

Sheep Research: Meat Quality

INTRODUCTION

The use of technologies like beta-agonists has greatly improved production efficiency and more profitable production of lean protein.

It is well known that some beta-agonists have a negative effect on meat tenderness when fed to beef cattle and sheep. It has been proven however that Salbutamate® 10% has no effect on meat tenderness in beef cattle and therefore research into the effect on meat quality in lamb was warranted.

Meat quality is measured according to scientific criteria, including colour, drip loss, palatability tests and shear or breaking force.

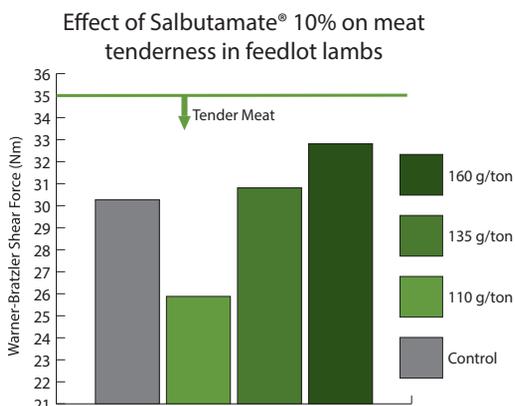


WARNER-BRATZLER SHEAR FORCE (WBSF)

WBSF is a measure of the toughness of meat measured in Newton-meters (Nm). It measures the force required to “cut” through a piece of meat according to a standardised method. Values below 35 Nm is considered as tender meat. Values between 36 and 49 Nm is considered acceptable and any value above 50 Nm is viewed as tough meat.

TRIAL INFORMATION

Salbutamate® 10% was fed for 28 days at 3 different inclusion levels of 110g/ton, 135g/ton and 160g/ton and a control group to Dorper rams and wethers. Meat samples were collected and pH of the raw meat, shear force value and cooking loss were measured together with descriptive sensory analysis.



RESULTS

In this trial it was observed that the 110g/ton group had more tender meat compared to the control and other 2 treatment groups. All groups however were below the 35 Nm value, indicating tender meat. There were also no difference in the pH of the raw meat or the percentage cooking loss. It is therefore safe to say that Salbutamate® 10% has no negative effect on the quality of the meat produced.

* References available on request

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