
Abstract No. 140

PaperTitle **Sensory changes in sheep meat from different regions**

Main Author **Leighton Christine**

Presenter **Leighton Christine**

*Agricultural Research Council Livestock Business Division-Animal Production Private Bag X2 Irene SOUTH AFRICA
christine@arc.agric.za*

Co-Authors

ABSTRACT

The objective of this study was to determine differences in sensory attributes of lamb from different regions of the Karoo in South Africa. South Africa is one of the few countries in the world that find the flavour of lamb and mutton desirable and are prepared to pay more for it. Karoo lamb and mutton has always been associated with a unique flavour and is much sought after by the South African consumer. However, changes in flavour between different regions in the Karoo have yet to be determined.

Taste, colour of meat and tenderness are some of the major factors influencing consumers when purchasing red meat in South Africa. Knowledge of what the consumer wants and the ability to meet these requirements is very important for the meat industry to survive in a highly competitive market

The sensory attributes, taste, tenderness, appearance and aroma were determined by a trained panel. The correlation between the taste panel results and the fatty acid profiles will be discussed.