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Physicochemical characteristics and fatty acid profile of *longissimus dorsi* muscle of Beni-Guil sheep breeding in eastern Morocco

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^aBelhaj K., ^aMansouri F., ^aBen-Moumen A., ^aAboudaouar B., ^bSindic M., ^cFauconier M-L., ^dBoukharta M., ^aSerghini Caid, H., ^aElamrani A.

^aLaboratoire de Biologie des plantes et des micro-organismes, Faculté des Sciences, Université Mohamed Ier, Oujda; Maroc.

^bLaboratoire Qualité et Sécurité des Produits Alimentaires, Gembloux Agro-Bio Tech, Université de Liège; Belgique.

^cLaboratoire de Chimie générale et Organique, Gembloux Agro Bio-Tech, Université de Liège; Belgique.

^dInstitut Supérieur Industriel agronomique, Huy, Belgique

Introduction: The sheep "Beni Guil" is one of the main breed ovine that dominates livestock farming in arid area of eastern Morocco. Beni Guil's sheep meat is an important protein source for population in this geographical zone and it is very appreciated by consumers. This reputation is still based on informal hedonic tests and currently there is no data about nutritional value and chemical composition of this meat. Thus, this research was conducted for analyzing fatty acid profile (FA) and the identification of essential amino acid content (EAA) of *Longissimus dorsi* muscle of Beni Guil breed, feed on dry land forages in eastern Morocco.

