

**GROWTH, CARCASS TRAITS AND FATTY ACID PROFILES OF
PERCENTAGE BOER WETHER GOAT KIDS RAISED UNDER DIFFERENT
PRODUCTION SYSTEMS**

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Objectives

The objectives of this study were to compare growth performance, carcass traits and longissimus fatty acid composition and cholesterol content from high percentage and low percentage Boer goat kids finished on pasture, browse or concentrate-based diets.

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