

Alfalfa grazing increases vitamin E content and improves fatty acid profile in *L. dorsi* from light lambs



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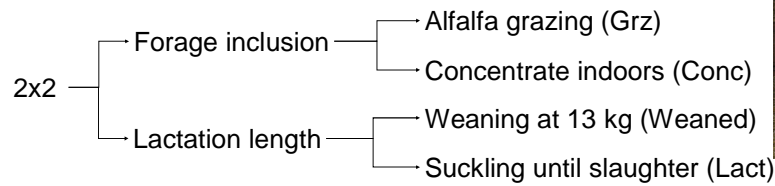
Feeding strategy affects intramuscular fat quality and meat shelf life. Forage-based diets can increase naturally the polyunsaturated fatty acids (PUFA) n-3 and α -tocopherol contents in lamb meat

Assess the effects of forage inclusion in the diet and lactation length on vitamin E content and fatty acid profile in *L. dorsi*

Materials and Methods



32 ewes + their single Rasa Aragonesa lambs



Slaughter weight: 22-24 kg

Samples of *L. dorsi* muscle (10-12th thoracic vertebrae)



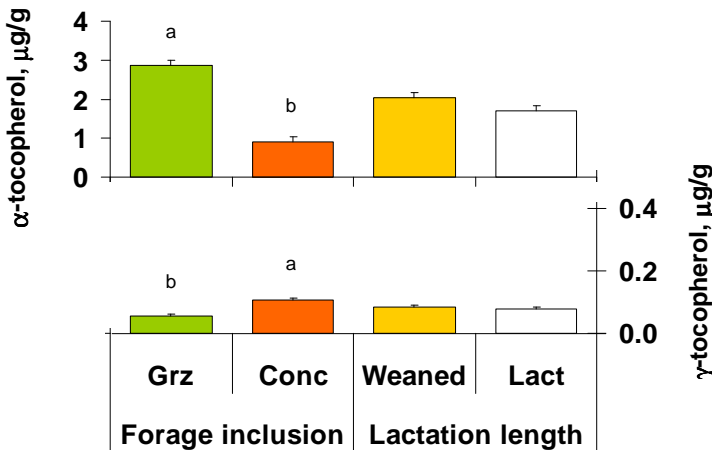
Analyses:
 • α -tocopherol,
 • γ -tocopherol,
 • Fatty acids (FA)



Results

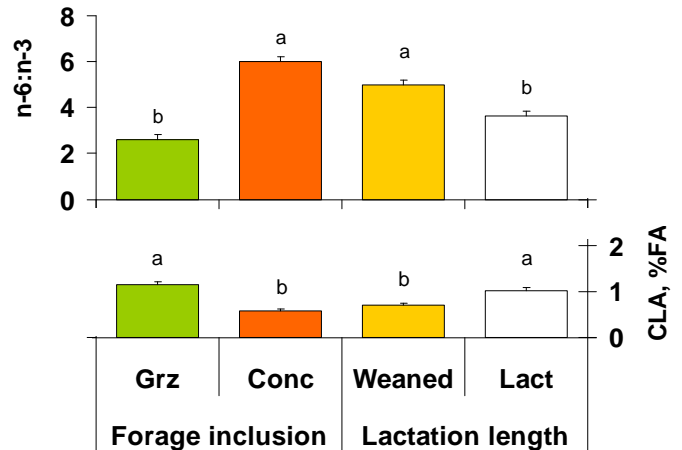
Feeding strategy

Effect on: α -tocopherol
 γ -tocopherol
 FA



Lactation length

No effect on: α -tocopherol
 γ -tocopherol
 Less clear effect on: FA



Within each parameter, means with different letter differ at P < 0.05

Alfalfa grazing:



α -tocopherol
 CLA



γ -tocopherol
 PUFA n-6:n-3

Weaning:



PUFA n-6:n-3



CLA
 PUFA n-3

Alfalfa grazing improved the FA profile and increased α -tocopherol in light lambs meat. Lactation length had a less clear effect on Vitamin E but suckling until slaughter (22-24 Kg BW) increased CLA content and decreased PUFA n-6:n-3 ratio