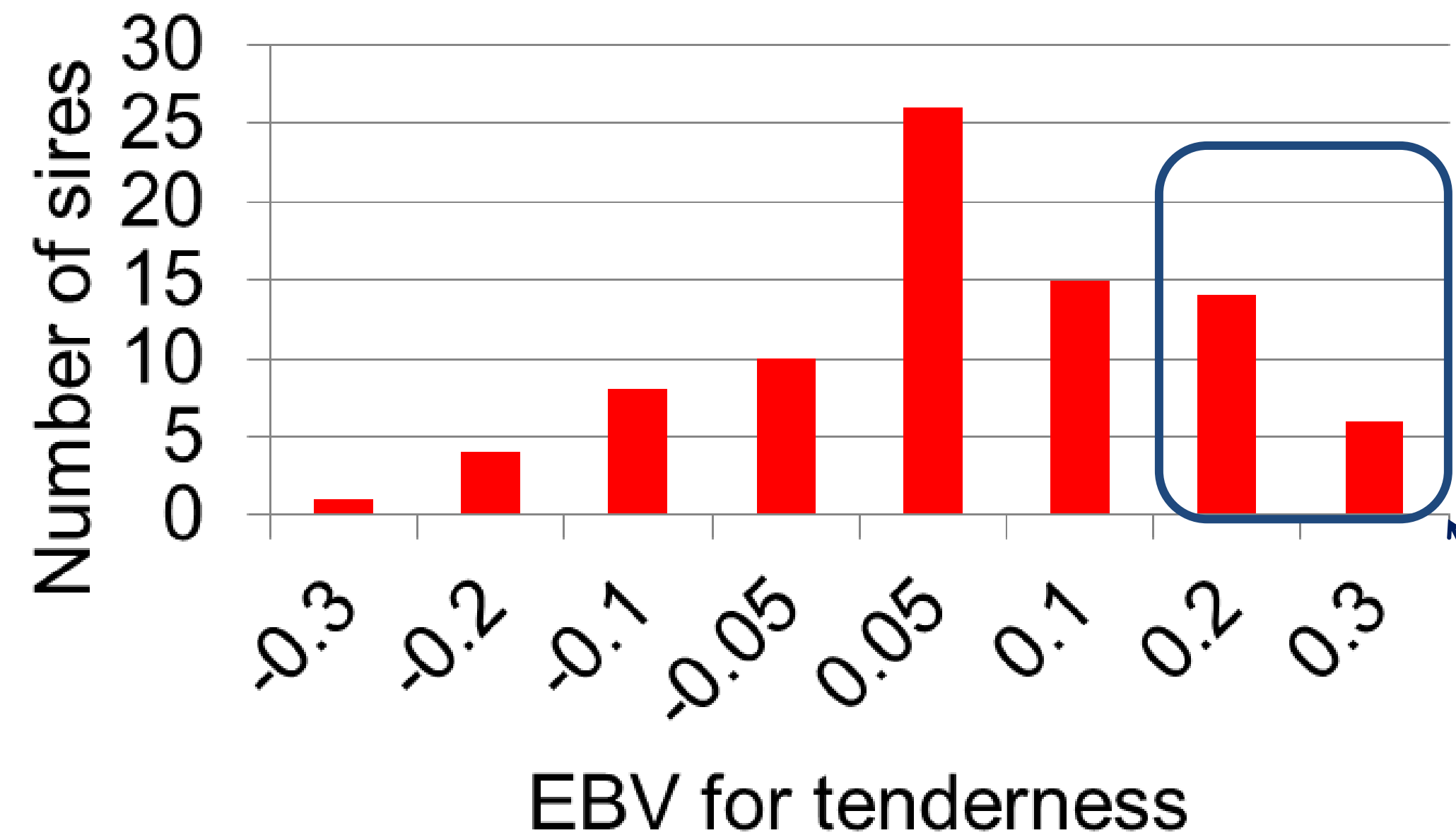
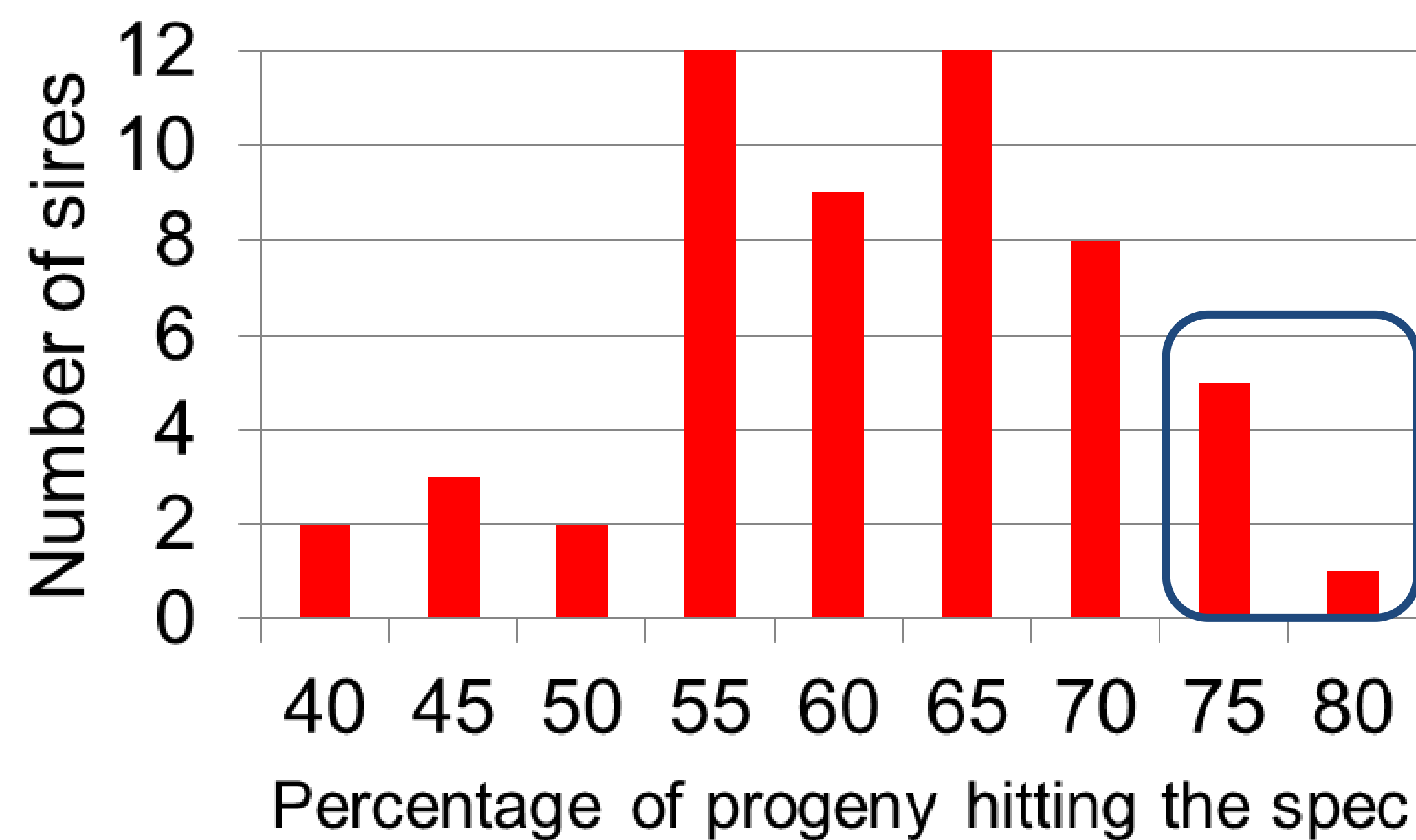