Material and methods



Study zone



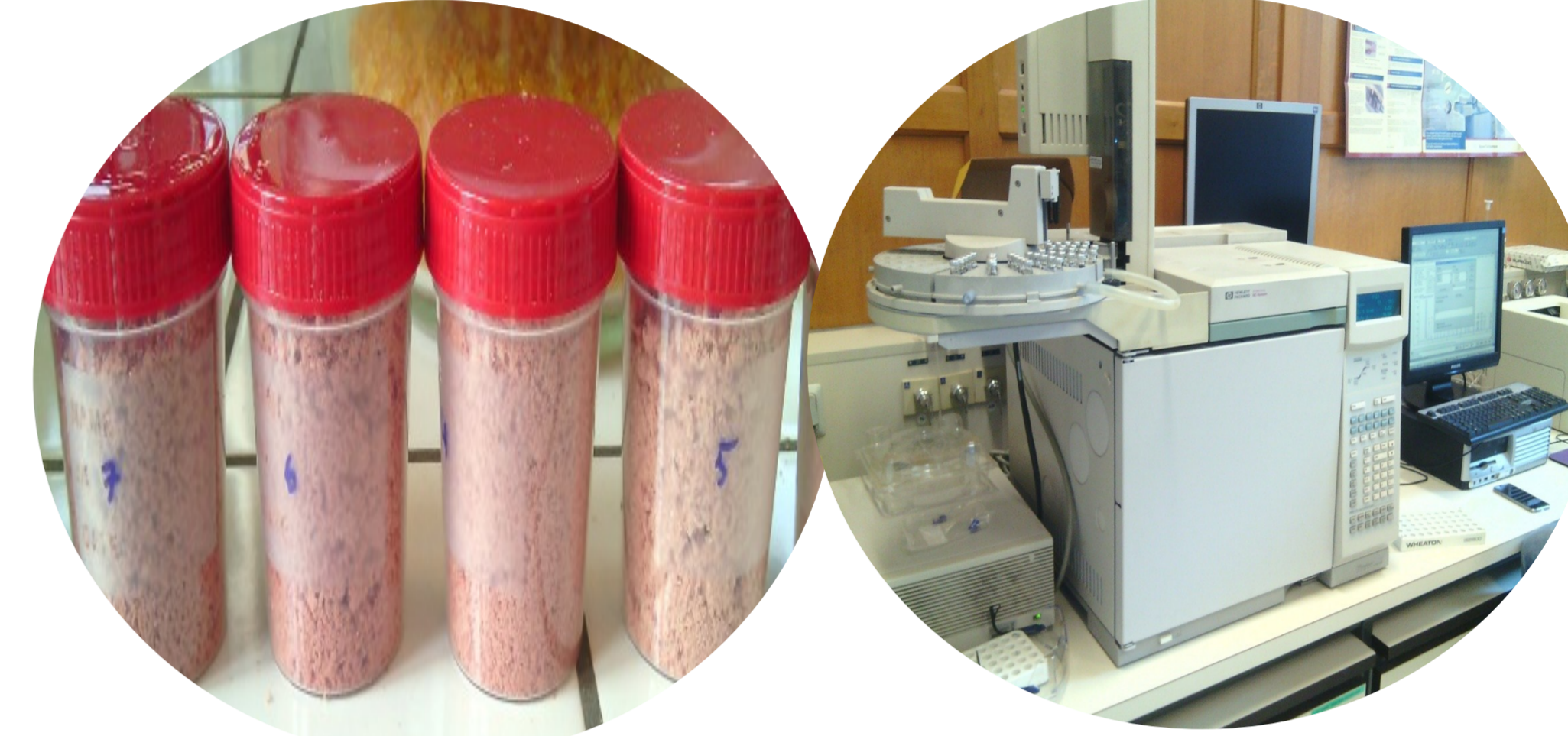
Animal Materiel

-10 *longissimus dorsi* muscle samples were selected and cut with the help of the agents of the National Association of Sheep and Goats



Samples Preparation

-Slaughtering and Sampling
- Cutting and Trimming of meat
- Freezing, Lyophilization and Grinding



Methods of analysis

-Dry matter : Oven Drying at 105°C.
-Fat : Bligh & Dyer (1959).
- Fatty acids (FA) : GC-FID.
- Proteins : Kjeldahl method.
-Amino Acids (AA) : HPLC.

Results

Table 1. Physical and chemical characteristics of *Longissimus dorsi* muscle of Beni Guil breed

Parametres	Means
Total dry matter (%)	25.72 ±1.3
Total Proteins (%)	19.42±1.33
Total Fat (%)	5.13±2.41
pH	5.79±0.14
Water holding capacity (%)	22.72±2.30
Cooking loss (%)	35.86±1.59

Table 2. Sums and ratios of the fatty acid contents of *Longissimus dorsi* muscle of Beni Guil breed

Sums and ratios	Content (%)
Total ω - 3	4.43
Total ω - 6	9.69
Σ SFAs	50.12
Σ MUFAs	36.13
Σ PUFAs	14.15
Σ TUFAs	50.00
MUFAs /SFAs	0.72
PUFAs / SFAs	0.28
TUFAs / SFAs	1.00
DFA	70,89
OFA	11.31
Ratio ω6/ω3	2.18

SFAs, saturated fatty acids; MUFAs, monounsaturated fatty acids; PUFAs, poly unsaturated fatty acids; TUFAs; total unsaturated fatty acids; OFA, odd fatty acids; DFA, desirable fatty acids=C18:0+TUFA.

Table 3. EAA and nutritional quality of *Longissimus dorsi* muscle of Beni Guil breed (True digestibility CUD =94%)

AAE	% AAE Prot. LDM	% AAE Prot. Ref.
Cys-Met	2.29	1.7
His	2.47	1.6
Ile	3.15	1.3
Leu	5.11	1.9
lys	4.60	1.6
Phe	3.17	1.9
Thr	3.33	0.9
Val	3.07	1.3
Chemical Index	135	

