PHYSICAL AND PSYSICOQUEMICAL CHARACTERISTICS OF PECCARIES (TAYASSU TAJACU) FED WITH DIFFERENT TYPES OF FEED


In Brazil, as elsewhere in Latin America, Africa and Asia, the wildlife is an important protein source for human consumption, especially in poorer regions. You could say that the variations found in meat composition are due to feeding management, gender, age of the animal, as well as interactions among these factors. The objective of this study was to characterize physical and physicochemical peccaries’ meat, which were fed with four different diets varying the concentration of palm cake, to evaluate the functionality, since the flesh of the peccary has high biological value proteins and is rich in polyunsaturated fatty acids. The hind legs were used boneless, diced and packed in vacuum at a freezing temperature (-18 °C) until physical analysis, according to the methodology described by Hamm (1960) and Hanikel (1998), and physicochemical, according to the methodology by AOAC (1997), in triplicate. Statistical treatments were performed. The values of water activity showed no significant difference among the four treatments, ranging from 0.97 for treatments A and B and 0.98 for treatments C and D. The same behavior was observed in moisture determinations, ranging from 73.56% (treatment D) to 75.37% (treatment C). The lipid content ranged from 3.46% to 4.22%, a significant difference among the four treatments, as well as the protein content (19.78% to 21.80%). The parameters evaluated showed that peccary meat has a high concentration of proteins and is considered a lean meat, ideal for a healthy diet.