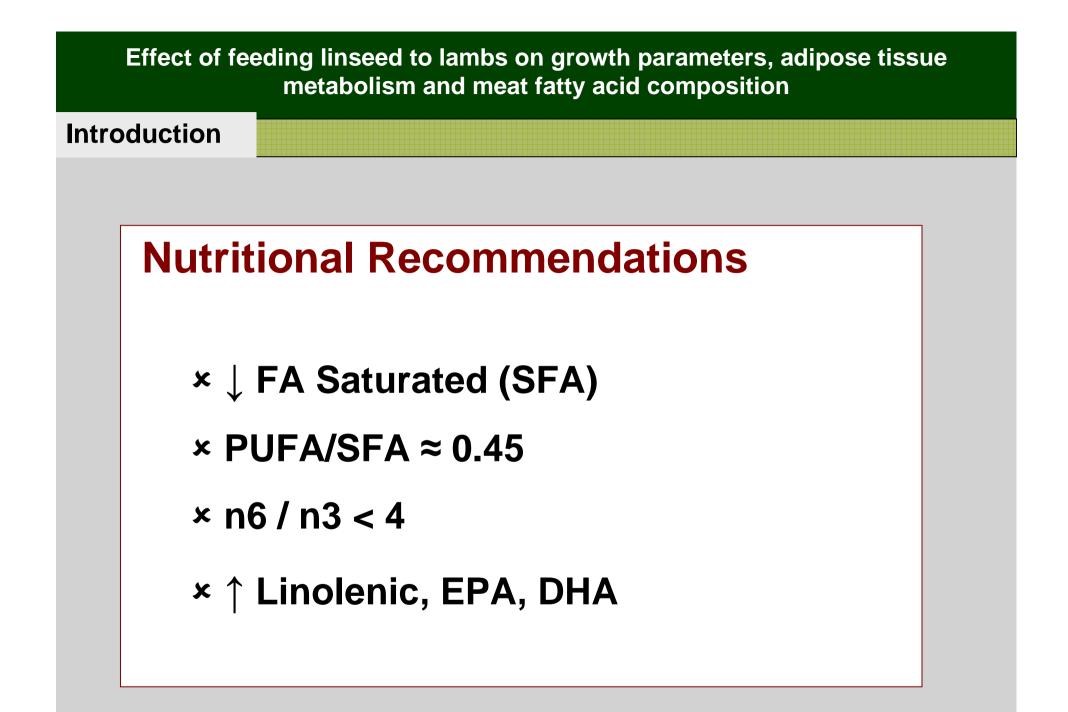
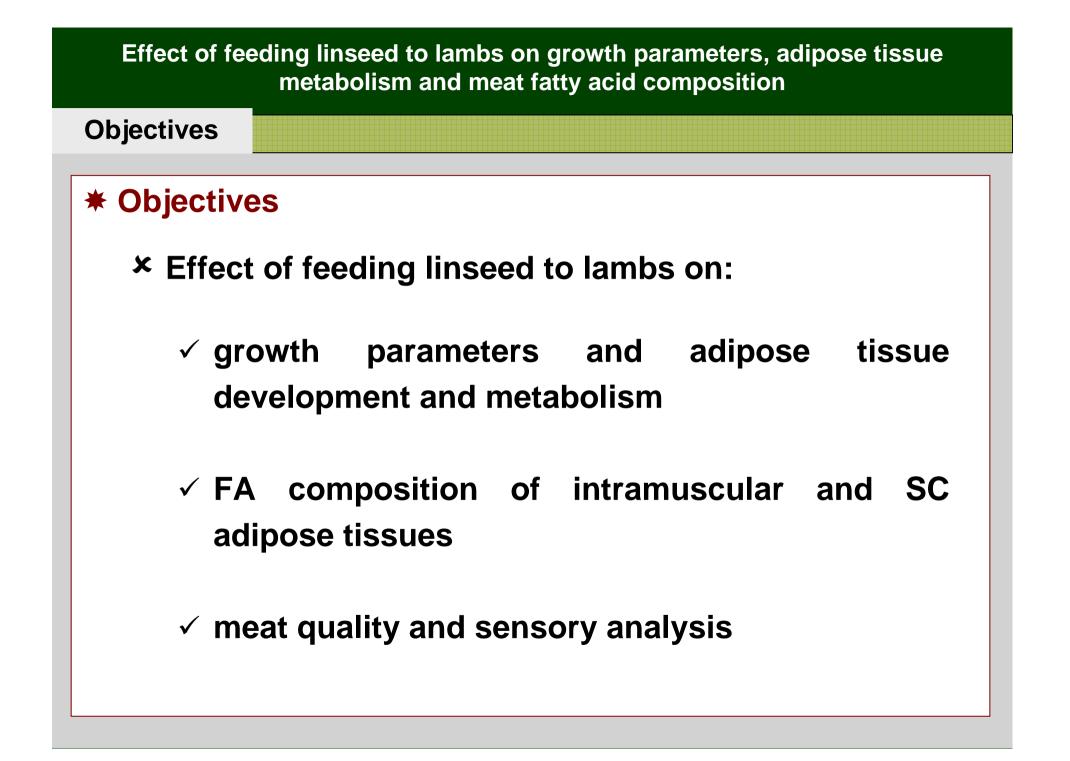
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Material and Methods

