

PHYSICO-CHEMICAL CHARACTERISTICS OF BEEF (MM. *Supraspinatus* and *Infraspinatus*) FROM COWS OF FOUR GENETIC GROUPS

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Different muscles can present variation in pH and moisture content, protein, fat and ash. The aim of this study was to compare the physico-chemical characteristics of MM. *Supraspinatus* and *Infraspinatus* of crossbred cows ½ Simmental ½ Nelore, ½ Angus ½ Nelore, ½ Canchim ½ Nelore and Nelore breed around ten years old. pH and proximate composition (moisture in stove at 105 °C, protein by micro-Kjeldahl, fat by Bligh and Dyer and ash in muffle at 550 °C) were determined. The *Supraspinatus* muscle showed pH average values from 5.78 to 5.80 and moisture content from 73.35 to 73.63% for the four genetic groups, whereas in the analyzes of the M. *Infraspinatus* the pH average values ranged from 5.94 to 5.96 and the moisture content from 72.81 to 73.11%. The average of the protein ranged from 21.95 to 22.15% for M. *Supraspinatus* and from 21.76 to 21.98% for M. *Infraspinatus*. The percentage of lipids ranged from 2.77 to 2.99% in M. *Supraspinatus* and 3.76 to 3.88% in M. *Infraspinatus*. The ash content ranged from 1.07 to 1.14% in M. *Supraspinatus* and 1.04 to 1.17% in M. *Infraspinatus*. The pH values was within normal levels and there was no difference (P>0.05) in moisture content, protein and ash for the two muscles ,but, the lipids content was higher (P<0,001) in M. *Infraspinatus* in comparison with M. *Supraspinatus*.