughter of Eugenio, purchased by the Massi Emilio farm (Siena) and proclaimed 1st place winner of the 7th category, as well as Senior Female Grand Champion of Show.

Of striking femininity and breed typicity, correct, muscular and extremely powerful, Fadia won over competitors of extremely high level, giving the province of Florence a great victory (photos in Taurus 5/2000, page 14).

After the suspension of the 2001 shows due to



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da Carne



## 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



*Mirko di Polledraia*

foot-and-mouth disease, the farm entered the ring once again in 2002, more competitive than ever.

With Mammuth del Chiostro, a handsome son of Dazzo from the Fabbrini farm, it won first place in the 5th males category; Isonzo dei Chiari, an extraordinary son of Fanfullo and Fadia – very typical, long, and muscular, presented by the Atanasi (Perugia) farm – won the title of Senior Male Grand Champion of Show. The beautiful Fadia repeated the success of 2000 and, in spite of her no longer young age, she was proclaimed the Senior Female Grand Champion of Show.

After a new suspension of the 2003 fairs due to blue tongue disease, in 2004 the farm arrived punctually at the appointment in Bastia Umbra, scoring a nice success with Ostia, a daughter of Isonzo who placed first in the fourth

category and obtained various other good placings. Flanking Mauro Rimini and Stefano Chiari in handling the animals was Massimo Generini, a very young new collaborator who won the Young Handlers competition with his debut performance.

Alongside his brilliant exhibition results, Chiari has achieved other important goals:

*Isonzo de' Chiari*





*Fadia*

Development Index (143.9), and purchased by the Poggiovalle farm of Terni. Mario Chiari has also purchased a number of excellent breeding animals from the Genetic Centre, including Mammuth del Chiostro and Mirko di Polledraia, currently on his farm. A true volcano of ideas and energy, Mario is also a Director of the Consortium for the Protection of the Central

very early on he joined the circuit of breeders that provide the Genetic Centre with calves, where he has obtained excellent auction prices for a number of his animals, such as Narciso and Isonzo de' Chiari.

In particular, in the January 2005 auction, the second best price, 6,300 euro, was obtained by Pluto de' Chiari, qualified for artificial insemination with a BSI of 132.3 and a very high Muscle

Apennine White Bullock, the Alto Mugello Butchery Cooperative, the Provincial Breeders' Association, and the Provincial Farmers' Union of Florence.

Work, determination, intelligence, and the support of a close-knit family are the ingredients that have enabled him to achieve prestigious goals, not only in breeding, but in every aspect of his life.

**MARCHIGIANA**

Breeding and Promoting the Marchigiana in America



Marky Cattle Association  
Box 198  
Walton, KS 67151-0198  
Telephone: 316-837-3303 Fax: 316-283-8379

by *Giannetto Guerrini*  
National Marchigiana Breed expert

## The CHIANTINA in Sweden

*We are happy to continue to follow the experience of the Abrahamssons four years after the introduction of Chianina cattle to their farm*

### THE FARM MEETING.

In October 2004 I had the pleasure of representing the ANABIC on the occasion of the second Chianina Breed meeting organized at the Abrahamsson family's Geddeknippeln farm, in southern Sweden, a few kilometres from the town of Uddevalla.

The Abrahamssons did a great job of organizing the event, presenting for the occasion purebred and crossbred Chianina fattening animals in feedlots: one area was reserved for F1 and F2 fattening male crossbreeds, another sector was for crossbred females to be used for producing F2s, and a third sector was for pregnant purebred heifers and one adult bull.

The animals were all in excellent shape, which once again proves the great professional skill of Eskil Abrahamsson, to whom I express my compliments. In spite of the bad weather and low temperature, the visits of the breeders interested in seeing the Chianina took place just the same, and continued through to late afternoon. During my talk, I presented the morphological and functional traits of the breed, its qualities in crossbreeding, and the kind of breeding carried on in Italy. The Swedish breeders showed a

great deal of interest in the Chianina breed, which for most of them was completely unknown. It was a pity that there were no bulls available for sale at that time, otherwise a number of successful sales of breeding animals would have certainly been made. The breeders interested in crossbreeding were forced to resort to purchasing seminal material.

