The type of condensed tannins affected differently growth and meat lipid oxidation of light lambs

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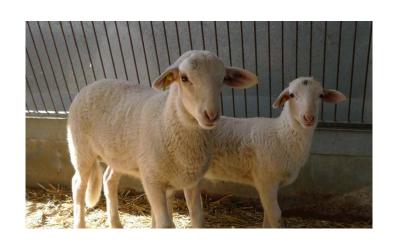
INTRODUCTION

Traditional lamb meat production in Mediterranean countries is based on:



BW < 25 kg

Age < 90 d





- During lactation, ewes and lambs are stalled indoors
 - Ewes fed hay or straw + concentrates
 - Lambs fed milk (45-50 days old)
- After weaning, lambs fed high-concentrate diet

To obtain a homogenous product "Light lamb of Aragon", Protected Geographical Indication (PGI)



INTRODUCTION

The former is the usual intensive system in Mediterranean area



✓ Grazing good quality forages, as alfalfa, allows a good performance of lactating ewes (Alvarez-Rodriguez et al. 2010)

Grazing Sainfoin could be an interesting alternative as it is similar to alfalfa except for the content of condensed tannins

Medicago sativa



Onobrychis viicifolia



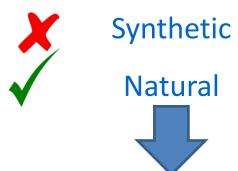
- Multiannual legumes
- High protein content
- Widely used in Mediterranean areas

INTRODUCTION

Oxidation is one of the main reason for quality deterioration in meat



To postpone it, the addition of antioxidants has emerged as a strategy



Quebracho



Condensed tannins



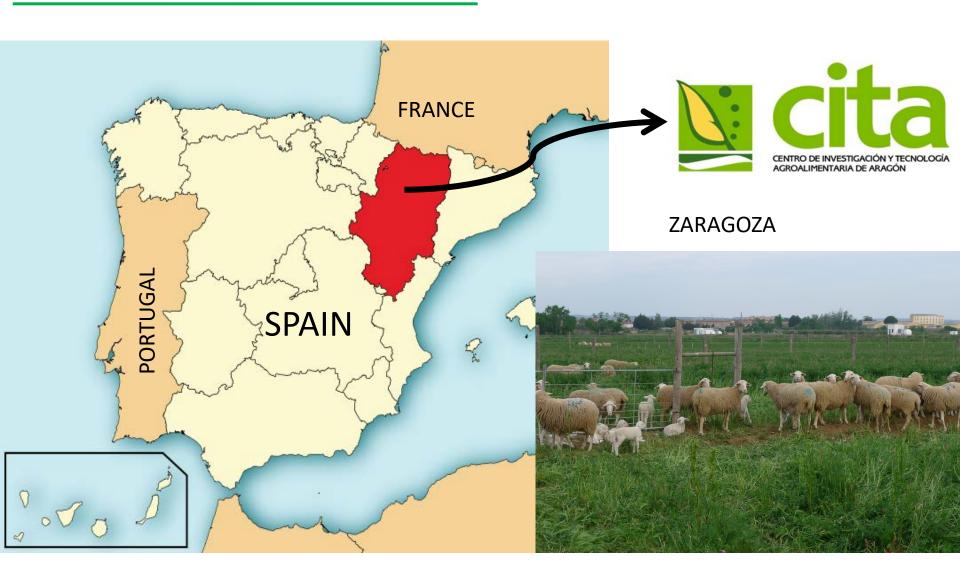
OBJETIVE

The aim of this study was to evaluate:

- → The effect of the feeding treatment during <u>LACTATION</u> period, (alfalfa, sainfoin, indoor)
- → The inclusion of Quebracho in the concentrate during FATTENING period

On the **<u>performances</u>** of light lambs and on the **<u>lipid oxidation</u>** of meat







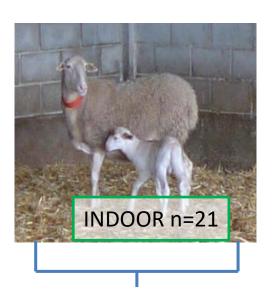


Lactation period

After lambing, ewe-lamb pairs were ramdomly assigned according to ewe's BW and BCS to one of three treatments:







Ewes and lambs rotationally grazed paddocks

They were changed to a new paddock fortnightly to ensure that the stubble height was above 10 cm

