



Goats; More than just a lawn mower

**Grading and Carcass Evaluation of
Meat Goats**

**Dr. Gregg Rentfrow, Ph.D.
Extension Meats Specialist**

**Department of Animal and Food Science
University of Kentucky**

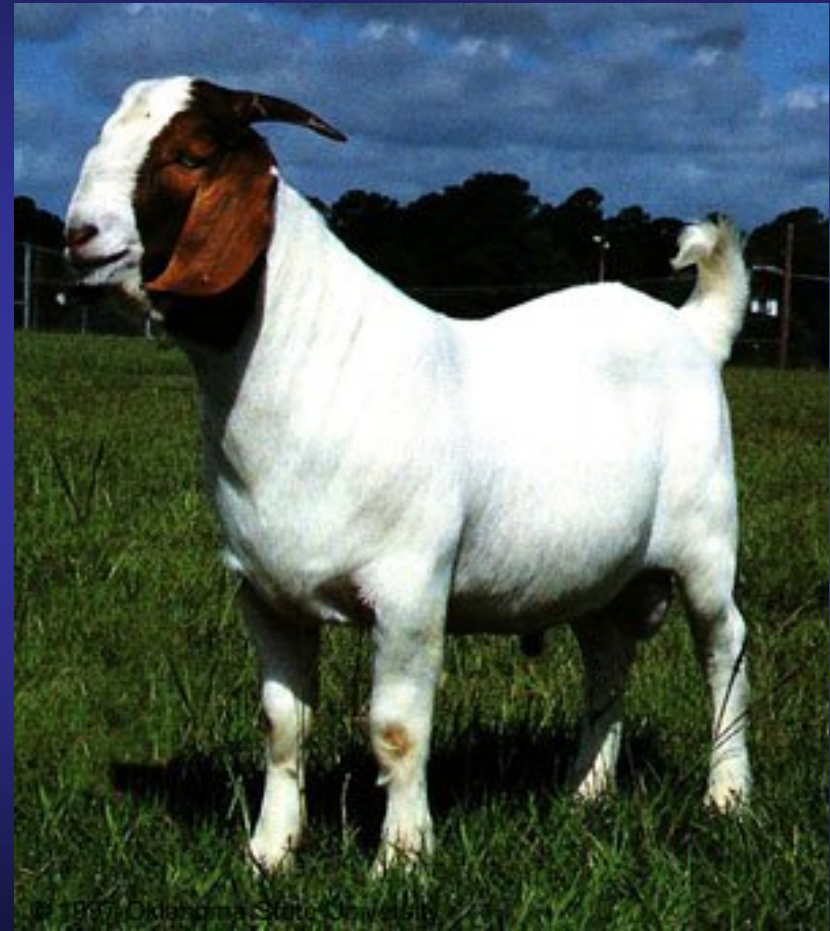
Why Goats?

- Eat anything
- Low Maintenance
- Can be Profitable
- Low Economic Input

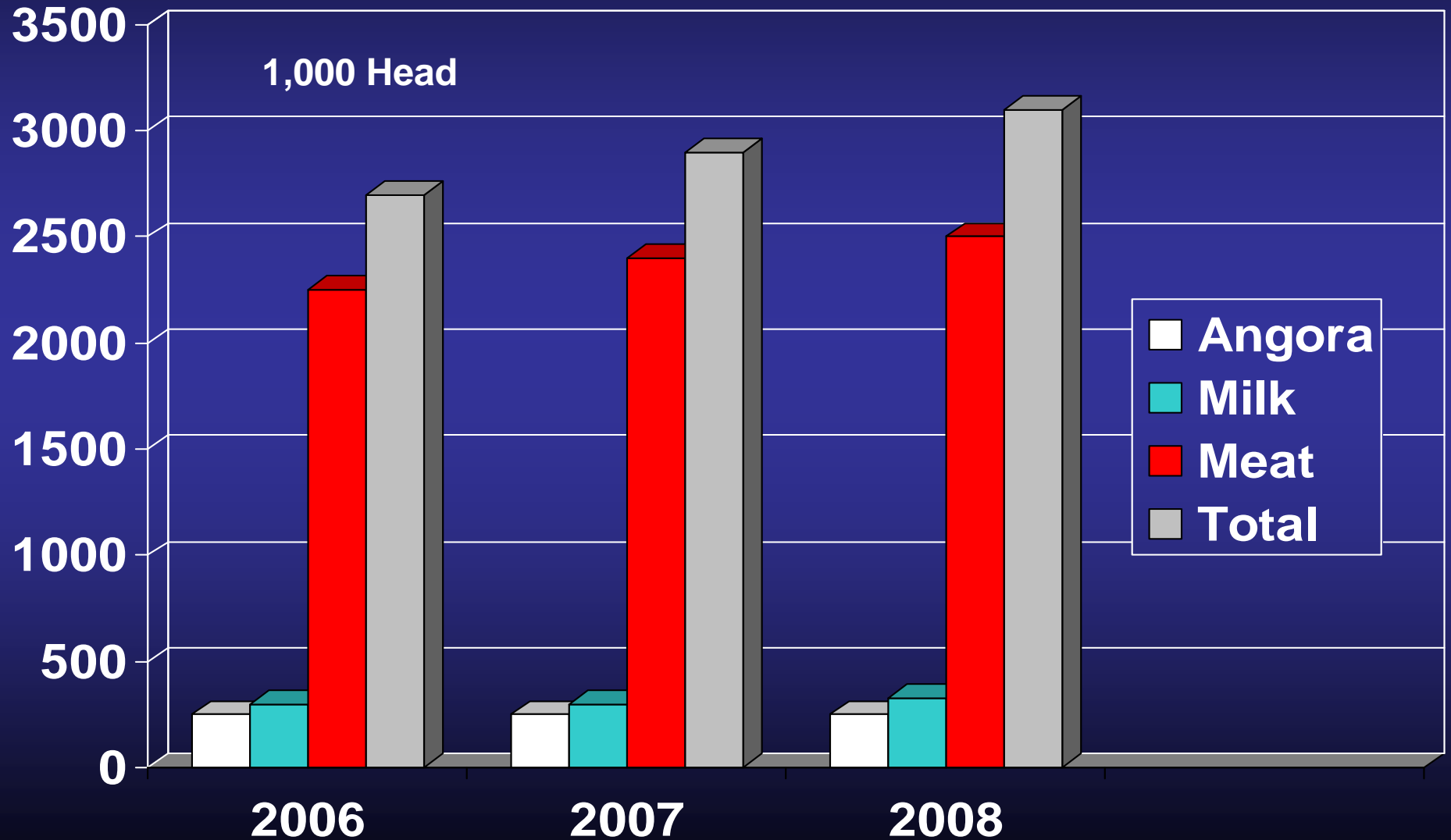


What Spurred this?