***** Growth and carcass parameters

- **×** Growth rate
- **×** Backfat thickness
- **×** Conformation Score
- **×** Fattening Score
- **×** Perirenal fat



SC

Material and Methods

× Slaughter and adipose tissue sampling







IM

Fat adjacent to the right kidney

Tail head subcutaneous

Longissimus Dorsi (last rip)

Material and methods

***** Adipose tissue development

- × Adipocyte size
- **×** Adipocyte number

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- Lipogenic enzyme activities G3PDH, FAS, ICDH, G6PDH
- **×** Enzyme RNA expression ACC, LPL, y SCoA

Material and Methods

***** Meat quality and fatty acid composition

- × Meat colour
- × pH
- **×** SC adipose tissue quantity (10th rip dissection)
- × IM quantity of fat (image analysis)
- **×** Adipose tissue composition (FAs)
- × Sensory analysis





Material and Methods

Feeds (% FM)	Control	Lins. 5%	Lins. 10%
Barley	81.17	75.87	70.51
Soya 44	15.23	13.05	10.88
Valomega 160	0.00	7.48	15.01
Vit – Min	3.60	3.60	3.60
СР	14.56	14.35	14.48
CF	4.64	4.83	5.08
EE	2.11	4.50	6.32
ME (Mcal/kg)	2.70	2.75	2.82
Ash	5.52	5.94	6.02

Material and methods

Feeds: FA composition (%)	Control	Lins 5%	Lins 10%
C16:0	23.95	18.59	13.22
C18:0	3.29	3.25	3.20
C18:1c9	12.13	13.97	15.81
C18:2n6c9c12 (LA)	48.54	39.52	30.49
C18:3n6	0.05	0.11	0.17
C20:0	0.11	0.12	0.13
C18:3n3c9,c12,c15 (ALA)	4.43	18.96	33.49
9c11t (CLA)	0.24	0.25	0.25

Effect of feeding linseed to lambs on growth parameters, adipose tissue metabolism and meat fatty acid composition **Material and Methods Fattening Feeds: Barley and soya Birth** Weaning **CONTROL** 15 kg 26 kg *n*=12 Weaning **Birth** Linseed 5 % 15 kg 26 kg *n*=12 **Birth** Weaning Linseed 10 % 15 kg 26 kg *n=12*

Results

	Control	Lins 5%	Lins 10%	Р
LW weaning (Kg)	15.3	15.2	15.2	ns
LW slaughter(Kg)	26.6	26.3	26.5	ns
ADG fatten.(g/d)	317.0	315.0	319.0	ns
CCW (Kg)	11.4	11.6	11.5	ns
FS (1-15)	5.8	6.3	6.6	ns
CS (1-15)	6.6	6.8	6.3	ns
BFT (mm)	3.0	3.0	3.2	ns
PR fat (g)	182.2	220.4	208.2	ns

