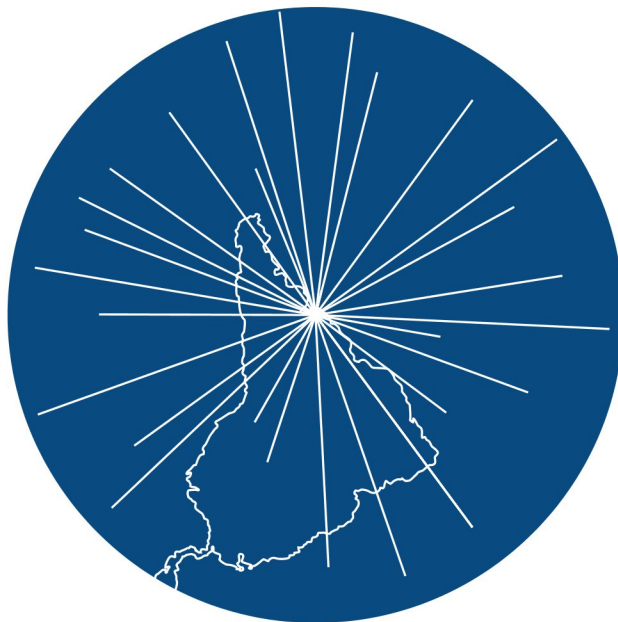




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BOOK OF ABSTRACTS



P30

Descriptive analysis, overall acceptance and CATA (Check All That Apply) of lamb meat from different genetic groups

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Abstract

Lamb meat consumption has been increasing in Brazil and consumers have been expecting a high quality product. In the meat production system, the genotype is an important factor that affects the quantity of muscle and fat distribution throughout the carcass and consequently the meat quality. The choice of genetic group for each production system is very important in order to obtain a profitable activity as well as to reach the consumers' expectations. This study aimed to evaluate lamb meat from animals of seven different genetic groups: Dorper (D), Texel (T), Ile de France (I), Santa Ines (S), $\frac{1}{2}$ D + $\frac{1}{2}$ S (DS), $\frac{1}{2}$ T + $\frac{1}{2}$ S (TS) and $\frac{1}{2}$ I + $\frac{1}{2}$ S (IS), by Quantitative Descriptive Analysis (QDA) and overall acceptance. Check All That Apply (CATA) was also used to characterize the samples. For QDA, the following attributes were evaluated: lamb aroma and flavour intensity (1 - extremely weak; 9 - extremely strong); blood aroma, fat flavour and salty taste intensity (1 - extremely strong; 9 - none); tenderness (1 - extremely tough; 9 - extremely tender) and juiciness (1 - extremely dry; 9 - extremely juicy). A nine-point structured scale (1 = dislike extremely; 9 = like extremely) was used for overall acceptance and for CATA the following attributes were presented to the panellists: lamb aroma, blood aroma, strong aroma, lamb flavour, blood flavour, strong flavour, tasty, greasy, salty, metallic, liver, sour, soft, hard, juicy and dry. No difference was observed for any descriptive attribute among the different genetic groups as well as for overall acceptance (values ranging from 7.0 to 7.3). The CATA attributes explained 63.9% of the variation between the genetic groups and the more frequent terms were tender, tasty, lamb flavour and juicy. Research funded by FAPESP Process: 2011/51564-6