- **Boer Goat**
 - **Meat Goat**
 - **Bred for muscle and fast growing**
- **2–2.5:1 (Goat : Sheep) in Kentucky**



US Goat Inventory; Jan. 1st, 2008



UNITED STATES

Meat Goat Numbers



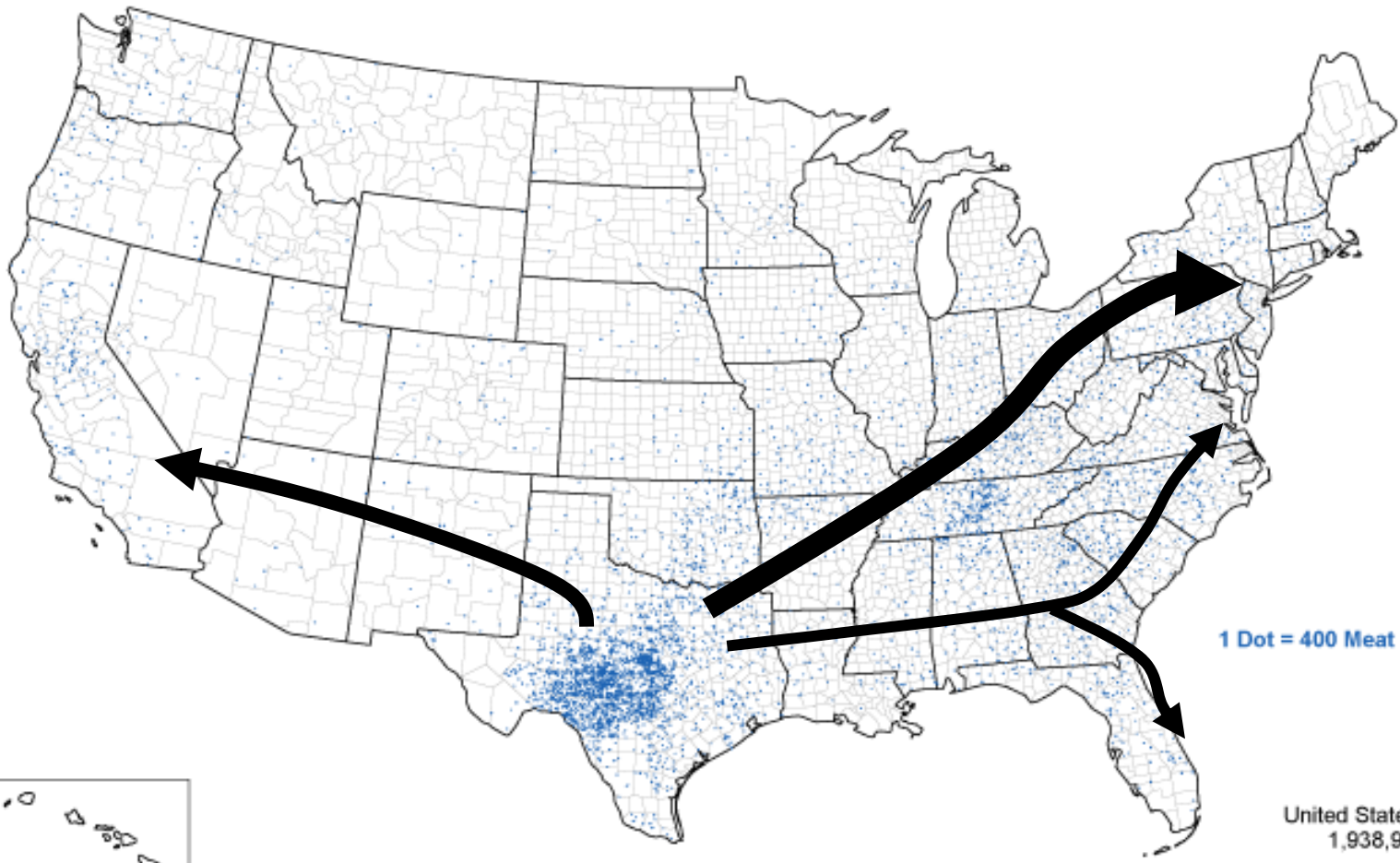
HAWAIIAN ISLANDS

As of January 1st, 2008

Total = 2,500,000

ALASKA

Meat and Other Goats - Inventory: 2002



1 Dot = 400 Meat Goats

United States Total
1,938,924



Grading Systems

- **No official USDA grading system**
- **LSU (Live and Carcass)**
 - **Selection 1 = Thick muscling, bulging leg, full loin and rack, thick shoulder**
 - **Selection 2 = Moderate muscling, moderately full leg, loin, rack, and shoulder**
 - **Selection 3 = Light muscled all over (skinned Jack Rabbit)**