### THE SWEDISH LIVESTOCK BREEDING SITUATION AND THE PROSPECTS FOR THE CHIANTINA

In Sweden, as in all of Europe, the effects of the decoupling of the CAP will be felt, entailing different choices and a renewal of farm strategies. This goes for beef cattle breeders as well. In Sweden, 90% of all beef cattle are the product of crossbreeding of beef breeds on dairy breeds. The purebred farms for meat production mainly focus on the Charolaise and Blonde d'Aquitaine breeds. Recently, following the drop in the sale price of cow's milk and the increase in its production costs, many breeders have reconverted, and are still converting, their cattle farms from dairy to meat breeds. This means that there is room for the Chianina in Sweden. It is clear that at this time we are still at the dawn of the spread of the breed, since there are few purebred animals and only around twenty farms practising crossbreeding with Chianinas using artificial

*The meeting*



and natural insemination. But the first results are encouraging: the slaughter yields are high, as are the weights of the carcasses, and their classifications with the EEC grid are interesting (Table 1).

## THE STAGES OF THE SPREAD OF THE CHIANINA IN SWEDEN

- 2000, Ingmari and Eskil Abrahamsson, after shutting down their Friesian breeding farm, come to Italy and visit the ANABIC and several top Chianina breeding farms.
- 2001, following the positive visit of the previous year, the Abrahamssons import the first embryos and seminal material for crossbreeding.
- 2002, second visit by the Abrahamssons to Italy, on the occasion of the Ponte Presale (Arezzo) show, and their second import of embryos and semen.
- 2003, another import of Chianina breed semen and first farm meeting for presenting the purebred Chianina breed and its F1 crosses to local breeders. Also in October 2003, the ANABIC, with the Abrahamssons' support, participates in the Jönköping fair, Sweden's main livestock show.
- 2004, another import of seminal material and second farm meeting for presenting purebred and crossbred beef animals for slaughter.
- 2005, last import of embryos and semen. Unfortunately, for health reasons relating to paratuberculosis, it is impossible to import live cattle to Sweden from continental Europe.



*Fiora, one of the farm's purebred heifers*

This has forced the Abrahamssons to import embryos, a route that is longer and more difficult for the dissemination of a breed than the direct importing of young breeding animals.

TYPE OF CROSS	AGE IN MONTHS	CARCASS WEIGHT	CARCASS CLASSIFICATION	FATTENING STATE
CHI×HER	15,2	403	U	3
CHI×CHA	14,7	403	U+	3-
CHI×CHA	14,6	448	U	3-
CHI×CHA	14,4	468	U	3
CHI×CHA	14,3	445	U+	3-
CHI×CHA	13,3	377	U+	3-
CHI×KRS	13,3	435	E-	3-
CHI×KRS	12,8	372	U	2+
CHI×ANG	14,2	415	R+	4-
CHI×HER	12,7	369	R+	4-
CHI×KRS	12,7	422	U-	3-
CHI×HER	14,3	384	U-	3
CHI×KRS	12,6	426	U-	3-
CHI×KRS	14,2	402	U-	3-
CHI×CHA	13,3	412	U	3
CHI×KRS	12,9	401	U+	3-
CHI×KRS	13,4	400	R+	3
CHI×KRS	12,9	403	U	3-
CHI×CHA	12,5	378	U	2+
Means:	13,6	409,1		

