OF A RESTRICTED GROWING DIET AND/OR A FAT SUPPLEMENTED FATTENING ON PATTY ACID COMPOSITION IN CARCASSES OF BULLS

PARTY ACID COMPOSITION IN CARCASSES OF DELIVERY OF THE PROPERTY OF THE PROPERT Paculté de Médecine Vétérinaire, Université de Liège, B43 - Sart Tilman, 4000 LIEGE, BELGIUM

Belgian Blue bulls were used in a 2 x 2 factorial design to evaluate the effects of Belgian Blue bulls were used in a 2 x 2 factorial design to evaluate on the struction during growth and/or fat supplementation during the fattening period on the treatments increased the fat content and the destriction during growth and/or fat supplementation during the rate of the fat content and the composition in the carcasses. Both treatments increased the fat content and the composition in the carcasses the extent of the changes being different composition in the carcasses. Both treatments increased the rac composition in the carcasses, the extent of the changes being different hing to the fat location.

RODUCTION

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of coronary heart disease in populations correlates closely with both the mean cholesterol level and the mean proportion of energy derived from saturated fats (Rose, Cholesterol level and the mean proportion of energy derived from saturated. It is therefore interesting to increase the unsaturated fatty acid proportion in It therefore interesting to increase the unsaturated ratty acts produced by different ways such as the of fattening bulls. Such carcasses can be produced by different ways such as the of fattening bulls. Such carcasses can be produced by different ways the breed (Clinquart et al, 1992) or the supplementation of the diet by fat of the breed (Clinquart et al, 1992) or the supplementation of the breed with a food et al, 1991a). Changes in fatty acid composition could be expected with a food et al, 1991a). Changes in fatty acid composition could be expected.

during the growing period. The present experiment was designed to examine the on fatty acid composition and fat content in the carcasses of protein and energy on fatty acid composition and fat content in the carcasses of processing during growth associated or not with a fat supplement during the fattening

MERIAL AND METHODS

Belgian Blue bulls were used in a 2 x 2 factorial design. They were from the dual Belgian Blue bulls were used in a 2 x 2 factorial design. They were room type. Their initial live weight was close to 230 kg. During a 202 days growing period of the off Were offered eiher a diet made of 80% concentrate and 20% hay or a restricted diet made concentrate and 20% hay produced with these two offered eiher a diet made of 80% concentrate and 20% hay or a restriction of concentrate, 20% hay and 60% straw. The average daily gains produced with these two mbo animals were then divided in two groups respectively 1.13 and 0.34 kg/d. The animals were then divided in two groups the fattering diet based on were respectively 1.13 and 0.34 kg/d. The animals were then divided in the fattening period. The first group was given a control fattening diet based on was offered a fattening diet supplemented with 15% the fattening period. The first group was given a control fattening uses the pulp and the second group was offered a fattening diet supplemented with 15% soya to soya the previous growing soya bean. Both diets were offered ad libitum. The fattening period rases the and the average daily gain was 1.44 and 1.46 kg/d according to the previous growing gain average daily gain was 1.44 and 1.46 kg/d according to the previous growing gain average daily gain the control fattening diet and in the fat The average daily gain was 1.44 and 1.46 kg/d according to the previous gains were 1.50 and 1.40 kg/d in the control fattening diet and in the fat The average daily gain was 1.44 and 1.12 and gains were 1.50 and 1.40 kg/d in the control fattening diet and a sample of fat trespectively. The 7-8-9 ribs were removed at slaughter and a sample of fat trespectively. The 7-8-9 ribs were dissected in order to separate muscle, fat and diet respectively. The 7-8-9 ribs were removed at slaughter and a sumple diet respectively. The ribs were dissected in order to separate muscle, fat and to separate muscle. The ribs were dissected in order to separate muscle and intermuscular to separate muscle. and to estimate the carcass composition. Longissimus Dorsi samples and intermuscular this. do was also obtained. The rips were distributed to estimate the carcass composition. Longissimus Dorsi samples and intermuscle were obtained during the dissection. The fat content of the muscle was muscle were obtained during the dissection. The fat was obtained by extraction intermuscular and this muscle were obtained during the dissection. The fat content or the measured by the Soxhlet technique. Intramuscular fat was obtained by extraction to the Longis this muscle were obtained during the disconnection of intramuscular, intermuscular and fats have been promatography. the measured by the some Longissimus Dorsi. Fatty acid compate fats was determined by gas chromatography. Brau RESULTS AND DISCUSSION

Carcasses of the bulls offered the restricted diet during the growing period were have matter, P<0.05). These Carcasses of the bulls offered the restricted diet during the growing period the extract by a higher fat proportion (31.1% vs 26.4%, P≤0.05). There was also a higher extract constant proportion (8.7% vs 6.8% in dry matter, P≤0.05). These Tacterized of the bulls offered the restricted uncomplete by a higher fat proportion (31.1% vs 26.4%, P≤0.05). There was also a substitution of the bulls offered the restricted uncomplete by a higher fat proportion (31.1% vs 26.4%, P≤0.05). There was also a substitution of the bulls offered the restricted uncomplete by a higher fat proportion (31.1% vs 26.4%, P≤0.05). There was also a substitution of the bulls offered the restricted uncomplete by a higher fat proportion (31.1% vs 26.4%, P≤0.05). There was also a substitution of the bulls offered the restricted uncomplete by a higher fat proportion (31.1% vs 26.4%, P≤0.05). There was also a substitution of the bulls offered the restricted uncomplete by a higher fat proportion (31.1% vs 26.4%, P≤0.05). There was also a substitution of the bulls offered the restricted uncomplete by a higher fat proportion (31.1% vs 26.4%, P≤0.05). There was also a substitution of the bulls of the extract content in the Longissimus Dorsi (8.7% vs 6.8% in dry matter, PSO.US).