Selection 1

Selection 2



Selection 3

Carcass Grades



2



1



1



Fat Cover Score



1

2

3

UNITED STATES
DEPARTMENT OF
AGRICULTURE

Marketing and
Regulatory
Programs

Agricultural
Marketing Service

Livestock and
Seed Program

Washington, D.C.
20250-0254

I NSTITUTIONAL

M EAT

P URCHASE






S PECIFICATIONS

**FOR FRESH GOAT
SERIES 11**

INTERIM

APPROVED BY USDA

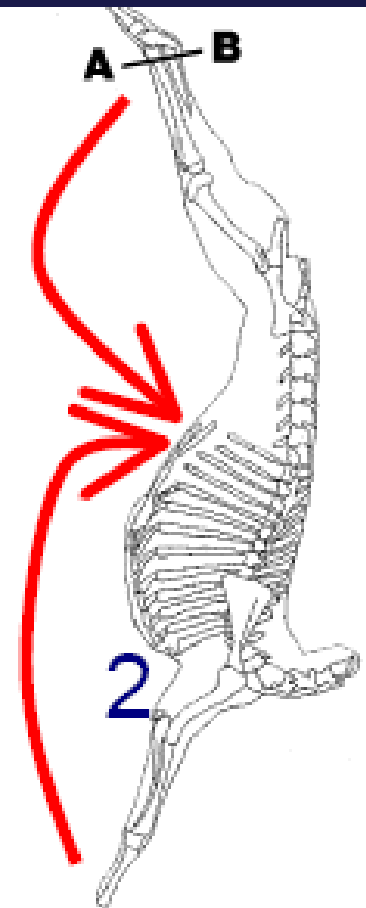
EFFECTIVE DATE – OCTOBER 2001

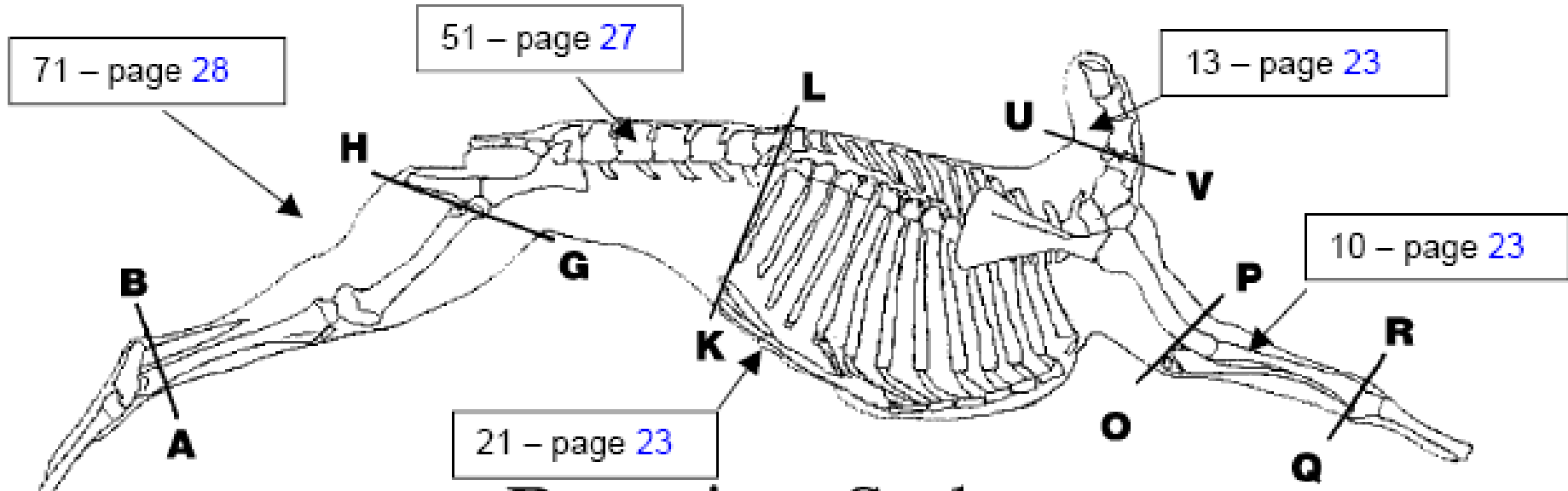
IMPS Style	Carcass Weight Range	Recommended Skeletal and Muscular Cuts
Platter	15 lb. or less	 <p>Two diagrams for the Platter style. The left diagram shows a skeletal view of a pig with a single vertical line through the neck and a single horizontal line through the shoulder. The right diagram shows a muscular view of a pig with a single vertical line through the neck and a single horizontal line through the shoulder.</p>
Roasting	15 to 30 lb.	 <p>Two diagrams for the Roasting style. The left diagram shows a skeletal view of a pig with a vertical line through the neck, a horizontal line through the shoulder, and a horizontal line through the mid-ribcage. The right diagram shows a muscular view of a pig with a vertical line through the neck, a horizontal line through the shoulder, and a horizontal line through the mid-ribcage.</p>
Barbeque	20 to 40 lb.	 <p>Two diagrams for the Barbeque style. The left diagram shows a skeletal view of a pig with a vertical line through the neck, a horizontal line through the shoulder, a horizontal line through the mid-ribcage, and a horizontal line through the hindquarters. The right diagram shows a muscular view of a pig with a vertical line through the neck, a horizontal line through the shoulder, a horizontal line through the mid-ribcage, and a horizontal line through the hindquarters.</p>
Food Service	30 to 40 lb.	 <p>Two diagrams for the Food Service style. The left diagram shows a skeletal view of a pig with a vertical line through the neck, a horizontal line through the shoulder, a horizontal line through the mid-ribcage, and a horizontal line through the hindquarters. The right diagram shows a muscular view of a pig with a vertical line through the neck, a horizontal line through the shoulder, a horizontal line through the mid-ribcage, and a horizontal line through the hindquarters.</p>
Hotel	40 lb. or more	 <p>Two diagrams for the Hotel style. The left diagram shows a skeletal view of a pig with a vertical line through the neck, a horizontal line through the shoulder, a horizontal line through the mid-ribcage, and a horizontal line through the hindquarters. The right diagram shows a muscular view of a pig with a vertical line through the neck, a horizontal line through the shoulder, a horizontal line through the mid-ribcage, and a horizontal line through the hindquarters.</p>

