

CONSTRUINDO SABERES, FORMANDO PESSOAS E TRANSFORMANDO A PRODUÇÃO ANIMAL

QUALITATIVE VARIABLES OF SHEEP FED WITH DIETS CONTAINING THREE TYPES OF OILS

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The increase of interest in intensifying the finishing of lambs raised in confinement aims to quickly commercialize and produce carcasses and meat with excellent yield. In the meat production system, the qualitative characteristics of the carcass are of fundamental importance, since they are directly related to the final product. The present study aims to evaluate the qualitative characteristics of the *Longissimus dorsi* muscle of sheep fed with different types of oils, at the Federal Institute of Education, Science and Technology of Pará - IFPA/Campus Castanhal, Pará, 2016. Thirty uncastrated male sheep (Santa Inês x Dorper), with initial mean body weight of 21 kg, were used, distributed in random blocks design with three treatments and ten replicates per treatment, in which each animal represents a repetition. The three experimental diets were T1 (whole soybean oil); T2 (soybean oil, after the frying process); and T3 (*Elaeis guineensis*), 4% inclusion. The *longissimus dorsi* muscle was analyzed for pH, temperature, loin eye area, marbling, fat thickness, weight loss by cooking, water holding capacity and color. It was verified that the initial values obtained for pH of 5.90 to 6.08 and final pH values of 5.69 to 5.76, as well as, the temperatures presented initial values of 30.25 to 31.10°C and final values of 11.46 to 11.73°C, the loin eye areas obtained values of 15.60 to 16.12 cm², the marbling was a standard value of 2 (light marbling) for all treatments, the fat thickness values were between 1.88 to 2.33 mm, the values of water loss by cooking between 6.57 to 7.26%, the water holding capacity was between 0.47 and 0.52%, and for the color variable, in which L*, a* and b*, the meat was lighter (53.64), redder (30.32) and paler (17.47). With the inclusion of different types of oils in the animals' diet there was no influence (P>0.05) for any of the evaluated characteristics. Concluding that the use of fresh soybean oil, residual frying oil and palm oil added to the sheep diet did not change the evaluated characteristics, which favors the use of any of them in sheep feed, besides, for environmental and social reasons, the residual frying oil and palm oil are interesting alternatives for use in the sheep diet.

Keywords: carcass, *Longissimus dorsi*, palm oil, residual frying oil

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