

## SENSORY ACCEPTANCE OF BEEF FROM CROSSBRED ANIMALS

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**Abstract** – Sensory attributes of beef are very important in consumer's point of view, mainly regarding to its tenderness and flavour. Crossbreeding of two or more breeds from *Bos taurus* and *Bos indicus* species is an alternative for obtaining high quality meat from adapted animals to tropical climates. This study aimed to evaluate the sensory acceptance of crossbred heifers and steers from Canchim, Braunvieh or Hereford bulls and 1/2 Angus x 1/2 Nellore, 1/2 Senepol x 1/2 Nellore or Nellore cows. Flavour, texture and overall acceptance were evaluated. Beef of heifers from Hereford x 1/2 Senepol + 1/2 Nellore crossbreed showed the highest values ( $p < 0.05$ ) for flavour, texture and overall acceptance.

**Key Words** – Consumer, Eating quality, Meat

## EFFECT OF LINSEED SUPPLEMENTED INTRODUCTION PERIOD AND DURATION IN BROILER'S DIET ON THEIR ZOOTECHNICAL PERFORMANCES, NUTRITIONAL CHARACTERISTICS AND MEAT QUALITY

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**Abstract** – 5292 Arbor Acres chicks distributed over 6 treatments (T) received feed enriched with linseed during different periods: T35 (d1 to d38), T28 (d7 to d35), T21 (d14 to d35), T14 (d21 to d35), T7 (d28 to d35) and T0 (control). During 35 breeding's days, weekly measurements were performed on zootechnical performances. After slaughter, rate's analysis of UFA, MUFA, PUFA and oméga3, then sensory analysis was performed in the breast and thigh. Statistical analysis gave these results: weight and mortality rate improved with treatment's period higher than 14days. The higher rate of oméga3 was achieved with treatments T21 and T28 with 5.9% rate. The highest quantities of UFA (unsaturated fatty acid), MUFA (monounsaturated fatty acid) and PUFA (polyunsaturated fatty acid) were achieved with treatments T28. T21, T28 and T35 gave amounts of oméga3 higher than 3mg/100g. Sensory qualities were improved with treatments T28 and T21.

**Key Words** – Linseed, Sensory analysis, Zootechnical performances