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Session 25 Theatre 3

Sensory quality evaluation of Serrana Kids meat: effect of sex and carcass weight S. Rodrigues and A. Teixeira, Escola Superior Agrária - Instituto Politécnico de Bragança, Dep. Zootecnia, Campus Sta Apolónia Apt 1172, 3501-855 Bragança, Portugal

The main purpose of this work is the characterization of Serrana kids carcass and meat, which is a Protected Origin Denomination product. The effects of sex and carcass weight were studied. Parameters of toughness, juiciness, flavour intensity, flavour quality, odour intensity, fibre presence, sweet intensity and overall acceptability were evaluated on sixty males and females allocated to 3 carcass weight groups: 4, 6 and 8 kg. Sensory quality of meat was evaluated by a trained taste panel of 11 experts, in five sessions. Meat was previously cooked in a conventional oven until inner temperature reached 70/80°C. Then it was cut in sample pieces of 2\*2\*0.5 cm and given to the panel members to be evaluated following a standard methodology. Sex effect was detected by experts. Males presented higher juiciness, flavour quality and general acceptability than females. Cabrito Transmontano DOP includes animals from 4 to 9 kg carcass weight. Still, differences among them can be important, since taste panel found differences between animals from distinct weight. Light carcasses were considered more tender and with less flavour and odour intensity than heavy carcasses. This can be an indication to breeders that they should produce light carcasses at lower production costs. In fact, this may lead to higher profitability since lighter animals have a higher market price.

Session 25 Theatre 4

Dose response of cinnamaldehyde on lamb performance and carcass characteristics A.V. Chaves<sup>1</sup>, K. Stanford<sup>2</sup>, L.L. Gibson<sup>3</sup>, T.A. Mcallister<sup>1</sup>, F. van Herk<sup>1</sup> and C. Benchaar<sup>4</sup>, <sup>1</sup>Agriculture and Agri-Food Canada (AAFC), P.O. Box 3000, T1J4B1, Lethbridge, AB. Canada, <sup>2</sup>Alberta Agriculture and Food, 5401-1st Ave. S., T1J4V6, Lethbridge, AB, Canada, <sup>3</sup>AAFC, 6000 C&E Trail, T4L1W1, Lacombe, AB, Canada, <sup>4</sup>AAFC, P.O. Box 90 STN Lennoxville, J1M1Z3, Sherbrooke, QC, Canada

The objective of this study was to determine the effect of different doses of cinnamaldehyde (CIN) on feed intake, gain, feed efficiency, and carcass yield of lambs fed a concentrate-based diets. Forty-eight healthy lambs were stratified by live weight (LW) and randomized among treatments (n=4) at weaning (LW=20.4±1.12 kg). Animals had *ab libitum* access to pelleted diet (14% CP; 31% NDF) and water over a 13-week period. There were 4 treatments with 12 animals each: 1) Control (no CIN); 2) CIN 0.01%; 3) CIN 0.02%; 4) CIN 0.04% (% dry matter basis). Feed deliveries were recorded daily, and refusals were weighed weekly on an individual basis, for determination of intake. Animals were weighed on a weekly basis and slaughtered after reaching 40 kg LW. Feeding CIN diets did not affect intake (928±50.6g/day) or the average daily gain (ADG; 220.9±18.05g/day; P > 0.05) of lambs fed supplemented diets as compared to the control. There were no trends for linear or quadratic responses for DMI or ADG when CIN was fed. Feed conversion (FC) was also similar among treatments (4.2 g of DM/g of gain; P > 0.05). Saleable meat yield (as proximal cuts) from the carcasses did not differ among treatments (15.5±0.81; P > 0.05).