CHI = Chianina - HER = Herford - ANG = Angus - KRS = Red Swedish

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N z n l  
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M H L G I C L  
EV LU TI NS N FFICI L  
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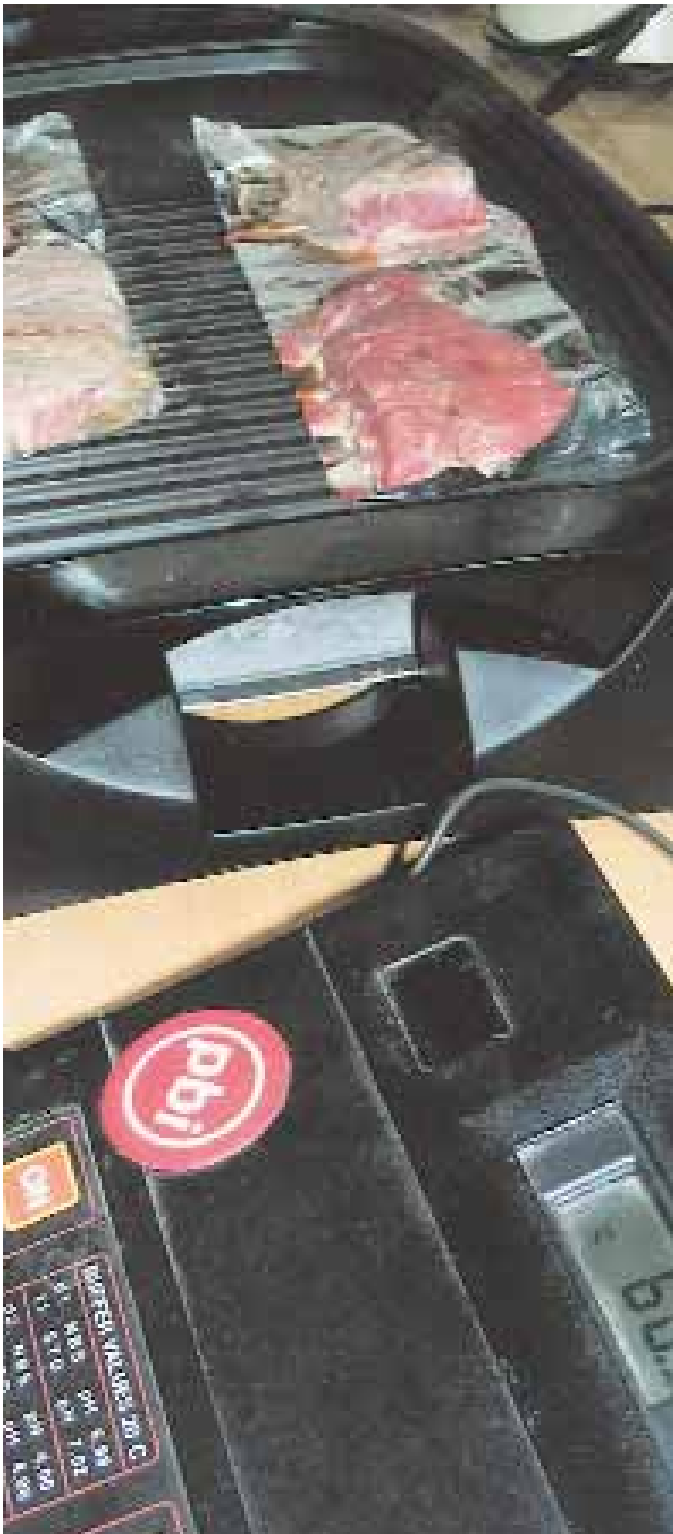


M H L G Y T THE SE VICE F SELECTI N,  
T M TE HIGH- U LITY, FUNCTI N L,  
UCTIVE, N L NG-LIVE LIVEST CK

by *Andrea Gaddini*  
Agriculturist

# Sensory analysis of meat: the test procedure

Photo 1



In previous articles we described, in general terms, the parameters considered in the sensory evaluation of meat (panel tests) and the procedure for selecting and training the members of the groups of tasters. Here we will analyse the practical details of the holding of the taste tests, such as the procedures, the premises, and the equipment, attempting to focus on several errors that should be avoided.

## THE NEED FOR CONCENTRATION

All those who eat meat have the experience of collective sensory evaluations of that food, especially during parties or reunions with friends or relatives, with meats of particular quality and special preparations. In these situations the psychological factor has a great impact on the judgment expressed: there are expectations about the meat even before tasting it; there is the influence of the dietary habits and traditions of the family, in particular the cooking method and condiments, which can be adjusted to taste; there is also the influence of the side dishes and the accompanying wines, which may or may not exalt the dish; and, most of all, the judgment expressed by other diners may lead some to change their initial impression, especially persons who are easily influenced.

This all leads to the expression of an affective rather than an analytical judgment.

The judgment of the member of a panel must be of an entirely different nature. First of all, it must be individual and free of any external influence; it must refer only to the meat, without the changes brought by additional ingredients (including salt); it must be separated from any cultural or traditional influence; it must be expressed on meat cooked in a standardized manner, in order to be comparable to other judgments; and, most of all, it must be an expression of the specific technical preparation received by the expert, which

