

XI International Conference on Goats

IGA



Gran Canaria, Spain 2012



**BOOK OF
ABSTRACTS**

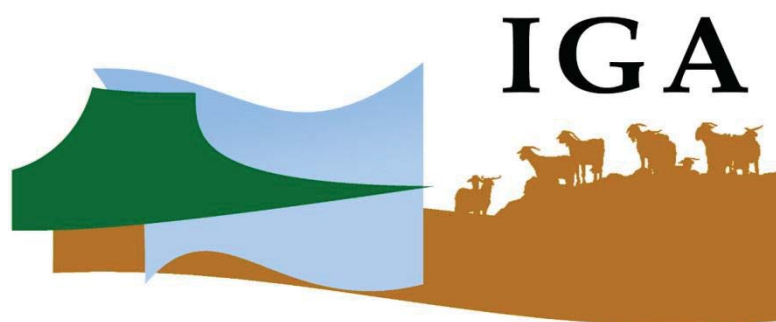


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XI INTERNATIONAL CONFERENCE ON GOATS

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Supervised by





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Meat quality of goat and sheep sausages

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The main objective of this work was to contribute to the characterization of a new product, based on goat and sheep meat with a strategy, which gives value-added to meat from culled goats and sheep, which have a very low commercial price. Carcasses from animals weighing more than the body weight allowed by PDO label specifications were used to produce fresh sausages. Sheep and goats sausages were produced in a traditional industry, in Northeast Portugal. The following characteristics were evaluated in the final product: pH, water activity (aw), heminic pigments, moisture, ashes, protein, total fat, hidroxiprolin, oxidation index and fatty acids profile. The analyses were performed in the Laboratory of Technology of Carcass and Meat Quality of Bragança Agrarian Scholl according to established protocols. Results showed significant differences between sheep and goats sausages in moisture, ashes, total fat content and fatty acids profile. Sheep's sausages presented lower protein content, more ashes and higher fat content than goats' sausages. The major fatty acids found were oleic (C18:1), palmitic (C16:0), stearic (C18:0) and linoleic (C18:2), mainly affecting the different portions of saturated fatty acids (SFA) with 3.51 and 2.52 g/100 g dry matter, monounsaturated (AGM) with 3.89 and 6.04 g/100 g dry matter, and poly-unsaturated fatty acids (PUFA) with 1.37 and 2.11 g/100 dry matter, in sheep and goat sausages respectively. Goat's sausages presented significantly lower values for the main fatty acids than sheep' sausages, which can be an important information to characterize the products and distinguish them. Results suggests that fatty acids profile can be an essential tool to detect alterations and would be useful to verify the authenticity of these kind of meat products.