Item No. 11-1-00 – Goat Carcass, Platter Style

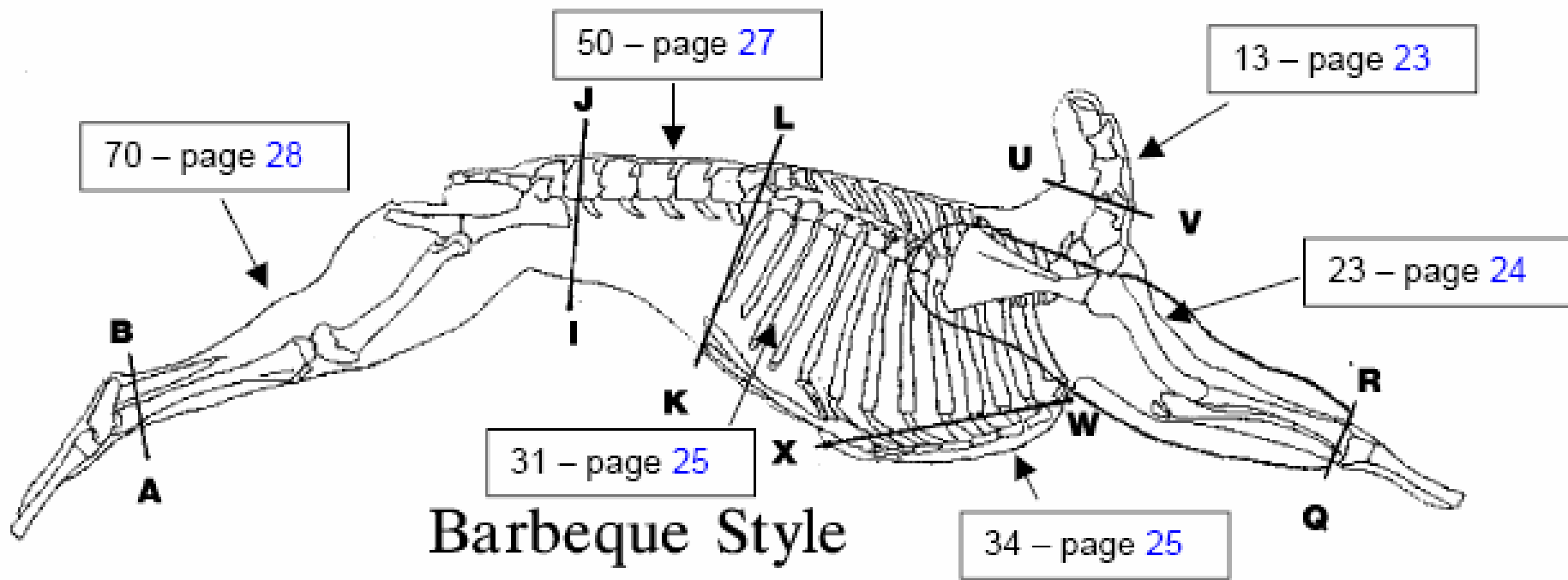
This style was developed to provide an outlet for small goats, such as the pigmy, where the carcass may not be appropriate for fabrication. In addition, this style provides for stuffing and display as a center of the table item. After removal of the hind trotter (A-B), (1) the hind legs will be pulled so that the hind shank bones is inserted into the thoracic cavity; and (2) the fore legs are pulled so that the fore trotters are inserted between the hind legs toward the pelvic cavity.

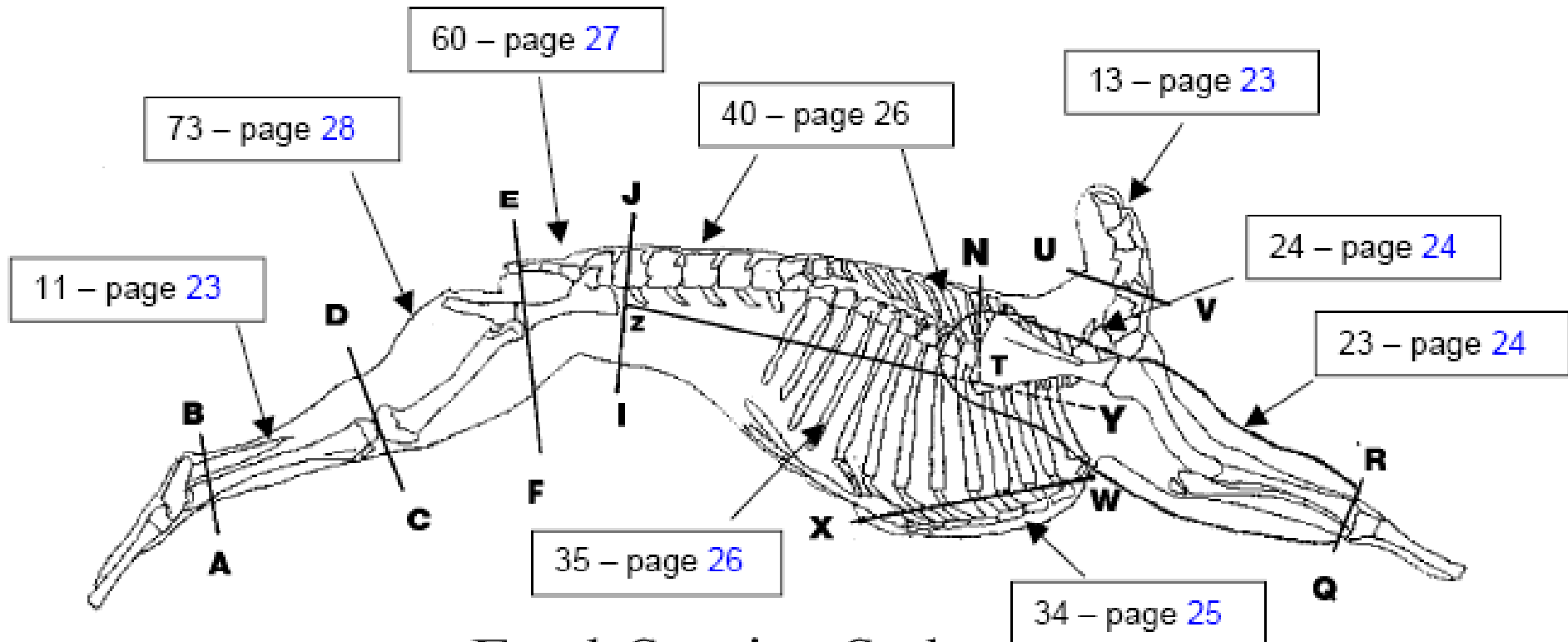
- Wt. Range Code:** (1) 20 lbs or less (Recommended)
(2) 20 lbs or more