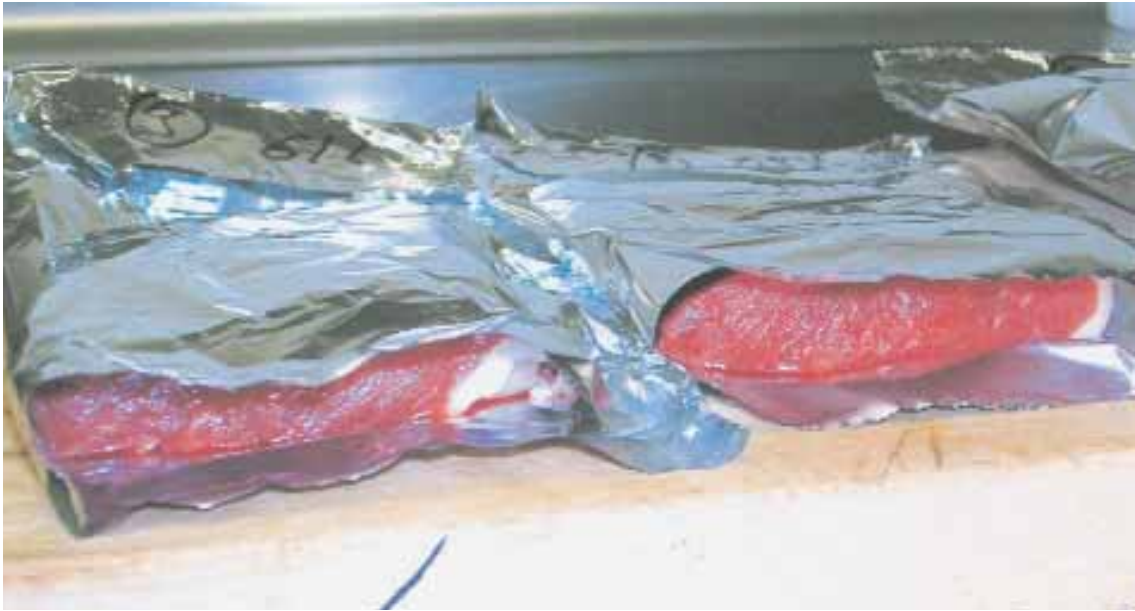


Photo 2

requires the utmost concentration during the tasting.

As a result, an accurate planning of the test is necessary, as is the preparation of suitable premises, in order to guarantee that the tasters will be as isolated as possible from one another and from the outside environment, and thus be able to express an analytical judgment.

### ORGANIZATION OF THE TEST

Tasters are notified well ahead of time of the date and time of the test, which in most panel tests takes place in the late morning hours, between 10.00 and 11.00, both because the morning is the time of greatest perceptive efficiency, and in order to be far enough away from both breakfast and lunch, since hunger and fullness have a considerable influence on judging foods.

Following the directions of the European Union Regulations on virgin olive oil tasting (no. 2568/91), it is advisable to ask tasters not to smoke for the 30 minutes prior to the test, not to use soaps or perfumes that leave lingering smells, and not to eat during the hour preceding the test.

They are also asked to notify the panel supervisor of the existence of any temporary problems that may hinder their perception or particular psychological conditions that hinder their concentration, so that the possibility of their exclusion from the test may be assessed.

Various cooking methods are used: on an electric hotplate (photo 1), in the oven, stewed in a pressure cooker, fried or steamed by bain-marie, with different impacts on the parameters to be

assessed. Therefore it is advisable to use that which is most common internationally, the electric hotplate – possibly double – in order to standardize the results and render them comparable with the tests carried out by other research groups. The hotplate must be heated for at least 10 minutes to reach the working temperature.

All the meat samples must, in any case, be given to the tasters at the temperature envisaged for the test (usually 70°C), keeping them from cooling down, since in meat most aromas develop with heat.

The temperature must be controlled during cooking with high-precision probe thermometers, calibrated often and accurately, and it is necessary to avoid going over the set temperature, in order to avoid modifying the aroma and, above all, the juiciness of the meat.

While cooking, it is important not to soil the hotplate, in order to keep the last samples from acquiring a burnt taste.

The best solution to this problem is to wrap the slices to be cooked in aluminium foil (photo 2). For organizational needs, it may be convenient to cook in advance the slices of meat from which the samples will be cut, then wrapping them one by one in aluminium foil to prevent drying, and keeping them at the temperature chosen for tasting in thermostat-controlled chambers.

If it is decided to give out all the samples at the start of the session, which is useful for limiting the contact of the panel members with the outside and thus limiting distractions, it is possible to use devices such as those used for melting depilatory wax, filled with sand (photo 3), and

set up at each tasting station. If, on the other hand, it is decided to give out the samples one at a time, it is possible to use the types of food warmers used in restaurants or any other similarly suitable device.

The plates on which the samples are served must be of earthenware and always kept very hot. For this reason, after a certain number of tastings, they must be replaced with others, kept in plate warmers or any other device serving the same purpose. The replacement times will be experimented empirically, since they depend on the cooling speed of the plates, and thus of the environment.