Ewes and lambs were housed and were fed with a total mixed ration



Fattening period: 2 type of concentrate

Weaning

Slaughter 22-24 kg

CONTROL

11.9 MJ/kg FM, 17.5% CP

QUEBRACHO

5%

11.7 MJ/kg FM, 17.5% CP



Controls and analysis



Lambing Weaning Slaughter 70 d

Lactation ADG

Fattening

Concentrate intake



MATERIAL AND METHODS Controls and analysis



Hot carcass weight
Kidney fat
Cold carcass weight

Dressing percentage

Intramuscular Fat





Lipid oxidation: TBARS

Placed in 6 trays

Darkness at 4 °C

2 5 7 9 12 14

days



RESULTS AND DISCUSSION Production parameters

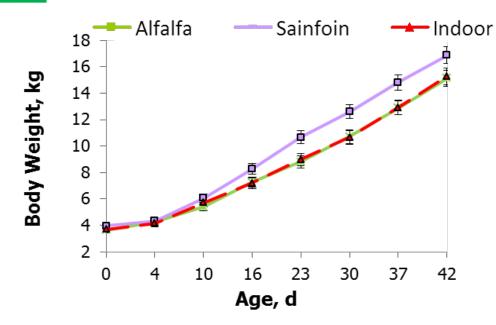
Lactation period

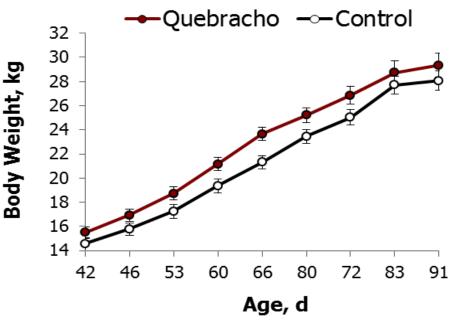
- ✓ ADG: > Sainfoin †
- ✓ BW at weaning: NS
- ✓ Concentrate intake: > Indoor †=P<0.1, NS=P>0.05

Fattening period

- ✓ ADG: > Quebracho †
- ✓ BW at slaughter: > Quebracho †
- ✓ Concentrate intake: > Quebracho *

†=P<0.1, *=P<0.05





RESULTS AND DISCUSSION Carcass characteristics

	Lactation			Fatt	Fattening		P-value	
	Alfalfa	Sainfoin	Indoor	QUE	Control	L	F	
Hot carcass weight, kg	10.7 ^b	10.8 ^b	11.4 ^a	11.1	10.8	0.03	0.16	
Cold carcass weight, kg	10.4 ^b	10.5 ^b	10.9 ^a	10.9	10.5	0.03	0.10	
Dressing percentage, %	45.0 ^b	45.7 ^b	47.8ª	46.4	46.0	0.001	0.57	
Kidney Fat, g	124 ^b	140 ^b	227 ^a	167	160	0.001	0.66	



RESULTS AND DISCUSSION

Intramuscular fat content

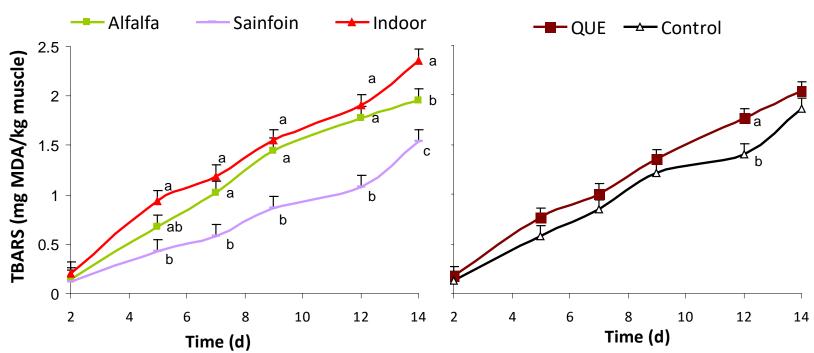
Lactation period

Fattening period



NO EFFECT

Lipid oxidation



CONCLUSIONS

- The diet during the lactation period was the most important effect
- Lambs with dams in sainfoin paddocks during lactation is an advisable system:
 - Improved slightly weight gains
 - Extended the meat shelf life
- The inclusion of Quebracho in the concentrate during the fattening period:
 - Tended to increase lamb's weight
 - Did no have effect on meat shelf life