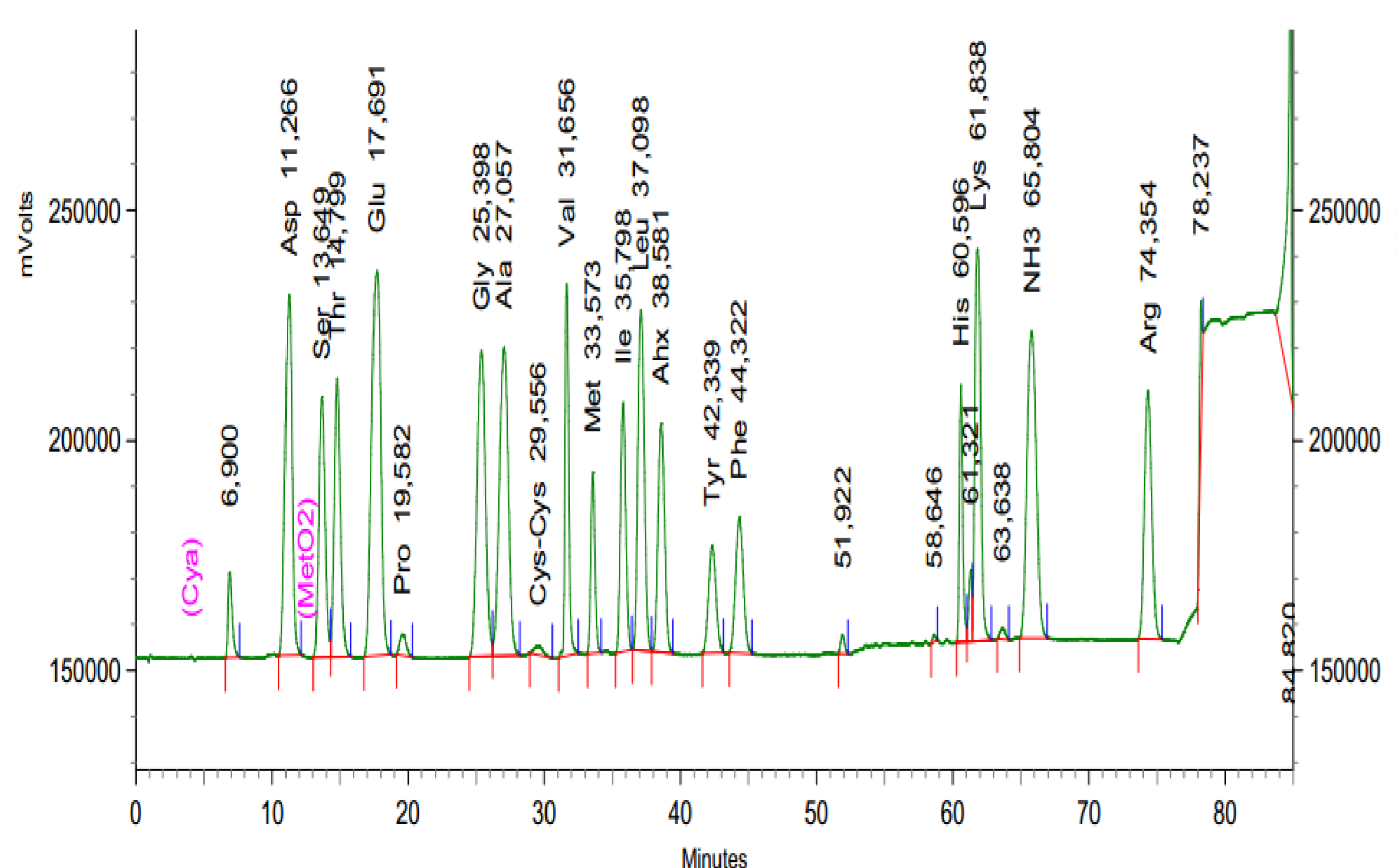


Fig. 1: Beni-Guil LDM's Meat Amino acids composition (HPLC-UV)