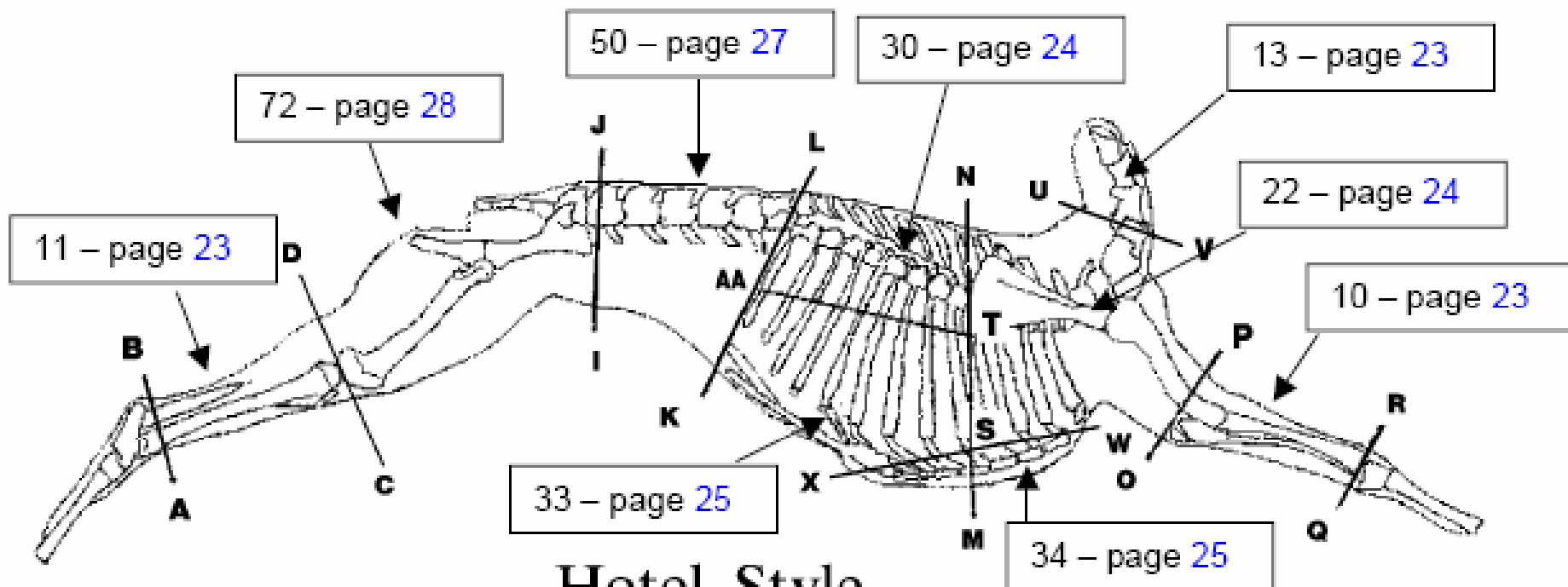


Roasting Style





Food Service Style



Hotel Style

Carcass Data

- **Dressing Percentage**
 - Amount of goat that goes into the cooler
 - 45 – 52%
- **Fat cover**
 - Minimal
- **Carcass weight**
 - Less than 50 lbs; depends on holiday
- **Carcass Shrink**
 - Can lose over 8% overnight
- **Ribeye area**
 - 1.2 to 2 sq”



Consumer Perceptions'

- The average American has not eaten goat or even lamb
- U of Florida Data; N=600, 300 Jax, 300 Tampa
 - What's in a name?

Class	Cabrito	Goat
High	7.00	2.00
Upper Mid	17.0	10.4
Middle	55.3	36.3
Low Mid	15.6	27.8
Low	5.10	23.5

Consumers Perceptions'

- The majority felt the name “Goat” or “Goat Meat” was not consumer friendly
 - Veal rather than Baby Calf
- You are what you eat
 - Goats eat tin cans!!
- In a blind taste test, 42% preferred goat, 38% preferred beef, 20% were indifferent
 - However, Goat Milk was viewed more positively than Cow Milk

- **Here are some facts for some of you meat-lovers out there:**
 - >Meat causes - rheumatism, arthritis and gout (uric acid buildup)**
 - >Meat causes - cancer - (liver & kidney breakdown from too much protein)**
 - >Meat causes - homosexuality in males. (excessive testosterone over several generations) (meat causes masculine homosexual)**
 - >Meat causes - masculinity in women - hair on their arms and legs, deeper voice.**
 - >Destroys their true feminists and makes them bossy and stubborn. Many women from the back look like boys.**
 - >Meat causes – high blood pressure breaks down the blood vessel's.**
 - >Meat causes - heart problems**
 - >Meat causes colitis - meat contains Factitive bacteria**
 - >Meat causes excessive uric acid which leads to arthritis, kidney stones gallstones.**
 - >Meat causes headaches & far-sightedness, meat together with excess sugar and too much close work cause nearsightedness**

Per 3 oz. Cooked

TRAIT	GOAT*	CHICKEN**	BEEF***	PORK****	LAMB*****
Calories	122	162	179	180	175
Fat (g)	2.6	6.3	7.9	8.2	8.1
Sat Fat (g)	0.79	1.7	3	2.9	2.9
Protein (g)	23	25	25	25	24
Cholesterol (mg)	63.8	76	73.1	73.1	78.2

Data from North Carolina Meat Goat Producers, INC; USDA Nutrient Database

*Game meat, goat, cooked roasted

**Chicken, broilers or fryers, meat only roasted

***Beef, composite of trimmed retail cuts, separable lean only, trimmed to 0" fat, all grades, cooked

****Pork, fresh, composite of trimmed retail cuts (leg, loin, and shoulder), separable lean only, cooked

*****Lamb, domestic, composite of trimmed retail cuts, separable lean only, trimmed to 1/4" fat, choice, cooked

So Where's the Market and how does Goat fit into this Market?



