FAITY ACID COMPOSITION OF SUCKLING LAMBS AS AFFECTED BY INCREASING CALCIUM SOAP ON EWE'S DIFT

M.A. Lurueña-Martínez*1, C. Palacios-Riocerezo2, I. Revilla1 and A.M. Vivar-Quintana1

Area de Tecnología de los Alimentos, E.P.S. de Zamora, Universidad de Salamanca, Avda. Requejo 33, 49022 mora, Spain. - Area de Froduction de Ciencias Agrarias y Ambientales, Universidad e Salamanca, Avda. Filiberto Villalobos 119-129, 37007 Salamanca, Spain. Email: luru74@hotmail.com Zamora, Spain.

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Introduction
In Mediterranean areas, meat from suckling lambs is traditionally consumed, especially in specific periods (Christmas, in Mediterranean areas, meat from suckling lambs is traditionally consumed, especially in specific periods (Christmas, in Mediterranean areas, meat from suckling lambs is traditionally consumed, especially in specific periods (Christmas, in Mediterranean areas, meat from suckling lambs is traditionally consumed, especially in specific periods (Christmas, in Mediterranean areas, meat from suckling lambs is traditionally consumed, especially in specific periods (Christmas, in Mediterranean areas, meat from suckling lambs is traditionally consumed, especially in specific periods (Christmas, in Mediterranean areas, meat from suckling lambs is traditionally consumed, especially in specific periods (Christmas, in Mediterranean areas, meat from suckling lambs is traditionally consumed, especially in specific periods (Christmas, in Mediterranean areas, meat from suckling lambs is traditionally consumed, especially in specific periods (Christmas, in Mediterranean areas, in In Mediterranean areas, incharged periods (Christmas, especially in specific periods). In Spain, suckling lambs are usually slaughtered to the after weaning (10-12 kg live weight) and generally have been exclusively established. Easter): commanding fight (10-12 kg live weight) and generally have been exclusively fed with milk. The Spanish manediately after weaning (10-12 kg live weight) and generally have been exclusively fed with milk. The Spanish mande light carcasses (under 13 kg) with a characteristic degree of fatness that decides immediately after wearing (10-12 ag and mogan) and generally have been exclusively fed with milk. The Spanish market demands light carcasses (under 13 kg) with a characteristic degree of fatness that decides, to great extent, their market demands light carcasses (under 13 kg) with a characteristic degree of fatness that decides, to great extent, their maintains a balance between the continuous properties of the continuous level of fatness is that which maintains a balance between the continuous careful properties of the continuous careful properties and the continuous careful properties and the continuous careful properties are continuous careful properties. market demands ugin careass and level of fatness is that which maintains a balance between the minimum amount commercial value. The optimized and that which guarantees carcass conservation, together with the flavour and aroma and the construction of the co of the meat (Castro et al., 2005). It is generally accepted that the fatty acid composition of the adipose depots of of the meat (Casuro et al., 2005). It is generally accepted that the landy acid composition of the adipose depots of suckling animals depends on the composition of the milk they consume (Velasco, 1999; Zygoyiannis et al., 1992) just an including animals depends on the composition of casuro distribution of this milk depends on the composition of casuro distribution of the casuro distribution distribu as the fatty acid composition of this milk depends on the composition of ewe's diet (Goulas et al., 2003). Palm oil, as the farty acid composition of the composition of the composition of the principal vegetable fats marketed as such and in the form of calcium soaps made from palm oil fatty acids, is one of the principal vegetable fats involved fands (Castro et al., 2005). used in animal feeds (Castro et al., 2005).

used in animals leads. Our aim was to investigate the different effects of two ewe's diets (with and without calcium soaps) on the fatty acids of suckling lambs.

Sixty 25-30-day-old suckling lambs were studied. Two groups of thirty lambs from three different breeds (assaf, castellana and churra) were slaughtered at 11 kg live weight. One of these groups was fed with a basic diet composed of 18% beetroot pulp, 26% alfalfa, 22% barley, 12% corn, 12% soy, 10% cotton. The other group was fed with an added calcium soap diet composed of 18% beetroot pulp, 26% alfalfa, 18% barley, 12% corn, 12% soy, 10% cotton, 4% calcium soap. Lipids from adipose tissue were extracted using a standard chloroform/methanol procedure (Folch et al., 1957). Fatty acid composition of lipids was methylated (Murrieta et al., 2003) and analysed by gas chromatography (GC 6890 N, Agilent Technologies, USA) using a capillary column of 100 m × 0.25 mm × 0.20 μm (Supelco, Inc., Bellefonte, PA, USA). One microlitre was injected into the chromatograph, equipped with a split/splitless injector and a FID detector. The oven temperature program was 150 °C increasing at 1°C/min up to 165°C then increasing at 0.20°C/min up to 167°C and then increasing 1.50°C up to 225°C where it was maintained for 15 min. Injector and detector temperatures were 250°C. The carrier gas was helium at 1 ml/min and split (20:1). Fatty acids were expressed as a proportion by total weight. Data were compared by analysis of variance according to the General Linear Model Procedure of Statgraphics Plus package (Statgraphics Plus for Windows 2.1, Statistical Graphics Corp., 1996).