It is a good idea to make sure that plates and flatware do not carry traces of the odour of the detergent used to wash them.

As seen in a previous article, the samples are identified with numbers, but in order to prevent these numbers influencing judgment either positively or negatively, they must not be in sequence, but random, and consist of three digits.

Moreover, the position of each sample in the sequence must be random and different for each taster, in order to minimize certain disturbance

effects that cannot be eliminated, such as the position effect, which leads to an underassessment of the samples tasted last, and the contrast and convergence effects, through which a sample influences the assessment of those coming after it. The order, if the samples are given out all together, is read by the taster on the assessment sheet provided him, and it is advisable to remind him to follow the sequence scrupulously.

In order to avoid reciprocal influences, it is necessary to tell the tasters that the order of the samples is different for each one of them, and that therefore their neighbours will be tasting different meats than they are each time.

In any case, a test sample, not to be judged, must be administered at the beginning, in order to avoid the “first sample disturbance” effect and to “calibrate the instrument”.

Each time the quantity of meat available allows it, it will be advisable to provide each panel member with at least two samples of each piece of meat, in order to minimize errors; but this is obviously very difficult for small cuts, such as with veal or, even more so, with lamb.

Photo 3



Photo 4

**Profile Sheet**  
(for the taster's use)

PERCEPTION OF NEGATIVE ATTRIBUTES	INTENSITY
Fusty	→
Musty – Humid	→
Winey – Vinegary	→
Muddy	→
Metallic	→
Rancid	→
Others (specify)	→
PERCEPTION OF POSITIVE ATTRIBUTES	
Fruity	→
Bitter	→

### LENGTH OF THE SESSION

The conditions of the test help the taster concentrate only on certain sensory characteristics of the meat and isolate him, as much as possible, from external influences. But it must be remembered that the capacity for concentration of an individual on a complex task such as that of a judge or organoleptic evaluator cannot be very prolonged, and this limits the number of samples that can be submitted for tasting in each single session.

The interval between one sample and the next should be two or three minutes: a shorter time causes a too rapid overlapping of sensations, while a longer time decreases concentration. Even when the samples are given out all at the beginning of the test, the panel member must in any case be asked to start each tasting only when the panel supervisor tells him to do so.

As for the frequency of the sessions, twice a week is more than sufficient, to avoid tiring the panel members and creating problems for them due to absence from their jobs.

The number of parameters to be analysed must be limited. Generally speaking, tasters are asked to express themselves only on three parameters: tenderness, juiciness, and aroma, even if more

information could be obtained from the meat, such as, for example, a description and evaluation of the single components of the aroma, or the detection of anomalous aromas and flavours. It is necessary, however, to evaluate the panel's degree of training in order to understand how much information can be asked for on meat samples weighing just a few grams, and in just a few seconds of chewing.

If it is decided to examine the sensory profile of the meat, the single components of the aroma and flavour can be identified by the panel members themselves, in a joint session.

Each of them can indicate which aromas or flavours he perceives in the sample, and the panel supervisor can choose those with the highest number of "votes", in any case limited in number, to include them in a form for a subsequent evaluation in which the intensity of each odour can be assessed.

The most widespread trend today is to assess the intensity of aromas and odours using an unstructured scale, showing where the sample being examined is situated along a line segment, with respect to the ends of the segment.

Photo 4 shows an example of a form with this type of scale, taken from EC Regulation

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da **Carne**



## 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**

Photo 5

no.796/2002 on olive oil, which amended the already-mentioned Regulation 2568/91.

## THE SENSORY TEST PREMISES

The concentration required for the sensory evaluation of meat may be disturbed by external stimuli. For this reason it is necessary for the premises where the taster is working to distract him as little as possible from his task. The best situation is where there are premises used solely for panel tests, furnished with single booths (even dismountable) or stations separated by dividers (photo 5), which isolate the tasters from one another and from the outside environment. Otherwise it is necessary to attempt to use whatever premises are available, trying in any case to approach as much as possible a condition of sensory isolation from the surrounding environment, assigning the tasters stations separate from each other and, in any case, binding them all to total silence during the test.

The booths or stations must be of comfortable dimensions for the taster. The above-mentioned European Union Regulation no. 2568/91 recommends the following dimensions: width: 0.75 m (0.85 m with sink), table depth: 0.50 m, extra separator length: 0.20 m, minimum height of separators from table surface: 0.60 m, table height: 0.75 m. There may be a small sink in the booths or stations, which may be replaced with a basin, to permit the taster to spit out the sample, which is necessary for tasting wine or oil, but much less so in the case of meat.