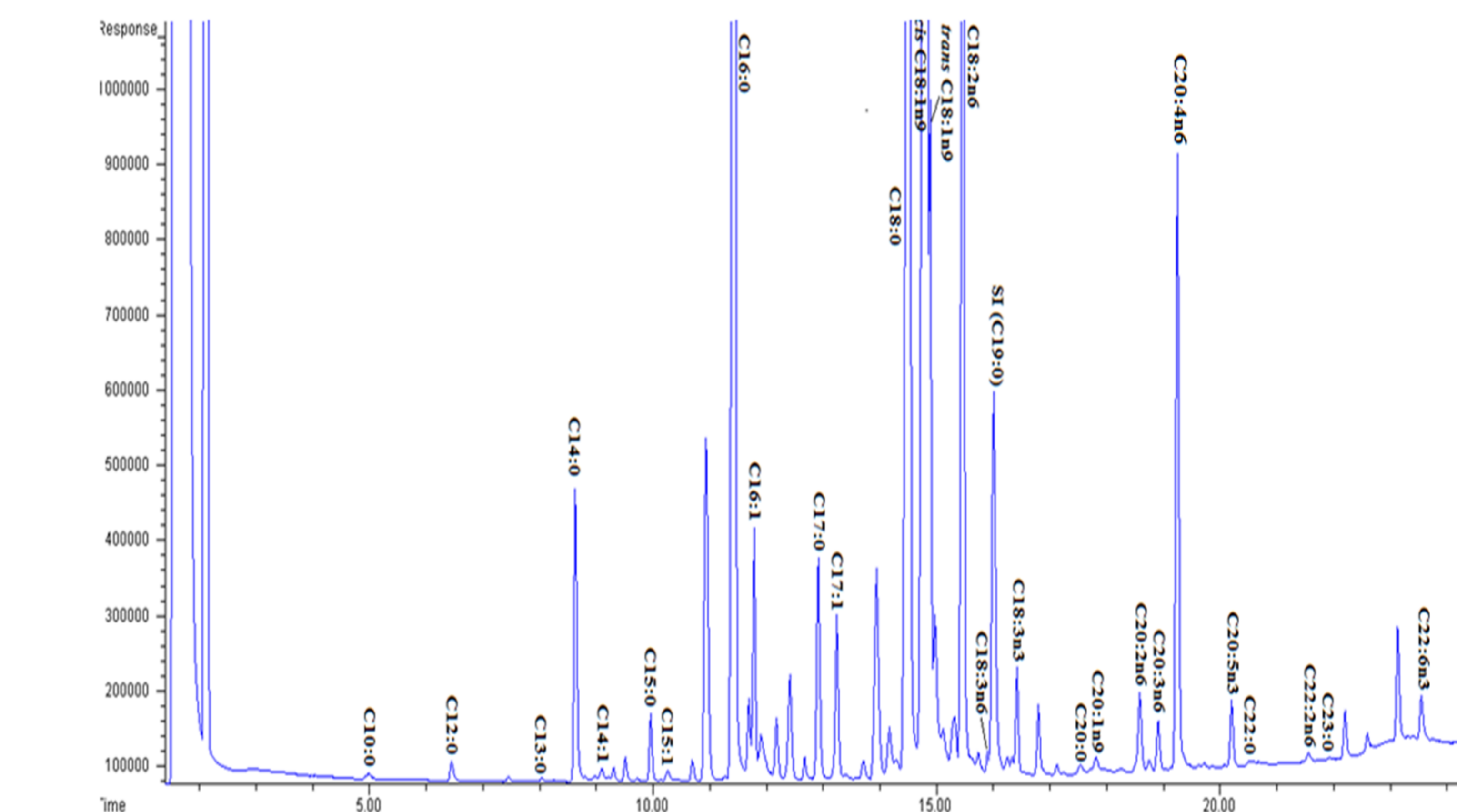


Fig.2: Meat's fatty acids profile of Beni-Guil breed (GC-FID)

Conclusion: The results showed that 100g of fresh meat contains 25.72% of dry matter, 5.13% of Fat, 19.42% of protein and 0.93% of mineral matter. Fatty acid analysis carried out by GC-FID showed a FA profile with 50% SFA, 50% TUFAs. From a nutritional point of view, the meat of the Beni Guil breed has a high biological value with a **Chemical Index** of **135** and a **protein digestibility-corrected amino acid score** of **127**. Consequently, the consumption of this meat will satisfy the human nutritional needs in essential amino acids (Fig 1 & Table-3). The meat's fatty acid profile (Fig.2 & Table-2) shows a relatively high level of PUFAs compared to results reported by Santercole, (2007) and Yousefi, (2012). Thus our results show a higher PUFAs / SFAs ratio compared to the value reported by Diaz in 2003. The observed ω6/ω3 ratio of **2.18** seems to be ideal according to the agency of food safety "AFSSA-France"(2010), which estimates that this ratio must be < 5. But according to Lorgeril & al (1999), the ideal ratio is: 2:1 ≤ ω6/ω3 < 5:1. In addition, lowest ω6/ω3 ratios reduce the occurrence of some health disorders such as cardiovascular diseases, obesity and certain cancers (Biomed Pharmacother, 2002). To sum up, this preliminary characterization of the meat's nutritional quality of Beni-guil's breed shows high nutritional values from a protein and lipid profile point of view. Thus this study brings nutritional information that could be considered as an add value that will contribute to the valorization and the marketing of Beni Guil sheep meat.