

Meat Productivity Of Karakul Rams Of Different Colors

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Abstract The article presents the study of milk productivity of karakul sheep depending on the colour in the northern conditions of the Republic of Karakalpakstan. Optimal opportunities of increasing *meat* productivity were determined; the results of changing daily milk productivity in agedependent dynamics were given

Keywords: Milk Productivity, Sheep Colour, Sheep Age. *Deep udder* ,*Long udder* ,*Semi-circular udder*.

The weight of karakul mutton in the meat balance of the Republic of Uzbekistan reaches 25-42%. In karakul breeding, mainly discarded old ewes and rams (discarded according to their teeth), as well as lambs and rams with unsatisfactory quality of karakul skin are given for meat.

The meat yield of karakul sheep is determined by the live weight before slaughter, the weight of the part, the weight of the slaughtered and the proportion of lean meat, fat and bones in the lamb, the fat category of sheep and meat, the amount of different varieties of meat in the part.

Live weight before slaughter is the weight after not feeding for a certain period of time (15-16 hours) before slaughtering sheep intended for slaughter.

Part is the body in which the internal organs, tail, head and legs of sheep are removed. The legs are separated from the part, so the front legs are cut off from the knee joint and the hind legs are cut from the jump joint.

Karakul mutton contains 35-55% dry matter, 10-20% protein, 15-45% fat, 1-5% minerals and vitamins A, B and D. 1 kg of meat has 1500 calories of energy. Depending on the fatness of the karakul sheep, the amount of fat in the buttocks reaches 2.0-5.5 kg, and lard - 0.5-2.5 kg. In karakul sheep, which belong to the group of genderly mature sheep and are fed on different conditions, the amount of lean meat, bones and stakes will be different.

The ratio of the weight of the consumed parts to the weight of the bones is called the *carcass coefficient*. This ratio depends on the gender, age, fatness and feeding conditions of the sheep. The amount of meat per 1 kg of bone in part is 4.26 kg in rams, 5.14 kg in sheep and 4.79 kg in ewes, which is much lower than in beef breeds.

As the sheep age, the caloric content of the meat increases significantly; in sheep this figure is much higher than in ewes and rams.

Karakul sheep, which are pasture animals, cover the given additional fodder well (especially when fed in a farm).

The meat productivity of sheep directly depends on the level of obesity. Meat and meat products play a leading role in the implementation of the nutrition program. It is an important product that plays a leading role in increasing the economic efficiency of the karakul industry. As in various areas of animal husbandry, special attention is paid to increasing meat production at the expense of groups of sheep in a certain contingent. Meat production in the karakul industry is mainly aimed at sheep that have become unfit for age.

Low-grade male rams are handed over for meat in terms of skin quality indicators left for breeding in the year of birth. Improving the meat productivity of karakul sheep is the main task of their effective use of this opportunity.

Increasing meat productivity in the karakul industry depends on many factors, such as storage and feed ration, constitution of sheep, health, age, gender.

At the same time, the milk yield of sheep and the growth of offspring are key factors in increasing meat productivity, and the level of scientific research in this area is insufficient.

In our study, the meat yield of rams of different colors was studied. (Table 1). In the feeding for meat, additional feeding was arranged under basic pasture conditions and for 60 days. During this period, during the last 2 months of fattening was supplemented with concentrated feed at the rate of 0.3–0.5 kg per 1 head.

Table 1

Meat productivity of rams obtained from sheep of different colors

Indicators	Rams derived from black sheep	Rams derived from blue sheep	Rams derived from grey sheep
Number of rams	3	3	3
Live weight before slaughter, kg	37,4±0,35	36,9±0,39	35,8±0,34
Live weight after 24 hours, kg	35,3±0,31	34,3±0,35	33,4±0,31
Weight of part, kg	16,1±0,24	15,3±0,19	15,1±0,19
Weight of internal fat, kg	0,71±0,07	0,41±0,05	0,33±0,04
Weight of slaughtering, kg	17,18±0,36	16,21±0,31	15,63±0,23
Slaughter expenses, %	48,66	47,25	46,79

