MEAT CHARACTERISTICS OF ABERDEEN ANGUS STEERS FED WITH DIET CONTAINING ADDITIVE BASED ON VEGETABLE OILS AND YEAST

Leandro Silva NASCIMENTO1*, Géssica CARGNELUTTI1, Renato GASPAR1, Regis Luis MISSIO2, Fernando KUSS2, Fernanda STANQUEVSKI1, Alessandra BIANCHIN1, Adriano UMEZAKI3

1*Autor para correspondência: lsn_19@hotmail.com.br
1Mestrando (a) do Programa de Pós-graduação em Zootecnia da Universidade Tecnológica Federal do Paraná (UTFPR)/Campus Dois Vizinhos (DV).
2Docentes do Programa de Pós-Graduação em Zootecnia da UTFPR/DV.
3Discente do curso de Zootecnia da UTFPR/DV.

Objective this is study was to evaluate the meat characteristics of Aberdeen Angus steers fed with diet containing 50 g/animal of additive based on vegetable oils and yeasts. The experimental design was the completely randomized with two treatments (diets with or without additive) and 12 replicates. Twenty-four steers with initial body weight of 423.65 kg and initial age of 18 months were used. Before of start the experimental period (59 days), the animals were adapted to diets and facilities for 17 days. The supply of diets was ad libitum. The content of corn silage of diets was of 17%. The animals were slaughtered with 487.24 kg of body weight. The color (1 = dark, 2 = dark red, 3 = slightly dark red, 4 = red; and 5 = light red), texture (1 = very coarse, 2 = thick, 3 = slightly coarse, 4 = fine, 5 = very thin) and marbling (1 - 3 = dashes, 4 - 6 = slight; 9 = small, 10 - 12 = medium, 13 - 15 = moderate, 16 - 18 = abundant) were determined in the Longissimus dorsi muscle. The inclusion of the additive based on vegetable oils and yeasts did not alter the characteristics of the meat, being the meat classified as light marbling, slightly dark red and slightly coarse texture. The inclusion of 50 g/animal of additives based on vegetable oils and yeasts in diets for confined Aberdeen Angus steers did not alter the meat quality.

Keywords: color, marbling, texture