

Effects of lamb genotype, carcass weight and primal cut on baby soup sensory properties

M. Pimpão¹, C. Oliveira¹, M.R. Marques^{1,2}, J.M. Almeida^{1,2*}

¹ Instituto Nacional de Investigação Agrária e Veterinária (INIAV), I.P., Vale de Santarém, Portugal; ² CIISA, Faculdade de Medicina Veterinária, Universidade de Lisboa, Lisboa, Portugal; * joaoalmeida@iniav.pt

Background

Lamb meat is often recommended as one of the first sources of animal protein to be included in babies' diets. This red meat has a high nutritional quality which is closely associated with the healthy diet of lambs based on sheep's milk.

Objectives

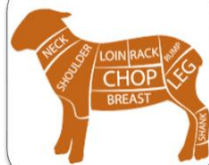
Evaluate, through the evaluation of its sensory properties, the effects of lamb crossbreed, average carcass weight and less noble primal cuts embedding ratio on infant formula of carrot/lamb meat soups.

Methodology

Merino Branco (MB) and crossbreed Ile-France x Merino Branco (IFxMB) lambs raised under natural pastures with their dams, and supplemented with commercial concentrate and hay



Two slaughter ages: four and six months of age:
- **light carcasses** (MB 12.5 kg; IFxM 13.5 kg), and
- **heavy carcasses** (MB 15.0 kg; IFxM 17.0 kg)



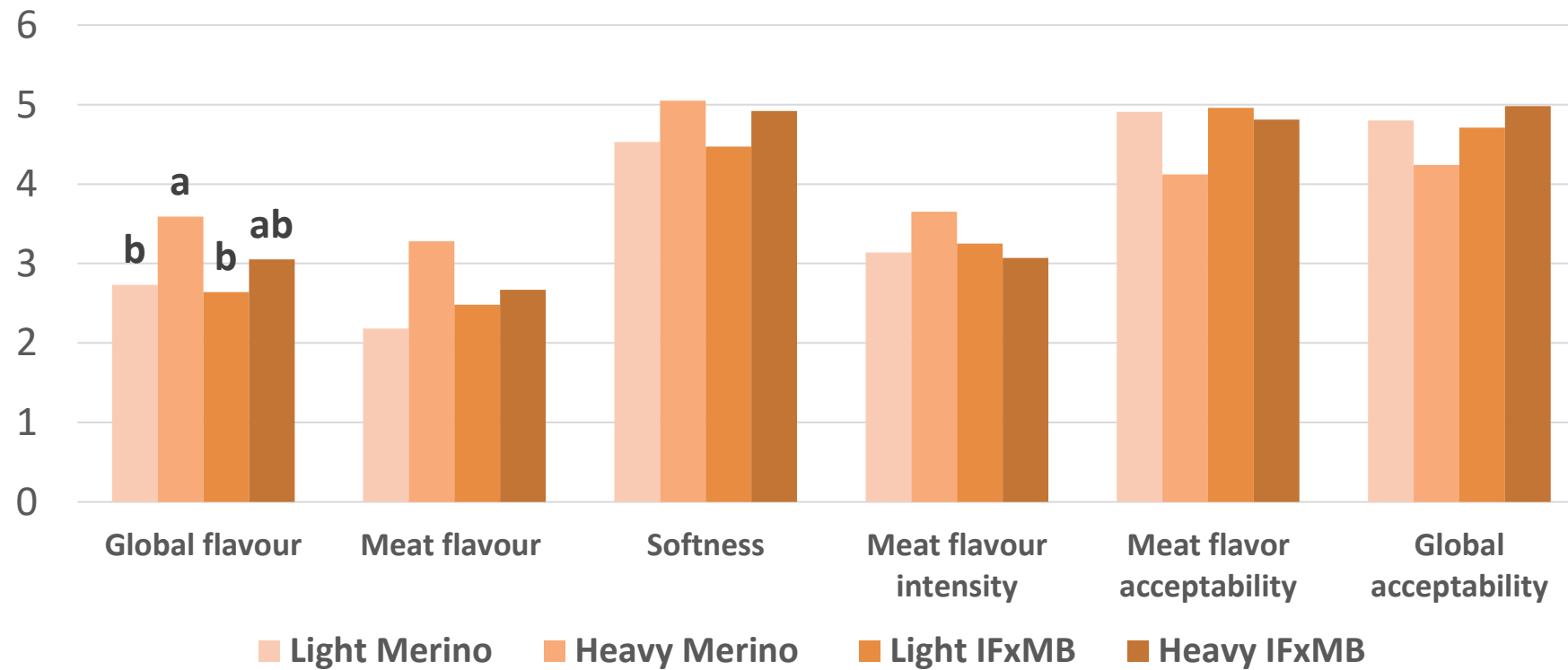
10% of lean meat in each soup (W/W) which varied between 40%, 50% and 60% from shoulder (S) and from breast + neck (BN) in equal proportion (40S/60BN; 50S/50BN; 60S/40BN)



24 carrot soups prepared with a Thermomix Vorwerk
Sensory evaluation by an expert panel

Results

Effect of lambs' genotypes * carcass weight on babies soup sensory properties



a, b – Columns with different letters differ significantly ($P < 0.05$)

Conclusions



- Baby soups acceptability was high and not significantly influenced by genotypes, carcass weights nor primal cuts' ratio.
- A positive interaction was found between lambs' genotypes and carcass weight with an increased acceptability of less odour and less intense flavour soups, provided by meat from light carcasses and from IFxMB lambs.

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