

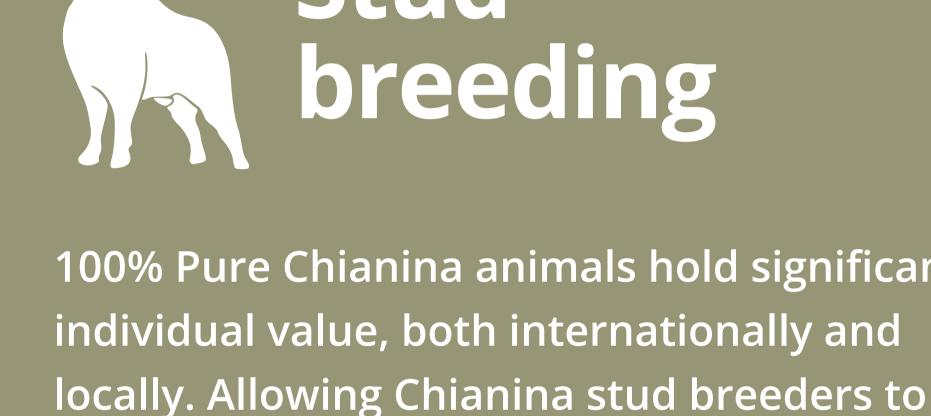
The Chianina [kee-a-nee-na] may well be one of the oldest breeds of cattle in existence. They were praised by the Georgic poets, Columella and Vergil, and were the models for Roman sculptures. The breed originated primarily in the west central part of Italy and was found in a wide variety of environmental conditions, which makes the breed hardy by its nature.

Anatomy

The porcelain-white Chianina is the largest breed of cattle in the world and has short hair that varies from white to steel grey in colour. Bulls are often a darker grey around their front ends. Both sexes have black pigmented skin, including a black tongue, palate, nose, eye area and switch. This pigmentation gives excellent resistance to pinkeye and cancer of the eye. The most noticeable characteristic of the

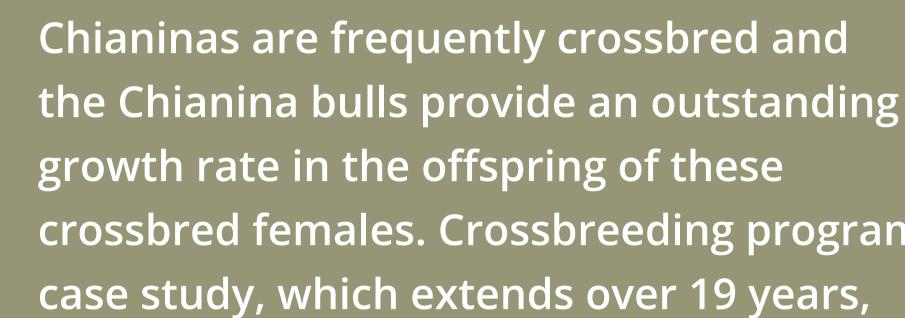
muscling. The shoulders, back and rear quarters are especially well formed. The average Chianina cow stands 150-160 cm at the withers and weighs 500 – 750 kg, while the bull measures 160 – 175 cm, weighing 1,050 – 1,400 kg. Cows over 160 cm and bulls over 180 cm are not uncommon. They are the tallest and heaviest breed of cattle.

breed is the extensive and well-defined



Stud breeding 100% Pure Chianina animals hold significant individual value, both internationally and

hold and maintain fewer heads of cattle than what would be required for other breeds in order to achieve the same monetary value. High performance animals attain an ADG (Average Daily Gain) of 2 kg+ and a FCR (Food Conversion Rate) below 5 kg of food required per kg of weight gained.



Chianinas:

growth rate in the offspring of these crossbred females. Crossbreeding program case study, which extends over 19 years, which demonstrates the value to be

Cross-breeding

Chianina-Weight Nguni **Nguni Cross** Calf at birth 24 kg 30 kg 205 days of age 190 kg 250.6 kg

unlocked through crossbreeding with

the price difference to the additional weight achieved.

Chianinas achieve a meat harvest

percentage of 63 - 65% at slaughter. This

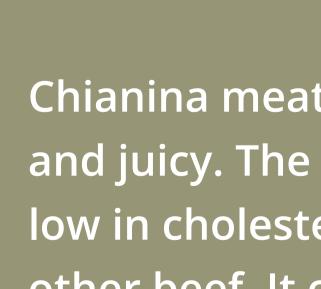
high percentage increases other breeds'

harvest percentages too when cross-bred

To note; feeding lots tend to pay a premium

per kg for Chianina cross breeds, which

makes a material difference when adding



with a Chianina.

Chianina meat is described as lean, tender and juicy. The meat is high in protein and low in cholesterol when compared against

Meat production

other beef. It contains high amounts of nutrients while being very light and easy to digest. For this reason it is a favourite amongst sportsmen and women as well as older people. The Chianina has an unsurpassed capacity for lean meat production. The meat is red and free from waste while still retains a marbling of fat among the muscling.

Information

and Chianina sales:

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