

CONSTRUINDO SABERES, FORMANDO PESSOAS E TRANSFORMANDO A PRODUÇÃO ANIMAL

BIOMETRIC MEASUREMENTS OF CARCASSES OF OVINES UNDER DIETS INCORPORATING THREE TYPES OF OILS

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The high cost of vegetable oils restricts their use in lamb's diet. But, some alternatives may be used, for example, the residual frying oil or palm oil. The objective of this research was to evaluate the biometric measurements of carcasses of lambs fed different types of oil. The experiment was conducted in 2016 and was approved by the Committee of Ethics in Animal Experimentation of the Federal Rural University of Amazonia, with protocol 005/2013. Were used thirty males, uncastrated, Santa Inês breed lambs, of initial weight average was 21 ± 3 kg. The experimental period was fifty days, eight of which were used for animal adaptation to the diets and installations. The three experimental diets used were: T₁, control, soybean oil *in natura*; T₂, soybean oil after use in frying; and T₃, palm oil (*Elaeis guineensis*). The oils were incorporated at 4% to the diet formulated at roughage:concentrate ratio being 40:60, consisting of silage made from elephant grass (*Pennisetum purpureum*, Schum.) and ground corn, bran from soybeans and wheat, calcitic limestone, and urea. The following morphological evaluations were conducted on the cold carcass: thorax and croup widths, perimeter of the leg and arm, external and internal lengths of the carcass, and leg and arm lengths. The data were submitted to analysis of variance (ANOVA) using a probability level of 5% and significant differences between averages were compared using Tukey's test at probability level of 5%. The biometric averages of the carcasses (thorax and croup widths, perimeter of the leg and arm, external and internal lengths of the carcass and leg and arm lengths) were not influenced ($p > 0.05$) by the experimental diets. It's possible to conclude that use of fresh soybean oil, residual frying oil and palm oil, to the sheep's diet, did not change as the evaluated benefits. Then, the use of residual frying oil or palm oil is an interesting alternative for environmental, social and economic reasons.

Keywords: Characteristics of carcasses, lipids diets, residual soybean oil, sheep nutrition

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