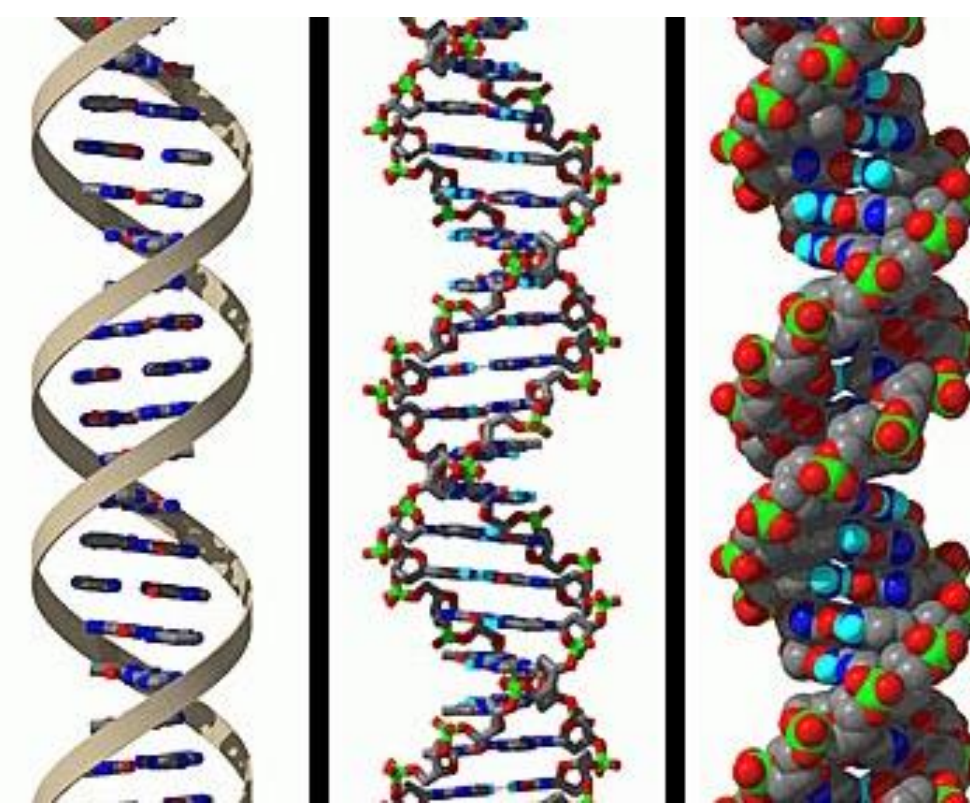
Up to **16%** of the differences in meat eating quality are due to **genetics**