Results

	Control	Lins 5%	Lins 10%	Р
10th rib weight (g)	73.93	74.78	75.75	ns
SC fat (g)	9.82	11.69	11.54	ns
IM fat (g)	5.59	6.33	6.57	ns
LD surface (cm ²)	19.87	19.00	19.65	ns
IM fat (%)	2.34	2.17	2.25	ns
Marbling flecks (n)	6.08	6.21	6.25	ns
Mean size marbling flecks (mm²)	9.74	7.57	8.48	ns

Effect of feeding linseed to lambs on growth parameters, adipose tissue metabolism and meat fatty acid composition **Results** Control Lins 5% Lins 10% Ρ 72.6 78.9 75.6 PR diameter (µm) ns 80.1 85.7 79.3 SC diameter (µm) ns

There were not significant differences in the number of adipocytes

35.7

35.8

ns

33.5

IM diameter(µm)

Results: enzyme activity

	genic activity in/10 ⁶ adipocyte)	Control	Lins 5%	Lins 10%	Р
	G3PDH	1024.0	1039.0	927.0	ns
SC	FAS	39.5	51.4	50.6	ns
50	ICDH	788.6	845.0	793.2	ns
	G6PDH	41.9	54.6	56.4	ns
	G3PDH	1389.4	1424.7	1428.8	ns
18.4	FAS	73.2	88.9	62.3	ns
IM	ICDH	2405.0	2516.0	2600.3	ns
	G6PDH	49.5	73.5	70.9	ns