The Goat Market

- **Tough to find goat meat (Chevon or Cabrito) in your average American grocery store**
- **Very common in Mexican grocery stores and authentic Mexican restaurants**
 - **Not talking about Taco Bell, Chevy's, Don Pablo's, etc.**

The Hispanic Market

- **The Hispanic population is the fastest growing minority in the United States**
- **There is an estimated 41.3 million Hispanics in the United States**
- **Hispanics currently comprise 14% of the nation's total population**

The Hispanic Market

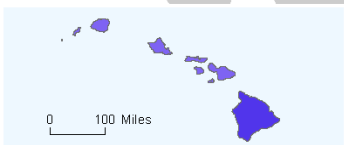
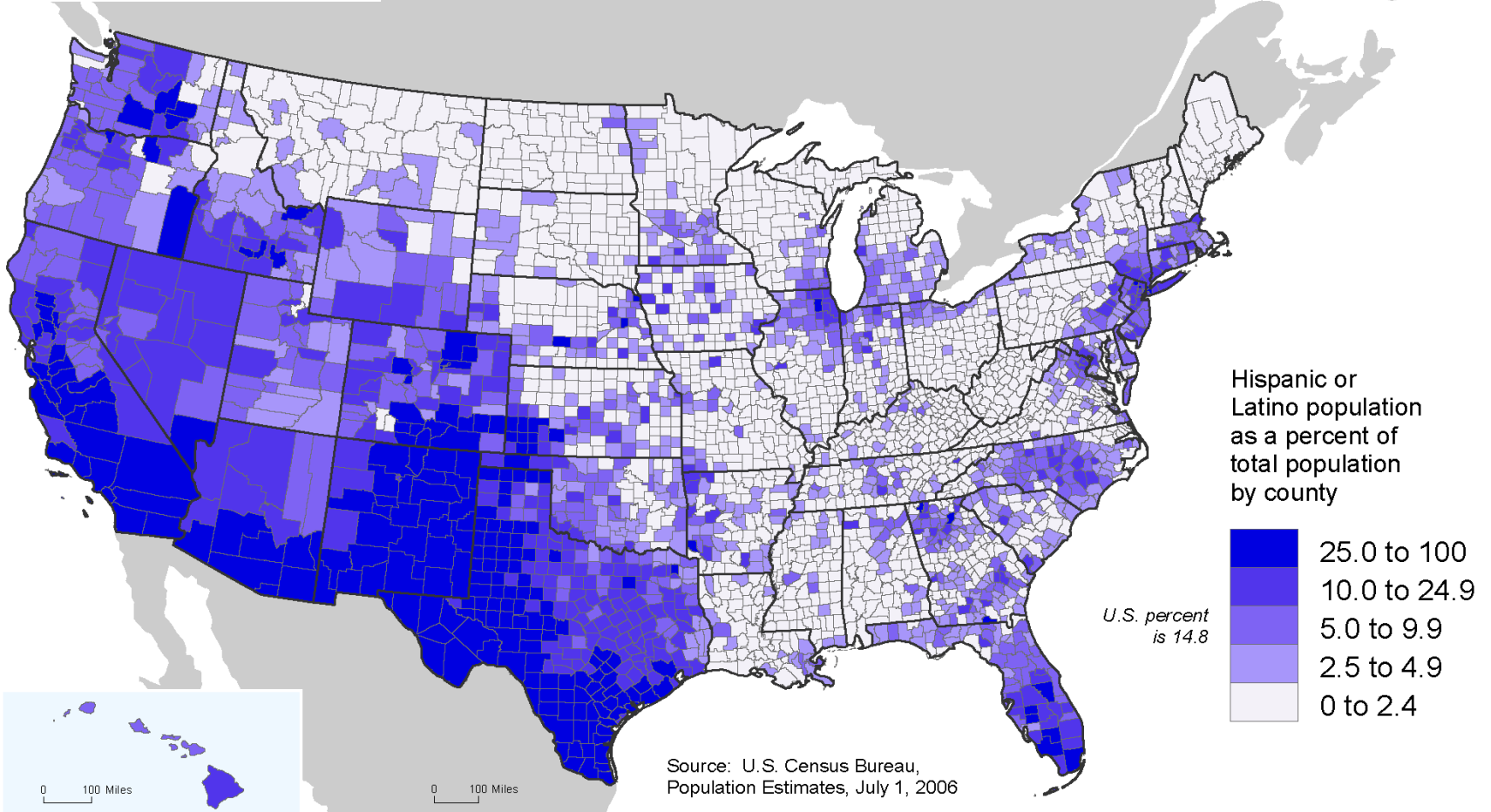
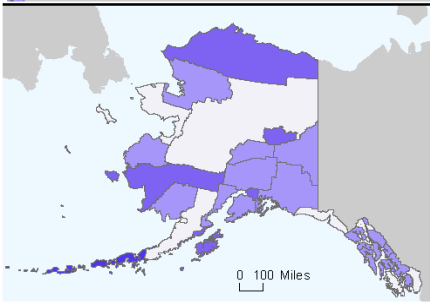
- Hispanics spend 17.5% of their income on groceries compared to 13.7% for non-Hispanics
- Hispanics spend \$117 a week on groceries compared to \$87 by non-Hispanics