Up to **18%** of the differences in the ability to achieve desirable carcass specifications are due to **genetics**



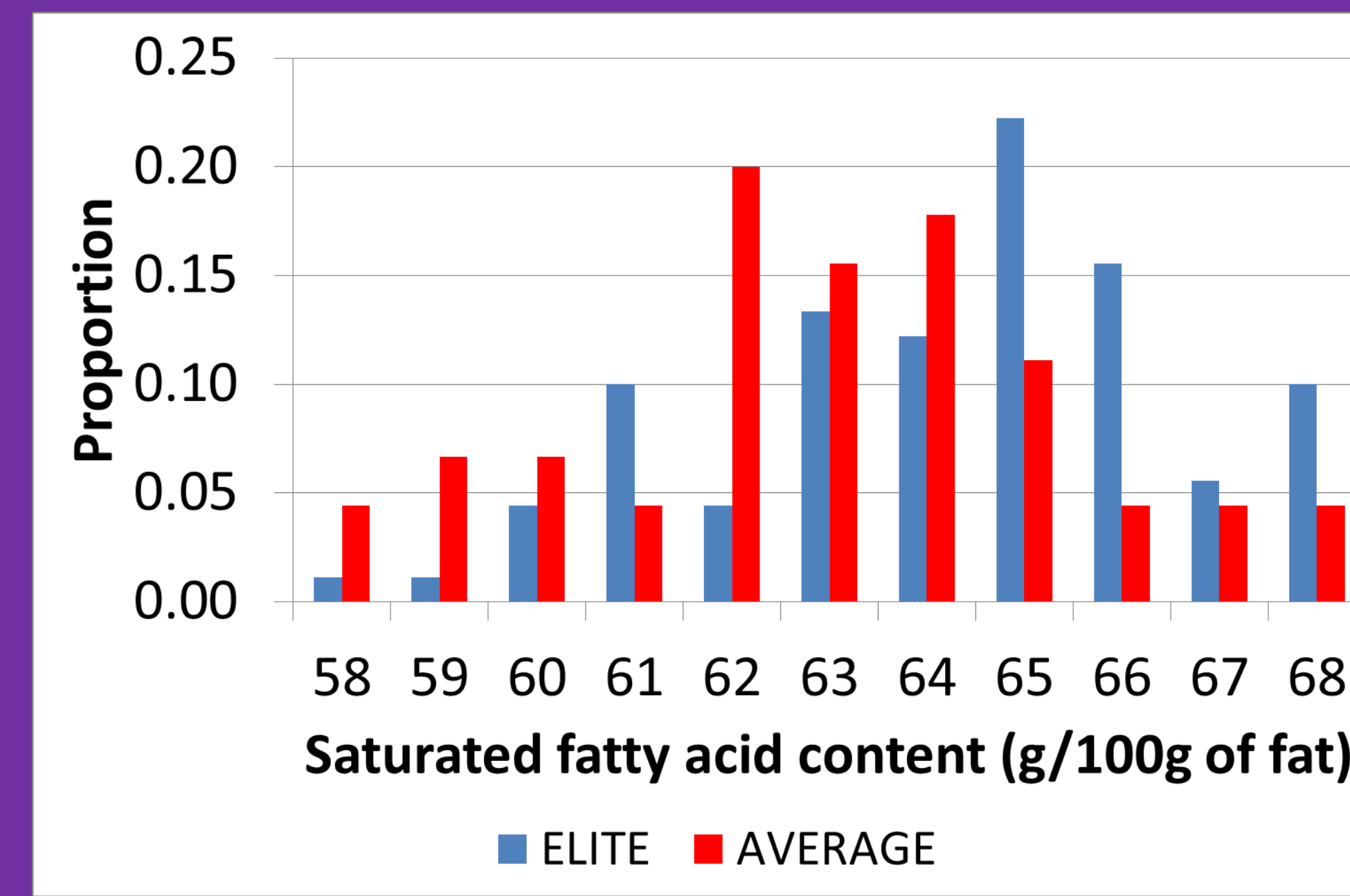
Need to identify bulls of superior quality



Milk samples taken during milk recording are analysed using **infrared light** to predict fat, protein and lactose

Research has highlighted more uses of **infrared light** e.g.

- Estimation of fatty acid and protein components, and processability of milk



Variation in saturated fatty acid content of Holstein-Friesian cows in the Next Generation Herd

## Take home messages

- Genetic variability exists in milk & meat quality
- Exploiting this variability will improve quality of Irish produce