Fatty acid profiles in meat from Caiman yacare (Caiman crocodilus yacare) raised in the wild or in captivity

João Vicente-Neto, Maria Cristina Bressan, Peter Bitencourt Faria, Josy Oliveira e Vieira, Maria das Graças Cardoso, Maria Beatriz de Abreu Glória, Luis Telo da Gama

Abstract

Chemical composition and fatty acid profiles were determined in Caiman yacare meat originating from the neck and tail cuts of animals raised in the wild (n = 6) or in captivity (n = 6), slaughtered at a live weight of approximately 6 kg. All experimental methods were approved by the appropriate environmental protection agencies. Most chemical components were affected by the origin-xer intersection, with the tail cut of wild animals having the highest amount of intramuscular fat (19.2% of DM) and the lowest of moisture (71.8%) and protein (77.0% of DM). Yacare meat had low amounts of SFA (38.1%), which were similar (P > 0.05) in the cuts and cuts studied. The total amount of PUFA was higher (P < 0.05) in wild (31.0%) than in captive animals (23.8%), and n – 3 fatty acids had means of about 5% and 2% for the same groups, respectively (P < 0.05). In general, the FA profile of intramuscular fat in yacare meat had a desirable PUFA:SFA ratio above 0.4.

© 2010 Elsevier Ltd. All rights reserved.