DEER MEAT AND CATTLE CROSSES BEEF BIOCHEMICAL EVALUATION

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INTRODUCTION

Deer farming is quite new animal husbandry branch developed in Latvia from the year 1994. There are about 6000 deer located in 50 farms. Demand for high quality deer meat is increasing rapidly during the last years. Deer farming has tendency to be orientated on meat production, selection, commercial hunting organization.

AIM AND TASKS

To clear up deer (*cervus elaphus*) meat biochemical indices, to evaluate diet value by investigations of amino acids content and to compare it with beef of cross LB x HE (Latvian brown and Hereford).

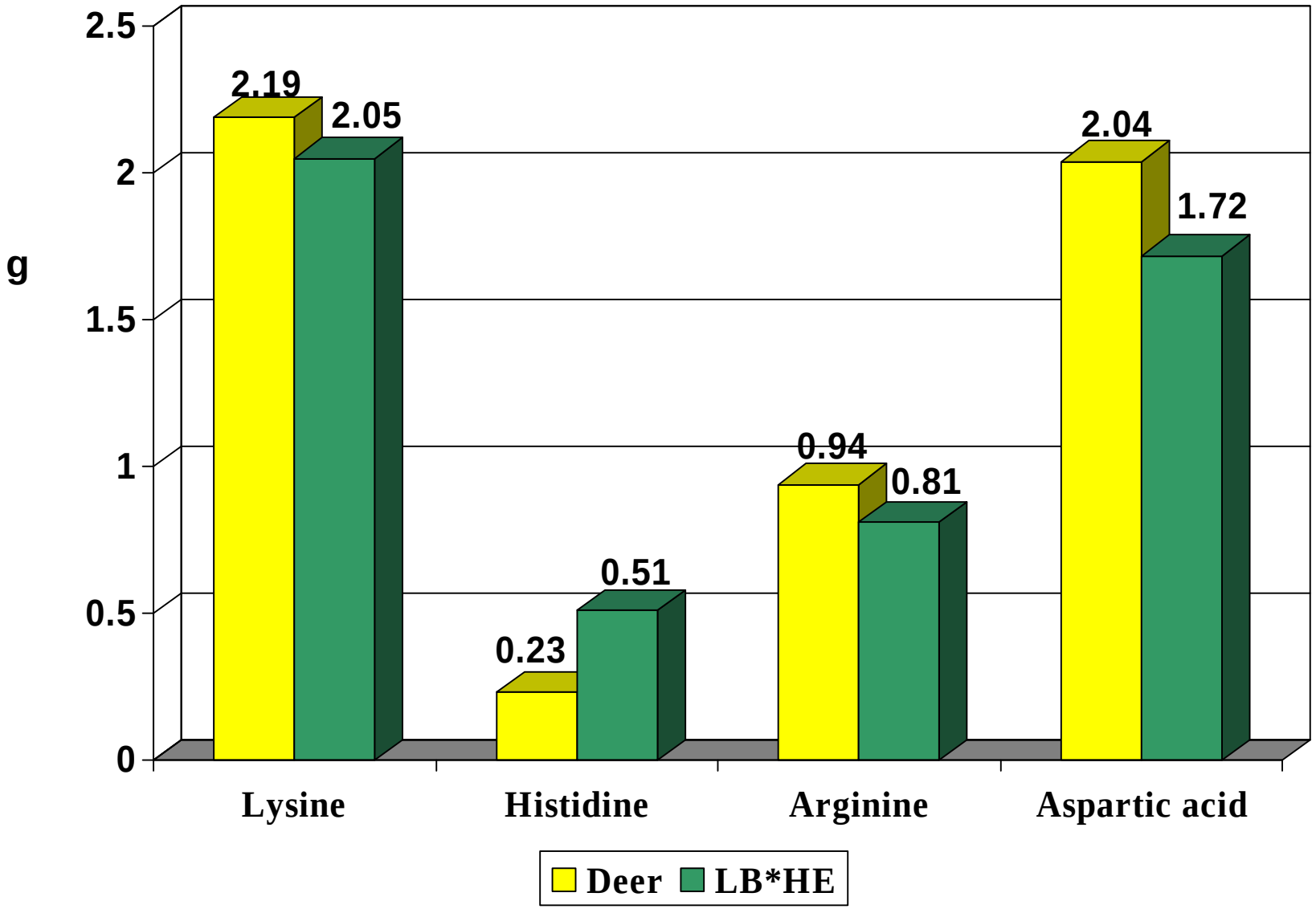
METHODS

The biochemical analyses of deer meat and beef cattle (*m. longisimus*) samples were carried out. Amino acids content was detected by high pressure liquid chromatography (g per 100 g of meat).