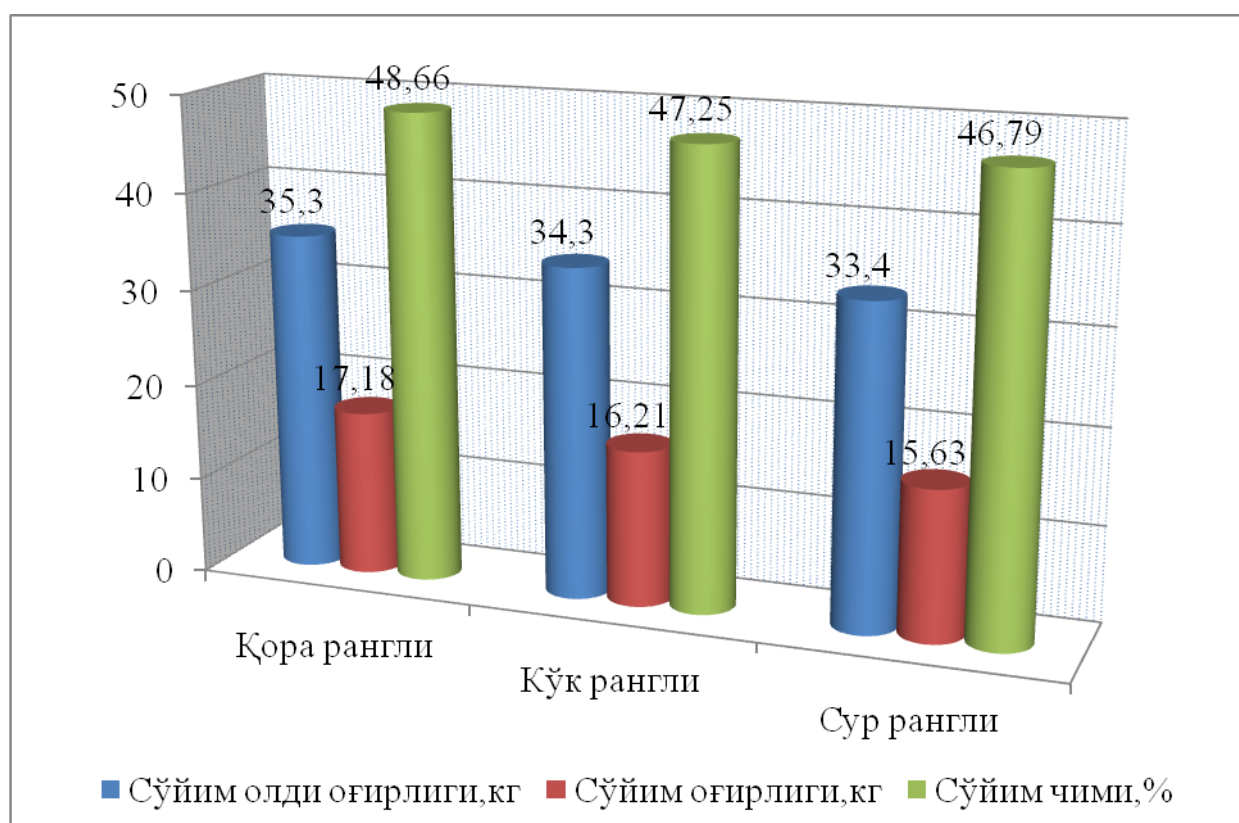


Diagram-1. Meat productivity of rams obtained from sheep of different colors

The analysis of the table data shows that significant changes in meat productivity were detected in sheep of different colors.

At the same time, it was found that in all indicators, the predominance of rams from black sheep was 0.4 and 1.6 kg by live weight, 0.8 and 1.0 kg by weight of part, 0.43 and 0.61 by weight of internal fat and 0.93 and 1.65 kilograms of slaughtering respectively.

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