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The influence of sex and carcass weight on carcass composition of Serrana kids

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This work aims to evaluate sex and carcass weight effects on carcass composition of kids. Sixty Serrana kids (31 male and 29 female), a Portuguese breed, were used. Kids were slaughtered after 24 h fasting. Carcasses were cooled at 4°C for 24 h, halved and left side was dissected into muscle, subcutaneous fat, intermuscular fat, bone and remainder (major blood vessels, ligaments, tendons, thick connective tissue sheets). Kidney, knob and channel fat (KKCF) was considered as a carcass component since in Portugal kid's carcasses are commercialised with KKCF included. Female kids presented higher ($P < 0.05$) intermuscular fat proportion, muscle/bone ratio and KKCF than males, however, male kids had higher ($P < 0.05$) bone proportion and muscle/fat ratio. All fat depots increased and bone proportion decreased ($P < 0.05$) with carcass weight increasing. Carcass weight increasing induced muscle/bone ratio increasing ($P < 0.05$) and muscle/fat ratio decreasing ($P < 0.05$). Female kids should be slaughtered at lower live weight in order to minimize the carcass fatness development. In spite of the differences in tissue proportions induced by carcass weight, heavier kids (8 kg) weren't excessively fattened, indicating that they can be slaughtered at higher live weights without compromise carcass quality.

Consumer preferences on sheep and goat meat in the world

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The aim of this paper is to define differences concerning sheep and goat meat consumption between cultures and traditions in various geographic areas. Sheep and goat meat consumption per capita has a tendency to decline over the last 40 years. However, ethnic changes in the populations may lead to increase demand for sheep and goat meat in some of the countries especially in those with large numbers of Muslim immigrants.

Specific consumption patterns and preferences for sheep and goat meat are dictated by cultural and traditional backgrounds and the socio-economic status of the community. Also quality parameters (flavor, odor etc.) affect the use and customs of the populations.

In Central and South-Eastern Asia, sheep meat is generally disliked because of its strong flavor and odor, whereas in the Middle East and Northern Asia, people consume great quantity of sheep meat. In North America the strong flavor of the meat limits its consumption. In Africa, the consumption of adult animals is popular, while in Oceania lamb and mutton are a significant part of the diet. In Europe, although there is a traditional sheep meat cuisine, products with strong flavor are not preferred especially by young people. Goat meat is little consumed in the Northern European countries except by emigrant populations. On the other hand, in the Mediterranean countries, seasonal consumption of unweaned kids seems to be a deep-rooted custom.