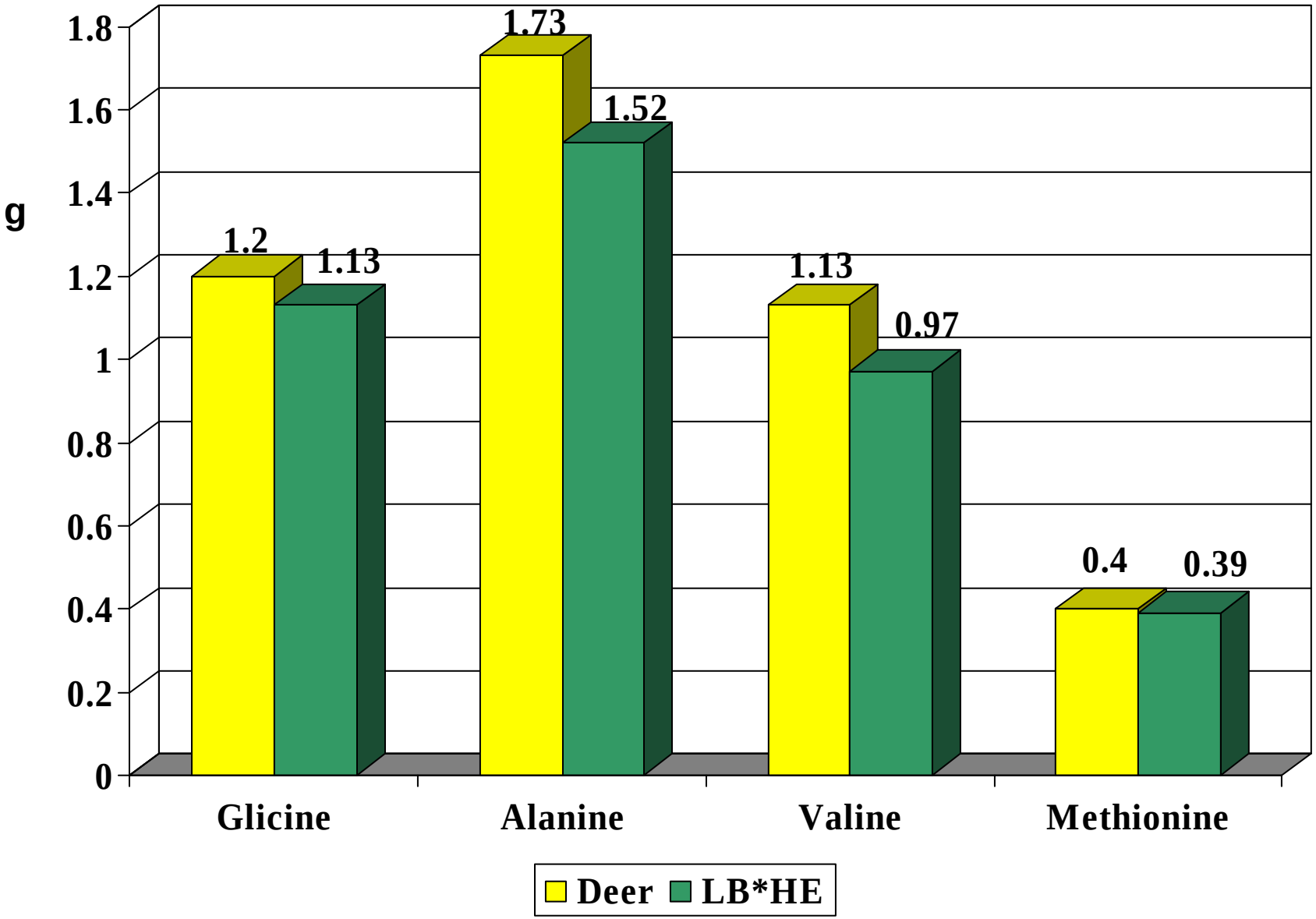
RESULTS

Obtained results indicated that deer meat contained higher level of essential amino acids lysine by 6.3%, threonine by 11.0%, valine by 14.1%, methionine by 2.5%, isoleucine by 9.7%, leucine by 13.1%, phenylalanine by 10.7% than beef of LB x HE cross. Most of non essential amino acids of deer meat had increased content in comparison with beef.

