Tests Show California Barley Fed Beef Ranks 2nd To None

DAVIS, Yolo Co.—Information which the growers and marketers of western barley fed beef hope will help to dispel the myth of the inferiority of corn fed beef from the midwest is contained in the results of tests being conducted at the University of California at Davis. Dr. Elly Hinreiner, assistant professor of food technology at the university, reported the tests show there is no difference in the quality or tastiness of the two types of beef.

She spoke to cattlemen who convened at the university Saturday for the annual Husbandry Livestock Day.

Four Week Test

A four week test concluded last year by a panel of 14 judges showed there is a slight preference for the barley fed beef in the rib cuts and no significant difference between the two in the top round cuts.

There was a slight preference for the flavor and juiciness of the rib cuts over the corn fed beef.

Dr. Hinreiner reported partial results from tests now in progress show there is a slight preference for barley fed beef in all cuts. All meat was prepared as roasts for purposes of the test.

Difference Insignificant

In conclusion, she stated, the difference between the two types of meat is relatively insignificant and should make no difference to the consumer.

Dr. Hinreiner explained the judges were picked from the campus personnel and were chosen for their final tests only after their abilities were established through preliminary tests.

Code Plates

Meat was cut up in identically sized pieces and served on coded plates. The judges were asked to rank the portions as to flavor, juiciness and tenderness. The ability of the judges to distinguish between choice and good cuts was tested also.

The animal husbandry and home economics departments cooperated in conducting the tests. The meat was cut and furnished by the Del Pero Mon-