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**Milk-fed kid (cabrito Transmontano) meat physicochemical quality**

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This work aims to present some meat quality characteristics of a Protected Origin Designation product, cabrito Transmontano. Effects of sex and carcass weight were studied. Meat pH, colour characteristics and Warner-Bratzler shear force was evaluated in 60 milk-fed kids grouped by sex (males and females) and carcass weight (4, 6 and 8 kg). Carcass pH was measured one and 24 hours after slaughter in the 12<sup>th</sup>-13<sup>th</sup> ribs, using a portable pH meter. Meat colour was assessed by L\*a\*b\* system using a colorimeter in the longissimus muscle at the 12<sup>th</sup>-13<sup>th</sup> thoracic vertebra. Hue and chroma parameters were also calculated. Texture was evaluated in cooked meat with an Instron press equipped with a Warner-Bratzler cell. Maximum load of shear force was measured in kgf. Results indicate that Transmontana milk-fed kids, at weight ranges determined by POD, did not show marked differences between sexes in meat physicochemical characteristics. Differences between carcass weights are more obvious. With carcass weight increase, the studied animals' meat became less luminous and of more vivid red colour and pH at 24 hours after slaughter decreased. At the same degree of maturity males and females are more similar than when compared at the same carcass weight. Generally, meat physicochemical characteristics were not correlated since only correlation coefficients between colour parameters were high and significant.