FINGERPRINTING THE SENSORY PROFILE OF EGYPTIAN GOOSE (ALOPOCHEN AEGYPTIACUS) MEAT.

G. Geldenhuys \textsuperscript{a,b}, L.C. Hoffman \textsuperscript{a} & M. Muller \textsuperscript{b}

Departments of \textsuperscript{a}Animal Sciences and \textsuperscript{b}Food Science, University of Stellenbosch, Private Bag XI, Matieland 7602, South Africa

Limited information is available regarding the quality of African gamebird meat. Gamebird hunting is becoming more popular and such information is vital. The utilisation of Egyptian goose meat will benefit the development of this industry but will also assist in improving the situation regarding this species, the damage their feeding activities cause to croplands and the consequent financial implications. As there is no sensory profile available for Egyptian goose meat, a descriptive sensory, physical and chemical analysis, to establish the sensory characteristics of the breast portion, is described. Meat from Guineafowl, Pekin duck, Ostrich and Broiler chicken were used as reference species. Egyptian goose meat had a very intense and dominating (P≤0.05) game aroma and game and metallic flavour mainly attributable to the large amount of PUFA and high Fe content in the muscle respectively. The unique aroma and flavour profile was substantiated by the absence of strong associations with any of the other aroma and flavour attributes. Egyptian goose meat was low in tenderness with a high residue which may be due to the high level of physical exercise endured by the breast muscle. Egyptian goose meat proved to be similar to Ostrich meat regarding appearance (dark, red colour) and low tenderness, but differed from Guineafowl and Broiler chicken which associated with the juicy and tender attributes. This profile of Egyptian goose meat can now be used for further sensory analysis regarding the influence of extrinsic factors such as season and gender.