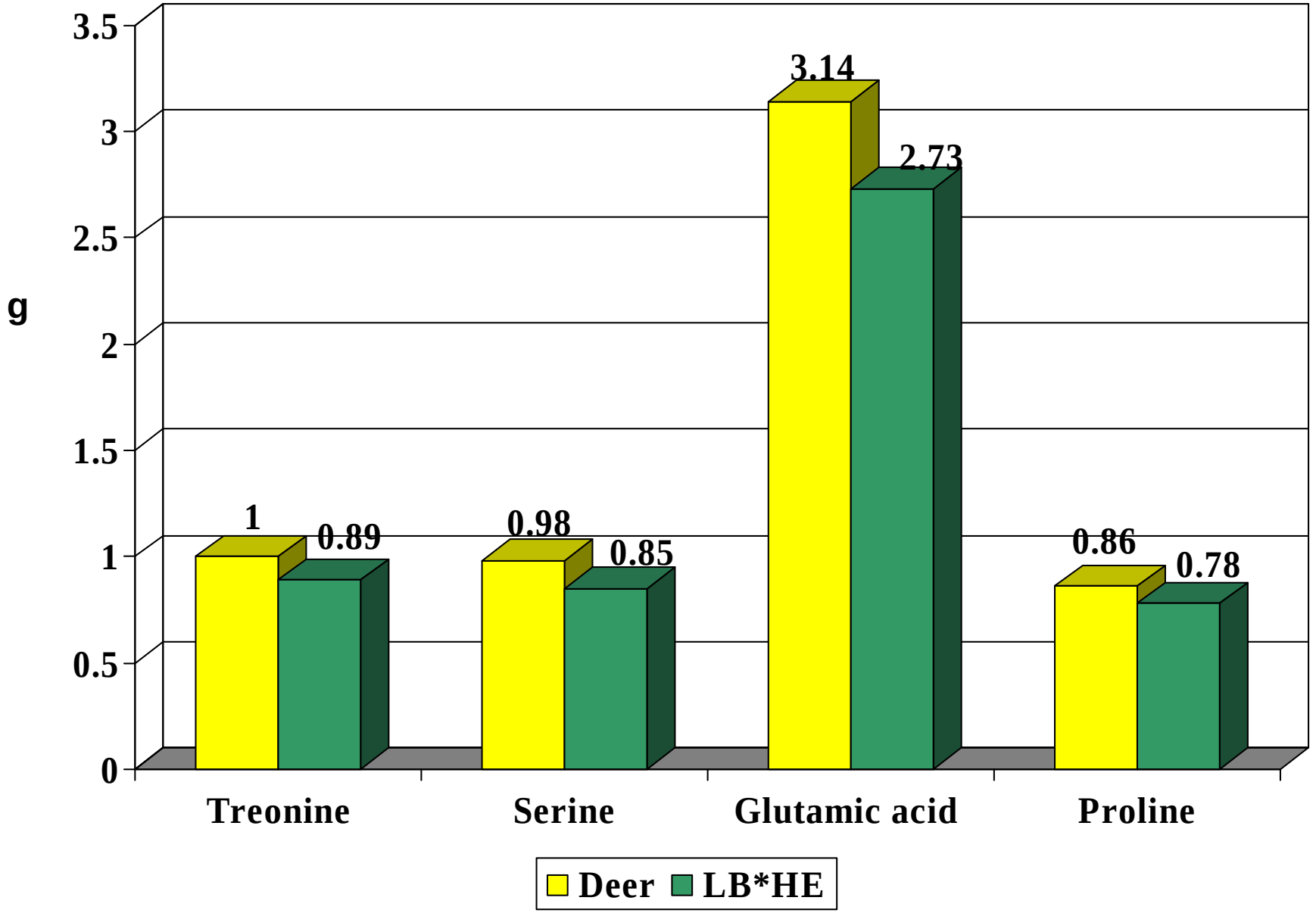
Amino acids content, g per 100 g of meat



