

Table S1: A five-point scale with defined value limits according to the sensory assessment chart.

pkt	Flavor	Juiciness	Tenderness	Tastiness
1	Very negative, clearly perceptible foreign smells	Very dry, no sense of wetness in the mouth, a dry bite during and after chewing	Very dry, very fibrous	Very negative, clearly perceptible foreign tastes
2	Negative, slightly perceptible foreign smells	Dry, slightly perceptible wetness in the mouth, slightly perceptible wetness when chewing and after chewing a bite	Hard, fibrous	Negative, slightly perceptible foreign tastes
3	Neutral, characteristic of steamed meat	Slightly juicy, moderate sense of wetness in the mouth, moderate sense of wetness when chewing and after chewing a bite	Slightly tender	Neutral, characteristic of steamed meat
4	Desirable, a strengthened note of desirability	Juicy, High sense of wetness in the mouth, high sense of wetness when chewing and after chewing a bite	Tender	Desirable, a strengthened note of desirability
5	Very desirable, clearly strengthened note of desirability	Very juicy, a very high sense of wetness in the mouth, a very high sense of wetness when chewing and after chewing a bite	Very tender	Very desirable, clearly strengthened note of desirability

Table S2: The contour measurement with a planimeter.

Linear measurements	Method and place of measurement
The length of the carcass	The length of the carcass was measured with a tape measure from the cephalic edge of the pubic bone to the middle of the cephalic edge of the first rib, with an accuracy of 1 cm.
The width of the carcass	The width of the carcass was measured with a tape measure from the spinous process of the last thoracic vertebra to the outer edge of the sternum, using a line perpendicular to the spine, with an accuracy of 1 cm.
The hind circumference	The hind circumference was measured with a tape measure at the height of $\frac{3}{4}$ of its length, with an accuracy of 1 cm.
The length of the hind	The length of the hind was measured with a tape measure from the cephalic edge of the pubic symphysis to the cut-off point in the ankle joint, with an accuracy of 1 cm.
The thickness of the sirloin	The thickness of the sirloin was determined using a caliper with a depth gauge, in the middle part of the carcass at the height of a straight line running from the lower edge of the pubic bone to the tangent of the cervical vertebrae, between the 5th and 6th rib with an accuracy of 0.1 cm.
The thickness of nape fat	The thickness of nape fat was measured using a caliper at its thickest point, with an accuracy of 0.1 cm.
External (subcutaneous) fat disposition	External (subcutaneous) fat disposition was assessed visually, assigning points on a scale of 1 to 3 points (1 point - low fat, 3 points - strong fat)
The colour of the fat	The colour of the fat was determined on a scale of 1 to 5 points (1 point - light cream colour, 2 points - cream colour, 3 points - yellow, 4 points - yellow-orange, 5 points - orange).
The cross-section area of the longest dorsal muscle	The cross-section area of the longest dorsal muscle was determined on the basis of a tracing paper outline, on the cross-section of the right half carcass between the last and penultimate thoracic vertebrae. The contour was planimetered three times and the mean value in cm ² was calculated.

Table S3 Additional information on the classes of conformation and fat cover of horses carcasses

Conformation class	Additional provisions
	Development of carcass profiles, and in particular the essential parts (hindquarter, round, back, shoulder)
U	Round: rounded
Very good	Back: wide and thick, up to the shoulder
	Shoulder: rounded
	Shoulder: thick and convex
	Topside spreads over the symphysis (symphysis pelvis)
	Rump rounded
	Hindquarter: thick. Profiles convex
	Amount of fat on the external and of the internal parts of the carcass
2.	External
Slight	A slight layer of fat covers part of the carcass but may be less evident on the limbs
	Internal
	Abdominal - Traces of fat or slight layer of fat envelops part of the kidneys
	Thoracic - Muscle clearly visible between ribs