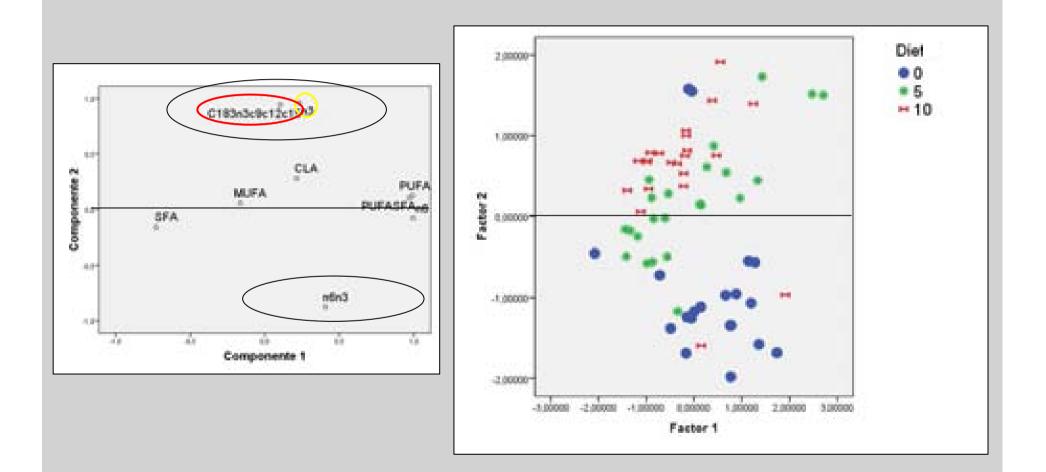
Results: IM fatty acid composition

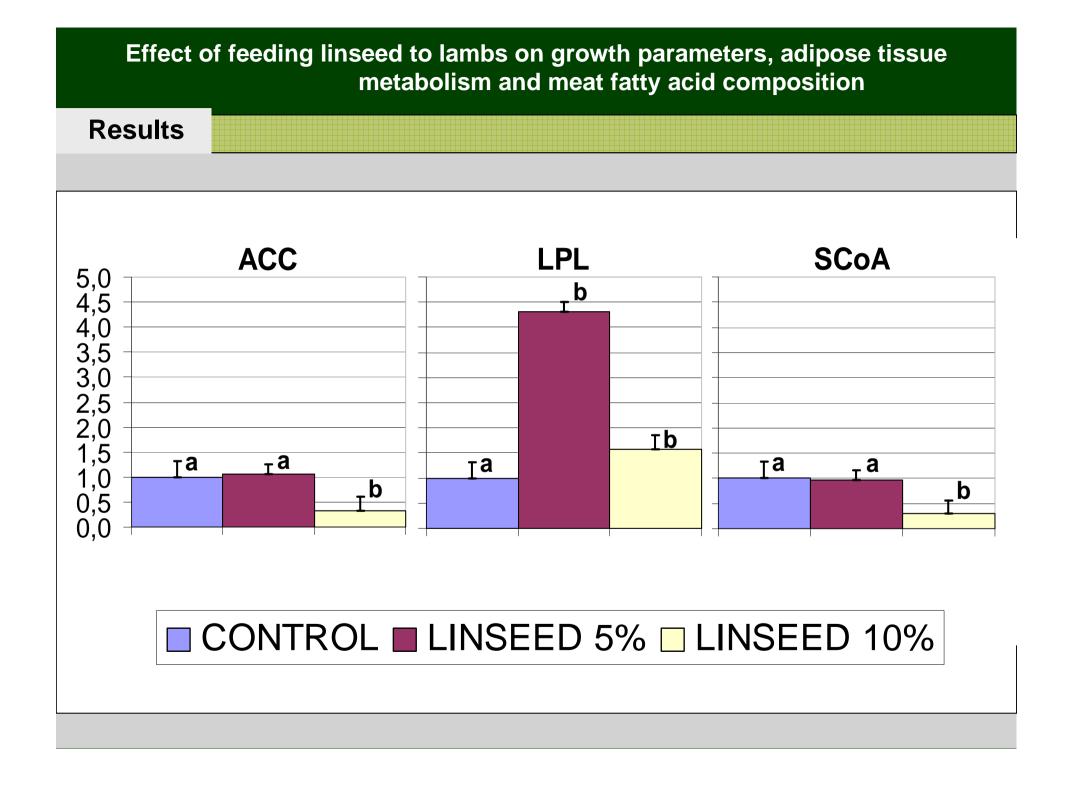
IM depot	Control	Lins. 5%	Lins. 10%	Sig.
C18:1t11	4.69 ^a	5.82 ^a	7.62 ^b	***
C18:2n6c9c12 (LA)	7.10 ^a	6.28 ^{ab}	5.68 ^b	*
C18:3n6	0.10 ^a	0.08 ^{ab}	0.07 ^b	**
C18:3n3c9,c12,c15 (ALA)	0.47 ^a	0.92 ^b	1.11 ^b	***
SFA	48.66	47.83	47.92	ns
MUFA	39.37 ª	40.89 ^b	41.12 ^b	**
PUFA	10.33	9.84	9.46	ns
PUFA/SFA	0.26	0.24	0.23	ns
n6	9.50	8.49	7.88	ns
n3	0.83 ^a	1.35 ^b	1.58 ^b	***
n6/n3	13.49 ^a	6.47 ^b	5.37 ^b	***

Results: SC fatty acid composition

SC depot	Control	Lins 5%	Lins 10%	Sig.
C18:1t11	9.30 ^a	11.23 ^{ab}	13.71 ^b	**
C18:2n6c9c12 (LA)	4.36 ^a	3.00 ^b	2.61 ^b	***
C18:3n6	0.07 ^a	0.05 ^b	0.05 ^b	**
C18:3n3c9,c12,c15 (ALA)	0.64 ^a	1.10 ^b	1.18 ^b	***
SFA	51.04 ^a	53.36 ^b	51.95 ^{ab}	*
MUFA	40.61	39.62	40.85	ns
PUFA	5.83 ^a	4.96 ^b	4.97 ^b	*
PUFA/SFA	0.14 ^a	0.13 ^{ab}	0.12 ^b	*
n6	4.94 ^a	3.63 ^b	3.48 ^b	***
n3	0.89 ^a	1.33 ^b	1.49 ^b	***
n6/n3	6.29 ^a	2.81 ^b	2.48 ^b	***

Results





Results: meat quality and sensory analysis

There were not significant differences between groups on Meat colour parameters and pH values