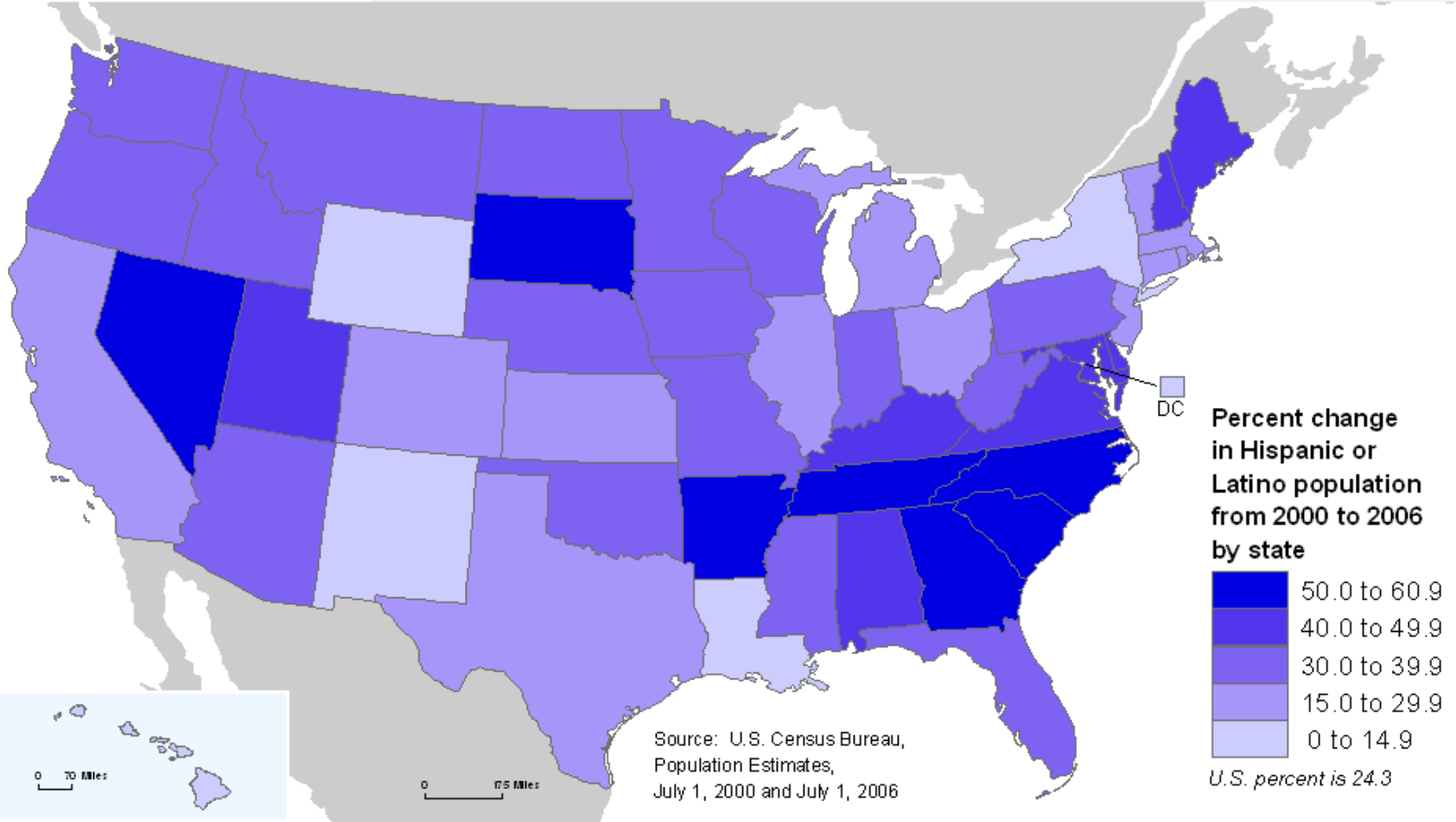
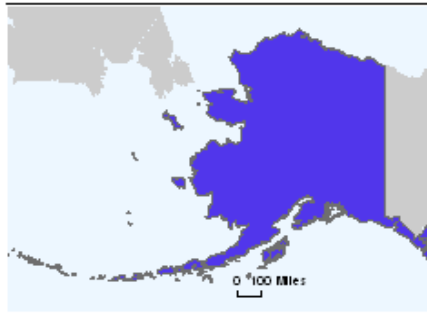
Lexington, KY Goat Market

- **Supermercado Aguascalientes**
 - Selling over 60 goat carcasses per week, more through holidays
 - Chicago, IL imported from New Zealand
- **For 2 weeks they sold Kentucky raised goat meat**
 - Consumer questionnaire & Restaurant questionnaire
 - Hands down, preferred Kentucky Goat!

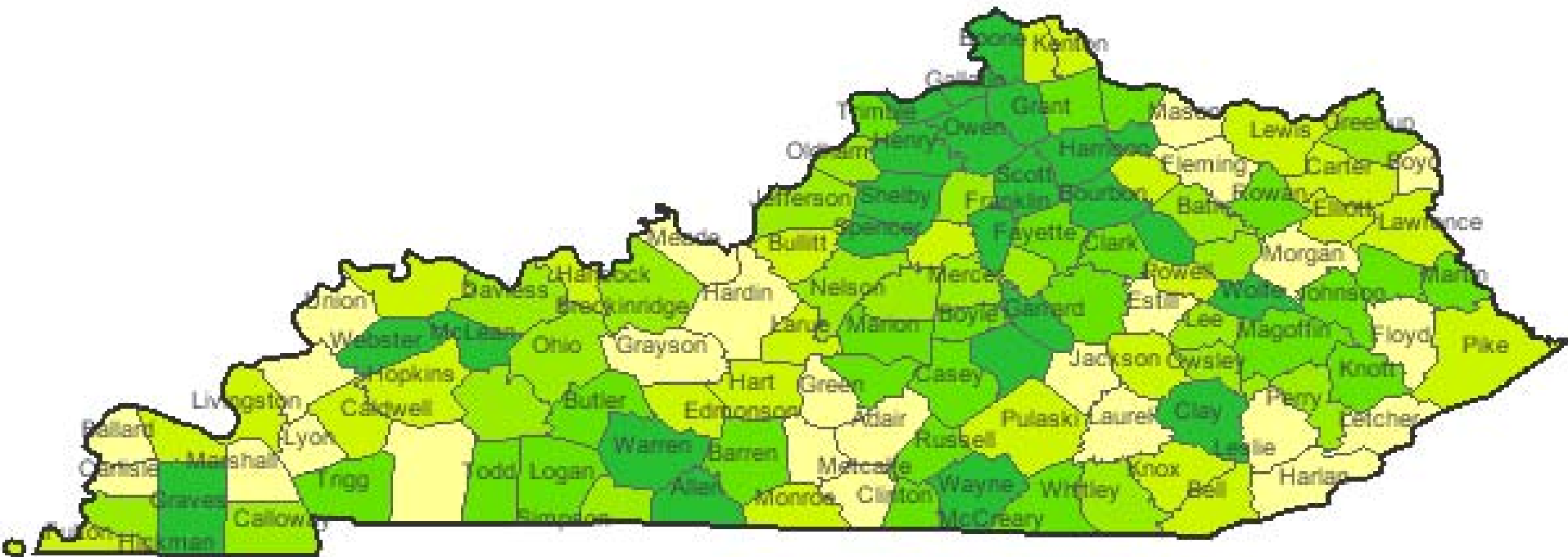
Percent of Population 2006 Hispanic or Latino