Reduces extract contents could be considered as acceptable since the Belgian Blue breed lean since the Belgian Blue breed as acceptable since the Belgian Blue breed lean since the Belgian Blue breed as acceptable since the Belgian Blue breed as acceptable since the Belgian Blue breed lean since the Belgian Blue breed by a higher fat proportion (31.1% vs 20.4%, so 6.8% in dry matter, PSO.US). extract content in the Longissimus Dorsi (8.7% vs o...

a lean meat as compared with Holstein bulls at 17.2% (Clinquart et al, 1992) or Hereford steers at 28.5% (Dryden and Marchello, 1970). This effect was associated plants fattening period (1944 at 2021) longer fattening period (194d vs 82d) and a higher food intake during the fattening (2.23 vs 1.81 kg/100 kg body weight). By contrast Wright and Russel (1991) did not of such effects but in their contrast. such effects but in their experiment food intakes were similar in both groups. The effects on fatty acid composition effects on fatty acid composition of the restricted diet during the growth period increase of the unsaturated fatty acid increase of the unsaturated fatty acid proportion. The extent of the changes were distributed to the fat location. For the internal control of the changes were according to the fat location. For the intermuscular fat (Fig. 1.a.) there was a reduction stearic acid content (21.7 vs. 20.78 Dec. 21) stearic acid content (21.7 vs 29.7%, P \leq 0.01) and an increase of oleic acid (38.0 vs) and lineleic acid (6.4 vs 2.00) P \leq 0.01) and linoleic acid (6.4 vs 3.9%, P \geq 0.05) resulting in an increased unsaturated acid proportion (47.2 vs 30.33) acid proportion (47.2 vs 38.3%, P≤0.01). Similar trends were observed in intramuscular trends were observed in intramuscular trends were observed in intramuscular trends. (48.7 vs 46.6% unsaturated fatty acids) (Fig. 1.b.) but these were non significant exceptions acid (37.8 vs 35.6% pcc 65) oleic acid (37.8 vs 35.6%, $P \le 0.05$). By contrast the fatty acid composition of P^{erir} was not affected (Fig 1.c.). These offset was not affected (Fig 1.c.). These effects on intermuscular and intramuscular fats be explained by a older age in the rostrict be explained by a older age in the restricted group (194 vs 82d fattening period) et al (1970) observed only and intermuscular fats et al (1970) observed only small changes in the fatty acid composition of boving lipids during growth, the greatest different lipids during growth, the greatest difference being a relative decrease of polyunsaturation acids.

The inclusion of soya bean in the fattening diet did not significantly increase proportion in the carcasses (29.6% vs 27.9%) and the ether extract content in the Long Dorsi (7.9% vs 7.6% in dry matter). The changes of the fatty acid composition supplemented group were quite similar to those observed with the restricted during the growing period. The unsaturated fatty acid proportion was intermuscular fat (44.5% vs 40.9%, P≤0.05) (Fig 2.a.) due to a non significant stearic acid (24.5% vs 27.1%) and a non significant increase in oleic (36.0% vs linoleic acid contents (5.5% vs 4.8%). The effects of the two treatments were cumulated fatty acid proportion since the difference between the two extreme greater than 12% units (50.0% vs 37.5% in the restricted group with soya bean control group respectively). Similar but not significant changes were intramuscular (Fig. 2.b.) and perirenal (Fig. 2.c.) fats. In a previous experiment soya oil in a similar diet (Clinquart et al, 1991b), the unsaturated fatty acid proportion in linoleic acid. The degree of saturation was not affected in intramuscular fat.

Fig. 1.- Fatty acid composition of intermuscular (1.a.), intramuscular (1.b.) and perirenal (1.c.) fats as influenced by the diet during the growing period

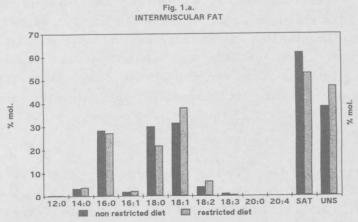
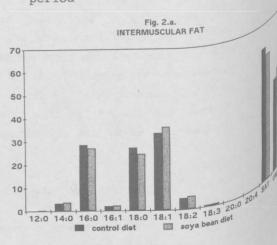
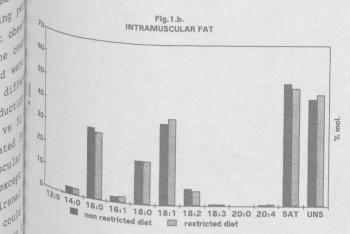


Fig. 2.- Fatty acid composition (2.1) muscular (2.a.), intramuscular perirenal (2.c.) fats as influent fat supplementation during the period



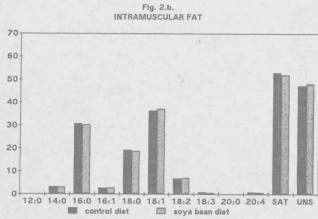


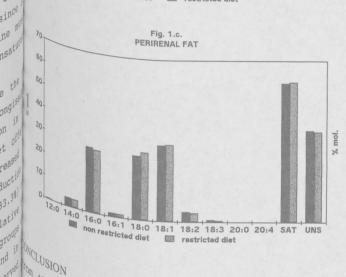
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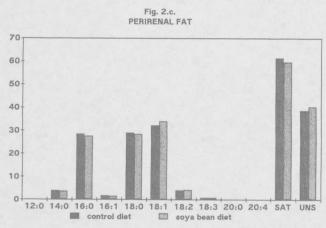
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due to a longer fattening period. E in BERENCES experiment food restriction during the growth period produced fatter carcasses

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