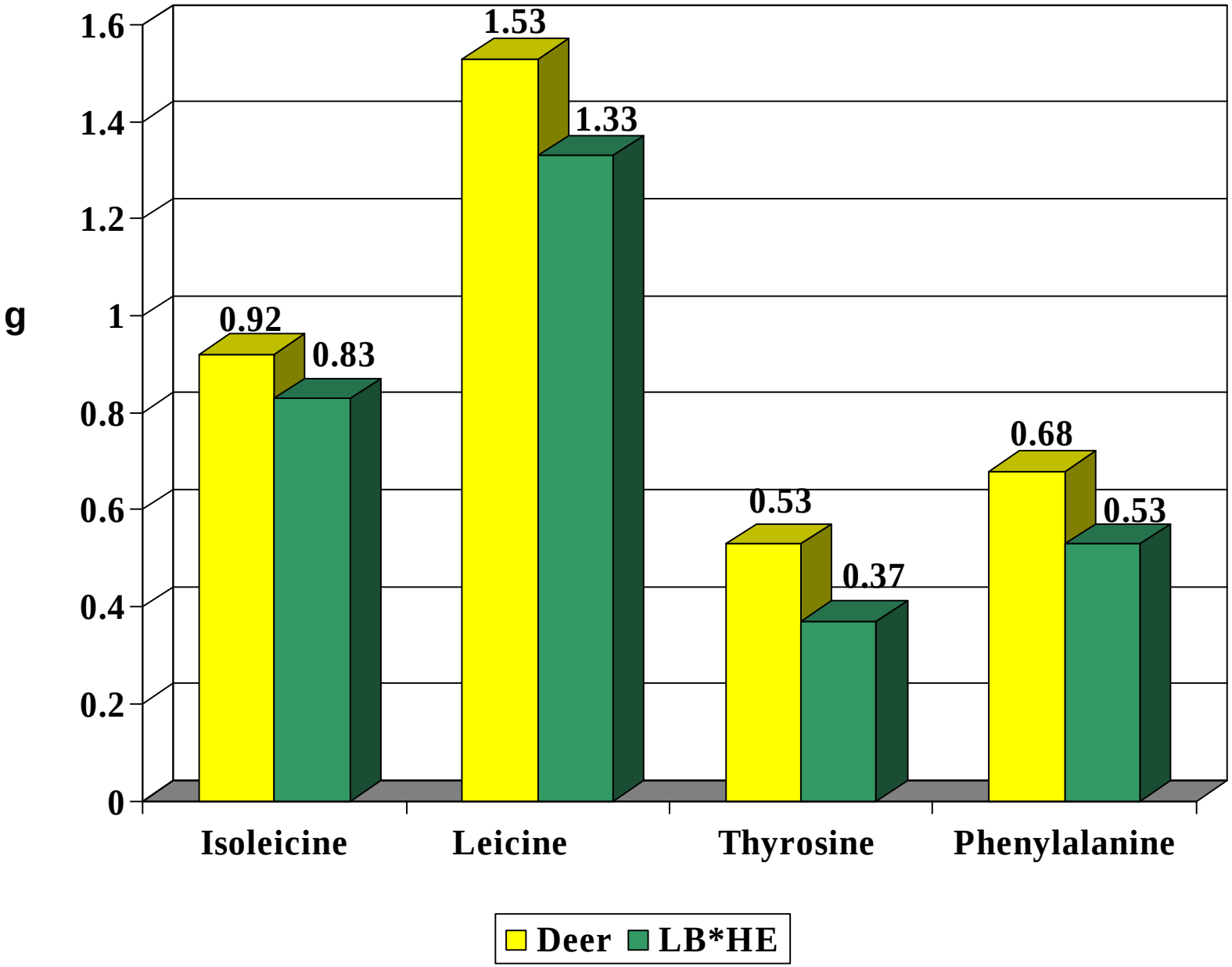
Amino acids content, g per 100 g of meat



Amino acids content, g per 100 g of meat



Amino acids content, g per 100 g of meat



CONCLUSIONS

It can be concluded from obtained results that deer meat is dietetic than beef, with higher amino acid content