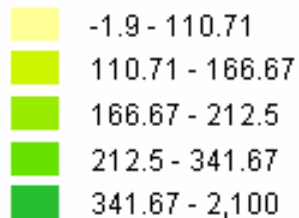
Percent Change in Population by State 2000 to 2006 Hispanic or Latino



1990 to 2000 Hispanic Change

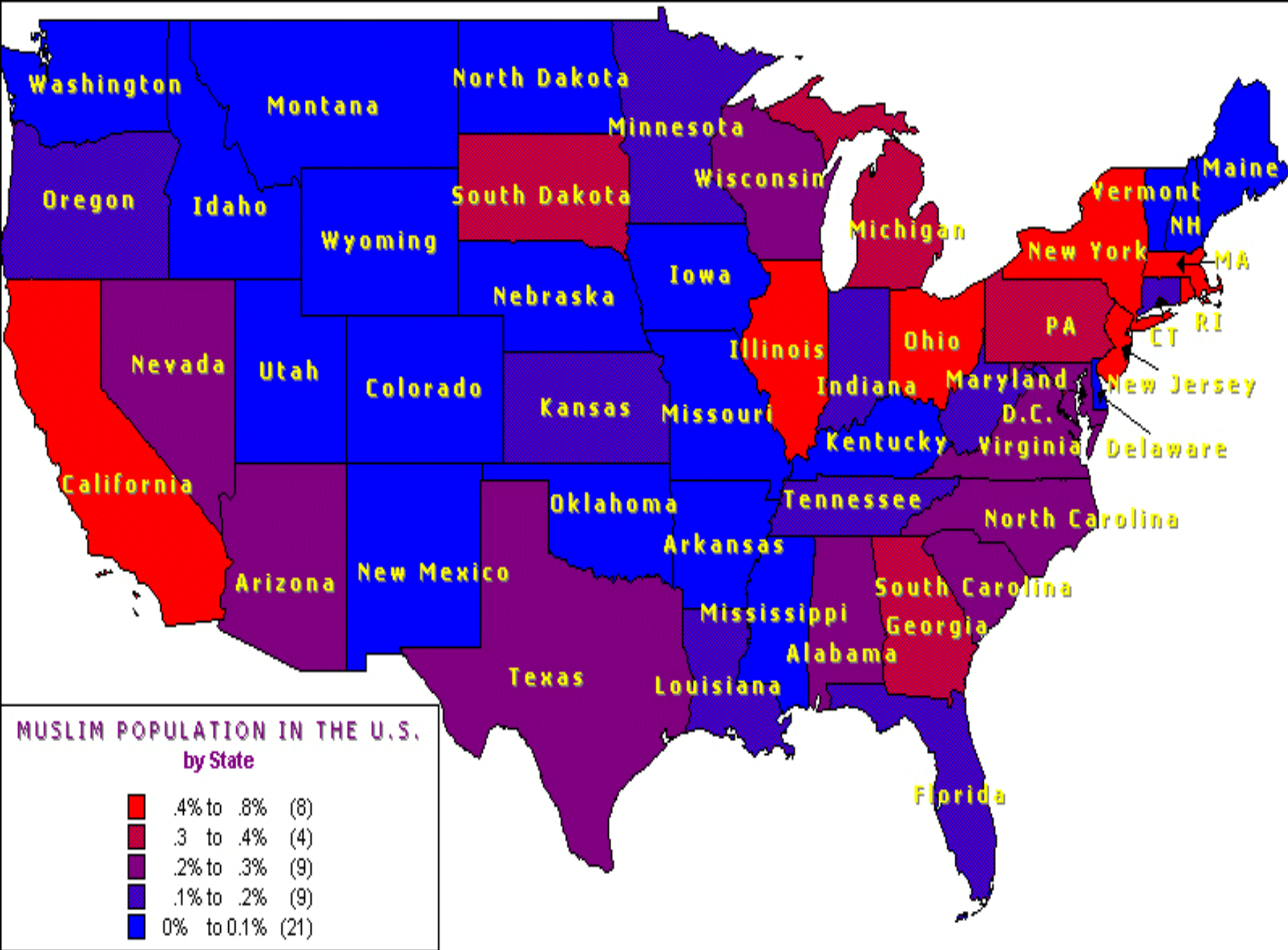


Percentage change



The Islamic Market

- There are over 7.5 million Muslims and more than 1,200 mosques nationwide.
- In central Kentucky and UK, we are seeing an increasing Muslim population and a growing diversity of Muslim cultures.
- The vast majority of Muslims in the U.S. reside in the area stretching from Washington, D.C. to Boston, Massachusetts. (Gipson, 1999)



Guess what they want?

- **Goat**
- **Anything similar to their homeland**
- **Small 80# or less**
- **Whole**



Tips for selling goat

- Light weight carcasses
- Most markets are demanding whole goat carcasses
- Cut into cubes
- Hal-al Slaughter
- Some Islamic markets will not buy goat without the head
- Too expensive for further processed items
- Can target ethnic holiday schedule

Table 1: Ethnic Holidays and the Size of Kid Preferred for Feast

Holiday	Date	Size of Kid
Easter (Western)	April 16, 2006 April 8, 2007 March 23, 2008 April 12, 2009	20 to 50 pounds
Easter (Eastern and Greek)	April 23, 2006 April 8, 2007 April 27, 2008 April 19, 2009	20 to 50 pounds
Independence Day	July 4	20 to 35 pounds (older kids also accepted)
Caribbean holidays	August	60 pound bucks
Start of Ramadan (Muslim)	September 24, 2006 September 13, 2007 September 8, 2008 August 22, 2009	45 to 120 pounds, less than 12 months
Eid al Fitr (Muslim)	October 24, 2006 October 13, 2007 October 2, 2008 September 21, 2009	45 to 120 pounds, 60 pounds optimum
Eid al Adha (Muslim)	December 31, 2006 December 20, 2007 December 8, 2008 November 28, 2009	yearlings, blemish-free

Source: <http://sheepgoatmarketing.info/education/ethnicholidays.htm>

Questions

