

Salted Sheep Meat: An Alternative to Aggregate Value to the Product.

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Abstract

Resumo:

In this paper, the yielding and the chemical composition of salted sheep meat (manta ovina) were evaluated. This product originated from the partial deboning of lamb carcasses and posterior cutting, followed by salting and drying, and it is traditionally produced in the city of Petrolina, in the state of Pernambuco, Brazil. The study was performed in three restaurants which are part of the gastronomic complex called "Bodódromo", located in the city of Petrolina. The yielding of salted meat after deboning varied from 71.2 to 75.3%, and the yielding of the salted meat for charcoal grilling was from 63.3 to 72.6%, and produced values between 6.9 and 10.6 kg of salted meat for charcoal grilling consumption from the carcasses that weighed between 16.3 and 21.2 kg. Heavier carcasses yielded more at deboning and for salted meat for charcoal grilling in the restaurants. The average nutritional values found in the salted meat characterized it as being a food of high moisture (71.56 ± 0.089), high protein (21.55 ± 0.71) and low lipid content (1.95 ± 0.24). About 50% of the minerals found (2.72%) are in the form of chlorides. This fact is directly associated to the usage of salt, an essential ingredient to prepare the product. The results obtained indicate a viability of salted sheep meat production, both in the commercial aspect and in the characteristics of its nutritional composition. There is a need for improvements in the productive chain, such as a definition of a "pattern animal", or a better carcass weight, for the preparation of the product.