Results and Discussion

Table 1 displays data on the fatty acid content of adipose tissue (g/100g). In concordance with data found in the bibliography (Castro et al., 2005), the most abundant fatty acids in all depots studied were oleic acid (C18:1 n-9), palmitic acid (C16:0), stearic acid (C18:0), butyric acid (C4:0) and myristic acid (C14:0).

As table 1 shows, breed and ewe's diet had an important influence over fatty acids of suckling lambs. Breed was more influential than diet, but the aim of this study was the latter.

With respect to lambs from ewes with calcium soap diet, the average content of C16:0, C16:0 ramified and C18:0 (saturated fatty acids) was significantly higher than those raised with basic diet ewe's milk. This increasing was caused

by palm oil fatty acids that compose calcium soap. On the other hand, calcium soap diet lambs presented lower monounsaturated and polyunsaturated acid values than basic diet lambs, like oleic acid (C18:1 n-9), linoleic acid (C18:2 n-6) and α-linolenic acid (C18:3 n-3). Other fatty acids that were significantly decreased in calcium soap diet lambs were caprylic acid (C8:0), myristoleic acid (C14:1 n-5), palmitoleic acid (C16:1 n-7), heptadecenic acid (C17:1), elaidic acid (9 trans C18:1 n-9) and tricosanoic acid (C23:0). This decrease was caused by the increase of saturated fatty acids in the diet (calcium soap) and the decrease of unsaturated fatty acids (22% to 18% of barley).

Table 1: Effect of diet and breed on fatty acid composition expressed as g/100 g.

	Assaf		Castellana		Churra			
	Basic	Soap	Basic	Soap	Basic	Soap	BREED	FEED
C4:0	9.04	6,10	15,89	20.24	14,00	8.07	**	ns
C6:0	0.07	0.05	0.08	0.05	0.10	0.07	ns	ns
C8:0	0.11	0.09	0.15	0.09	0.10	0.06	ns	**
C10:0	1.74	1.81	1.70	1.86	1.45	1.44	ns	ns
C11:0	0.11	0.13	0.11	0.07	0.09	0.06	**	ns
C12:0	2.34	1.58	2.50	2.89	2.04	2.08	*	ns
C14:0 ramified	0.09	0.09	0.05	0.07	0.07	0.09	*	ns
C14:0	12.93	11.51	11.03	10.94	11.83	12.46	ns	ns
C15:0 ramified	0.55	0.41	0.39	0.38	0.45	0.49	**	ns
C14:1 n-5	0.37	0.38	0.46	0.27	0.45	0.31	ns	**
C15:0	0.85	0.84	0.69	0.65	0.68	0.76	**	ns
C16:0 ramified	0.19	0.20	0.14	0.16	0.16	0,22	*	*
C16:0	23.82	28.21	20.58	22.96	22,29	25.31	**	**
C16:1 n-7	2.21	2.00	2,34	1.23	2.48	1,51	*	**
C17:0	0.79	0.93	0.83	0.63	0.79	0.90	**	ns
C17:1	0.36	0.39	0.40	0.25	0.45	0.37	**	**
C18:0	9.20	12.63	9.67	10.38	8.60	12.32	ns	**
9 trans C18:1 n-9	1.82	0.85	1.06	0.72	0.85	1.18	**	非特
C18:1 n-9	24.67	24,51	25.64	20.56	26,27	24.53	ns	**
CJ8:1	1.04	0.75	0.66	0.52	0.79	0.68	**	**
C18:2 n-6	3.45	2.18	1.95	1.63	2.12	2.07	**	**
C18:3 n-3	0.49	0.65	0.57	0.29	0.71	0.46	**	非常
C18:2 CLA	0.60	0.35	0.58	0.44	0.45	1.05	*	ns
C23:0	0.26	0.12	0.16	0.01	0.17	0.09	**	**
C22:5 n-3	0.14	0.11	0.10	0.01	0.16	0.08	**	***

Conclusions

The results obtained in this study indicate that fatty acid composition of adipose depots of suckling lambs were affected by the ewe's diet composition. Supplementation with calcium soap made from palm oil fatty acids increased some saturated fatty acids, like C16:0, and decreased some unsaturated fatty acids, like C18:1 n-9.

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