

**Book of Abstracts of the 70th Annual Meeting of the
European Federation of Animal Science**



EAAP

European Federation of Animal Science

The European Federation of Animal Science wishes to express its appreciation to the
Ministero delle Politiche Agricole Alimentari e Forestali (Italy) and the
Associazione Italiana Allevatori (Italy)
for their valuable support of its activities.

Book of Abstracts of the 70th Annual Meeting of the European Federation of Animal Science

Ghent, Belgium, 26th-30th August, 2019



EAAP Scientific Committee:

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Session 11. Raising awareness on the importance of animal genetic resources

Date: Monday 26 August 2019; 14.00 – 17.00

Chair: Leroy

Theatre Session 11

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Consumer views regarding ways to improve animal welfare in beef and dairy production

J.K. Niemi¹, K. Heinola¹, T. Latvala¹, T. Yrjölä², T. Kauppinen³ and S. Raussi³

¹Natural Resources Institute Finland (Luke), Bioeconomy and environment, Kampusranta 9, 60320 Seinäjoki, Finland,

²Pellervo Economic Research, Eerikinkatu 28 A, 00180 Helsinki, Finland, ³Natural Resources Institute Finland (Luke), The Finnish Centre for Animal Welfare, Latokartanonkaari 9, 00790 Helsinki, Finland; jarkko.niemi@luke.fi

Previous research shows that the public has concerns on whether animal welfare is satisfactory in modern animal production systems. A labelling scheme can be used to improve animal welfare and to certify that specific requirements are actuarially met in livestock production systems. The aim of this study was to test how the public views strategies to improve animal welfare in beef and dairy cattle production. A survey instrument was developed and administered in Finland in September 2018. The data (n=400 respondents) were a representative sample of population of Finland. We focused on 11 attributes of production: access to pasture or outdoor yard, freedom of movement in dairy cows and beef cattle, extended milk provision to calves and need to suckle, comfort around dairy cows' lying, access to water, leg health, friendly handling of cattle, space allowance, and preventive animal health care. The respondents were clustered into four groups and a multinomial logit regression was used to characterize respondent profiles. Respondents typically considered all 11 attributes as important or very important characteristics of an animal welfare labelling scheme. Dairy cows' access to pasture, continuous access to water, and preventive animal health care were viewed as particularly important characteristics. One of four respondent groups (11% respondents) considered all attributes systematically as quite important characteristics, two other groups (30 and 19%) considered them as very important or important and fourth group (40%) considered all 11 attributes as a very important characteristic of a labelling scheme. Factors such as the respondent living in a city or a suburb, young age and close familiarity with farming through relatives contributed to an increased likelihood of respondent belonging to the fourth group. The results provide guidance on which are the most essential criteria the consumers would like a labelling scheme to address.

Breed differences on sensory characteristics of sheep meat by a taste panel

S. Rodrigues¹, L. Vasconcelos¹, E. Pereira¹, A. Carloto² and F. Sousa¹

¹CIMO, Instituto Politécnico Bragança, Campus Sta Apolónia, 5300-253, Portugal, ²ACOB, Largo Coronel Salvador Teixeira, Lote 69/70 R/C Dt, Bragança, 5300-044, Portugal; srodrigues@ipb.pt

The objective of this work was to determine if there are differences between Churra Galega Bragançana Branca (CGBB) and Churra Galega Bragançana Preta (CGBP) breeds meat. These are Portuguese autochthonous breeds, and CGBB meat has a PDO protection (Regulation EU no. 1151/2012). Samples of lamb loin, with 3 different finishing levels, of the CGBB and CGBP breeds were used. The differences were assessed by a qualified for meat products taste panel with 9 elements plus an unqualified taster. A triangular test was used, with two identical samples and a different one, the experts being obliged to indicate which sample was different and why. The loin samples were separated from the vertebrae, wrapped in aluminium foil and duly encoded. These samples were then placed in a conventional oven and cooked until reaching the temperature of 80 °C in their thermal centre. After confection, the loins were cut into portions with an average thickness of 1 cm, wrapped in foil and duly coded. Each expert was provided with a triad corresponding to meat samples from the two breeds of the same treatment. The procedure was performed three times to test the three treatments of the study. Three replicates of the procedure were performed to test all available samples. The 10 experts participating in the trial performed 90 triangular tests for the difference. In 53 of the answers, the experts correctly identified the different sample. The proportion of assertive answers allows concluding that in the tasting of *longissimus dorsi* the two breeds are differentiable with a level of significance of 0.1%. This differentiation occurred for higher finishing levels, and no significant differences were detected when the degree of finishing was weaker. The descriptors that allowed the experts to identify the different sample were juiciness, hardness, flavour and in smaller number the colour.