



The vitamin A and E content in meat, fat and giblets of lambs depending on the breed and feeding

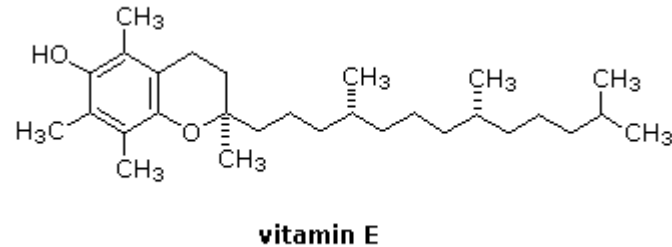
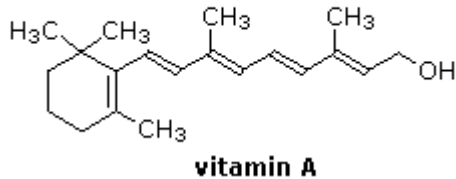
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Aim

- To investigate vitamin A and E content in meat, fat and giblets of lamb depending on feeding system and breed



Materials and methods

- 30 ram – lambs → Kołuda Sheep (n-15)
Ile de france x Kołuda Sheep (n-15)



Materials and methods

Semi-intensive

C	RC	DDGS	RC	DDGS
<ul style="list-style-type: none">• Intensive feeding• Complete feed• 15% rape cake and DDGS + 5% of linseed• ad libitum• n - 6	<ul style="list-style-type: none">• Grain mixture• 50% rape cake• 5% of linseed• Grass hay - ad libitum• n - 6	<ul style="list-style-type: none">• Grain mixture• 50% DDGS• 5% of linseed• Grass hay - ad libitum• n - 6	<ul style="list-style-type: none">• Grain mixture• 50% rape cake• 5% of linseed• n - 6	<ul style="list-style-type: none">• Grain mixture• 50% DDGS• 5% of linseed• n - 6

Pasturing ~ 5 h/day

Grain mixture intake – 3% of body weight

Materials and methods

- Rams were fattened to the body weight: 32-37 kgs
- Samples collected (*longissimus lumborum* muscle, cover fat and giblets: liver, lung, heart and kidney) and stored at -20 °C temperature
- Tissue fat extraction
- Vitamins were determined using reversed-phase high-performance liquid chromatography method (RP-HPLC) –
Agilent 1100, column ZORBAX Eclipse XDB - C8, 4,5 mm x 150 mm)
- Statistical calculation (Statistica software v.6.0)



Sheep giblets



Photos: B. Borys



Results

The vitamin A and E content in meat, fat and giblets of lambs depending on the breed [mg/100g]

Genotype	Meat		Cover fat		Liver		Lung		Heart		Kidney	
	x	v%	x	v%	x	v%	x	v%	x	v%	x	v%
Vitamin A												
KS (n - 15)	0,86	40,0	0,74	57,2	4,63	25,5	0,005	53,9	0,11	28,6	2,24	35,4
IfxKS (n - 15)	0,97	48,8	0,87	48,8	4,13	22,7	0,009	90,5	0,20	71,3	2,07	25,4
Vitamin E												
KS (n - 15)	2,20	57,4	1,85	18,4	8,35	58,3	0,95	75,0	0,39	53,4	4,18	139,4
IfxKS (n - 15)	1,53	55,5	1,68	34,6	7,97	31,4	1,08	74,6	0,43	61,7	2,76	118,3

KS – Kołuda Sheep

IfxKS – crossbreed Ile de France x Kołuda Sheep

The vitamin A and E content in meat, fat and giblets of lambs depending on fattening system [mg/100g]

Fattening system	Meat		Cover fat		Liver		Lung		Heart		Kidney	
	x	v%	x	v%	x	v%	x	v%	x	v%	x	v%
Vitamin A												
IN (n - 6)	0,90	36,9	0,92	30,3	4,49	18,9	0,008	138,0	0,12	27,5	1,99	37,3
SIN (n - 24)	0,93	48,2	0,79	54,0	4,29	25,8	0,007	70,8	0,17	73,1	2,18	28,6
Vitamin E												
IN (n - 6)	1,07	55,9	1,76	36,6	9,68	60,5	0,37a	33,7	0,42	60,9	9,30A	52,8
SIN (n - 24)	1,98	55,1	1,75	27,1	7,74	36,0	0,20a	63,9	0,42	59,0	1,8 A	152,6

AA - $P \leq 0,01$; aa - $P \leq 0,05$

IN – intensive fattening system

SIN – semi-intensive fattening system

The vitamin A and E content in meat, fat and giblets of lambs depending on roughage [mg/100g]

Roughage	Meat		Cover fat		Liver		Lung		Heart		Kidney	
	x	v%	x	v%	x	v%	x	v%	x	v%	x	v%
Vitamin A												
Grass hay (n - 12)	0,64A	42,7	0,91	53,3	5,11A	14,4	0,004A	51,4	0,09A	42,4	2,53A	23,8
Pasture (n - 12)	1,23A	32,6	0,66	58,3	3,48A	21,9	0,010A	56,2	0,26A	52,1	1,83A	23,3
Vitamin E												
Grass hay (n - 12)	2,34	45,6	1,71	24,0	7,64	31,0	0,70A	100,8	0,36	64,3	3,50 A	91,6
Pasture (n - 12)	1,61	63,5	1,78	30,5	7,84	41,5	1,69A	25,4	0,47	54,5	0,17 A	86,1

AA - $P \leq 0,01$; aa - $P \leq 0,05$

The vitamin A and E content in meat, fat and giblets of lambs depending on use of oil by-products [mg/100g]

Oil by-products	Meat		Cover fat		Liver		Lung		Heart		Kidney	
	x	v%	x	v%	x	v%	x	v%	x	v%	x	v%
Vitamin A												
RC (n - 12)	0,91	58,4	0,93	49,4	4,30	29,2	0,006	55,7	0,13	50,1	2,05	27,7
DDGS (n - 12)	0,96	39,1	0,64	63,4	4,29	23,3	0,008	77,9	0,22	72,5	2,30	29,2
Vitamin E												
RC (n - 12)	1,85	63,6	1,84	29,9	6,69	38,3	0,84a	101,9	0,50	50,3	3,25A	104,6
DDGS (n - 12)	2,10	49,0	1,65	22,9	8,78	30,7	1,56a	29,5	0,33	64,4	0,41A	150,2

AA - $P \leq 0,01$; aa - $P \leq 0,05$

RC- Rape cake

DDGS - Dried Distillers Grains with Solubles

Statements:

- The tested tissues and organs differed in vitamins content.
- Genotype did not affected on content of vitamin A and E in tested organs.
- The highest level of vitamin A as well as vitamin E were observed in liver.
- The lowest level of both vitamins were found in lung
- The applied methods of fattening influenced on level of vitamin E in kidney
- Content of vitamin A comparing IN and SIN were leveled.
- Pasturing increased level of vitamin A in meat, lung, heart and vitamin E in lung.
- Use of grass hay increased level of vitamin A in and vitamin E in kidney
- Addition of rape cake and DDGS affected only on level of vitamin E in kidney and in lung

Thank you for your attention

