SENSORY PROFILE OF EGYPTIAN GOOSE (ALOPOCHEN AEGYPTIACUS) MEAT AND THE INFLUENCE OF SEASON

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The destructive feeding activities of Egyptian geese are becoming a problem for crop farmers in South Africa. Wing shooting is recommended to reduce their numbers and thus the damage caused; therefore utilisation of their meat is essential. It is postulated that the opposing diet during the grain harvesting season compared to the rest of the year will influence the meat quality, especially the sensory profile. This is a follow up study of the initial sensory profiling of Egyptian goose meat to establish the effect of season (July vs November) and gender on this profile. Descriptive sensory analysis, physical measurements (pH, cooking loss, water holding capacity and shear force) and the proximate composition were used within this investigation. Season was the major influential factor with the meat from November associating with sweet-oily-duck and beef attributes in contrast to the association of the July meat towards the game, metallic and fish attributes. This is related to the difference in the main fatty acids of the meat from the respective seasons; July higher (P≤0.05) in PUFA (C18:3) and November higher (P≤0.05) in MUFA (C18:1). Regarding gender, the meat from female geese associated more with the sweet-oily-duck attributes whilst the males had more intense game and metallic attributes and was lower (P≤0.05) in tenderness (shear force). The proximate results did not differ (P<0.05). This study established that season (diet) has a significant effect on the sensory profile of Egyptian goose meat and should be considered in terms of the utilisation and consumption of the meat.