

CONSTRUINDO SABERES, FORMANDO PESSOAS E TRANSFORMANDO A PRODUÇÃO ANIMAL

CHARACTERISTICS OF LAMB'S COMMERCIAL CUTS FED WITH DIET 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 lamb's yields of commercial cuts (shoulder, leg, neck, rack, loin, ribs/belly), fed with diet incorporating three types of oils. The experiment was conducted in Castanhal, Para State, Brazil. Were used 30 males, uncastrated, mixed breed (Santa Inês x Dorper) lambs of initial average body mass was 21 ± 3 kg. The experimental period was 80 days, 10 of which were used for animal adaptation to the diets and installations. The three experimental diets used were: diet 1 – control, soybean oil *in natura*; diet 2 - soybean oil after use in frying; and diet 3 - palm oil (*Elaeis guineensis*). The carcasses were longitudinally sectioned thus obtaining two symmetric halves. The right half of the carcass was divided in anatomical regions that are denominated as commercial cuts: shoulder, leg, neck, rack, loin, ribs/belly, and weighed separately. 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 a probability level of 5%. The yield commercial cuts (shoulder, leg, neck, rack, loin, ribs/belly) were not influenced ($p > 0,05$) by the experiment diets. The leg was the cut with the largest yield and represented about 30% of the left half of the carcass. It's concluded that a use of fresh soybean oil, residual frying oil and palm oil, to the sheep diet, did not change the characteristics of lamb's commercial cuts. So, the residual frying oil and palm oil are a good alternative to sheep's diet.

Keywords: cuts yield, lipids diets, sheep nutrition

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