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Preliminary results presented by PhD student Fiona Anderson, from Western Australia's Murdoch University, suggest farmers can produce larger and leaner loin chops from their lambs by selecting for the trait 'post-weaning eye muscle depth' (the PEMD - breeding value). Lamb carcasses bred from top rams for this breeding value had greater lean meat yield and a redistribution of muscle from the lower priced forequarter region to the higher priced saddle region. Fiona is using a CAT scanner and has checked 2000 lamb carcasses in order to accurately work out how much muscle, fat and bone they have. One of the aims of this project is to improve lean meat yield and maintain or even improve eating quality. Maybe they should just eat venison!!