

48. Fatty composition of the Serrana Andaluza kid carcass

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It is known that the value consumers place on different types of meat including goat meat depend of the chemical composition of the carcass. This paper reports on the effect of management system and sex on fat characteristics. Samples of mesenteric and pelvic-kidney fat and fat extracted from muscle (*Longissimus dorsi*) obtained from 30 kids of both sexes and two management systems (intensive and extensive) were evaluated for the levels of Saturated fatty acids (AGS), Unsaturated Fatty Acids (AGI), Monounsaturated fatty acid (MUFA), Polyunsaturated Fatty Acids (PUFA), Appreciated Fatty Acid (AGDES) and not Appreciated Fatty Acids AGIND). The results obtained from the descriptive statistic analysis and the ANOVA with sex and management system as fixed effects and their interactions have shown a high variability among individuals, but they were randomly distributed in the experiment in most of the cases. Only MUFA and PUFA have shown a significant effect on the muscular fat, while MUFA was also significantly affected by sex in the mesenteric fat. It was concluded that the variation in fatty acid composition was very high within the sample population, but was not clearly identifiable the source of variation, at least sex and management system did not show spectacular signification.