The walls of the booths or premises must be of a uniform colour, neutral, better if white, and of easily washable materials.

In the case of a meat-tasting panel, the lighting must be low and, generally speaking, red light bulbs are used, in order to prevent perception of the sample's colour, so that the panel member is not conditioned in his judgment of other parameters.

This obviously does not apply in the case of colour evaluation, which, instead, requires optimum lighting.

Acoustic insulation from the outside is necessary, and where soundproof booths are not available, it is necessary to insulate using alternative means. In the case of panel tests held in temporary settings, these should be situated in places with low background noise.

It is possible to plan for the playing of background music if it aids the concentration of the panel members, who can be asked what they prefer.

Olfactory isolation from the rooms where the



meat is cooked must be ensured at all costs, for example using ventilation systems that maintain a flow of air directed from the tasting room toward the cooking areas.

This is a specific problem of the tasting of cooked foods, and in particular meat which, during cooking, especially on a hotplate, emits very intense odours that may strongly condition the organoleptic evaluation. It is also necessary to make sure that the rooms and surfaces are not cleaned using scented detergents, which may leave lingering odours.

Also, in the case of premises not used permanently as tasting rooms, it is necessary to avoid choosing those where activities that leave olfactory traces, such as, for example, lab experiments, are carried out, and it would also be advisable to avoid rooms where people smoke regularly.

The tasting rooms must have a comfortable temperature, which does not force the tasters to become distracted because of excessive cold or heat.

Therefore, since the tastings may take place during different periods of the year, it is necessary to have heating and air conditioning systems for guaranteeing comfort in any season. The above-said Community regulation no. 2568/91 recommends a temperature of 20-22°C and relative humidity of 60-70 %.

The premises used for the panel tests must be



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suitably protected from the accidental entrance of strangers, through visibly prominent signs or the presence of specific personnel.

Access to the tasting room during the test must therefore be permitted only to those involved in the test, and in any case must be limited as much as possible.

For this reason the tasting booths or stations, where possible, should have devices for giving the samples and withdrawing the soiled plates, such as double sliding windows (photo 6), rotating or overturned cylinders and, in any case, lacking these devices, it is preferable for just one person to distribute the samples, passing them to the tasters from behind and in silence.

We must remember, in any case, that no one must inform the panel members as to what they are tasting.

In order to avoid disturbing the other panel members, the contacts between tasters and the organization of the test preferably take place using light signals, such as the lighting of coloured lamps.

For example, the taster may turn on a red light to signal that he has finished his tasting and, when all the red lights are turned on, the organizers may communicate using a green light that the plates may be returned or that another sample has been given out, to be withdrawn through the window, or else that the test is over.

If a taster needs to clear up any doubts or report problems to the panel supervisor, he must do so on a separate form, in order to avoid disturbing the other panel members.

As an alternative to the paper forms, the evaluation may be expressed by computer, possibly connected online, with the advantage of not requiring the subsequent typing in of data, with

considerable savings in time for the organizers. But it is obvious that this requires the availability of a high number of computers, often difficult to obtain by Research Institutes.

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Photo 6



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Nato/Born: 04 - 01 - 1990



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

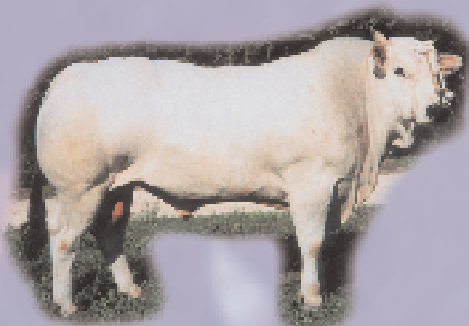


**DAINO** Marchigiana  
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**BIRBO** Marchigiana  
Matricola/Tattoo: AN 123271  
Nato/Born: 20 - 11 - 1992



**L T** Marchigiana  
Matricola/Tattoo: 51IT 2 3 51  
Nato/Born: 2 - 7 - 1



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



**DEODATO** Chianina  
Matricola/Tattoo: SI 129239  
Nato/Born: 28 - 04 - 1994



**ISI** Marchigiana  
Matricola/Tattoo: 51IT 7 S 2 C 35  
Nato/Born: 12 - - 1



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