Performance of quality characteristics swamp alligator meat (*Caiman yacare* Daudin 1802) stored at temperature of -18 °C for 6 months.

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**ABSTRACT**

With the objective evaluating the chemical physical characteristics and quality of swamp alligator meat (*Caiman yacare*) stored for 6 months to -18 °C, under two conservation methods: freezing (CONG) and glasser (GLAZ), 60 kg of tail court (*ilio ischio-caudalis*) they were collected of the 72 animals servants' carcass in captivity and abated in agreement with the legal norms in specific butcher shop. The analyses were accomplished of: final pH, proximal composition (moisture, protein, ashes and ethereal extract), cooking loss (PPC), sear force (FC), color for the system CIE L* a* b*, index of substances reactivates to acid 2-tiobarbituric (TBARS) and total volatile bases (BVT). There was not difference (P>0.05) in the protein values, ethereal extract and ashes. The measure of quality of PPC didn’t present significant differences (P>0.05) among the studied treatments. Values of final pH of 5.6 were observed in the frozen courts and glasser, not presenting significant differences (P>0.05) between the treatments and the times of storage. There was difference (P<0.05) in the values FC observed in the study. CONG presented smaller average (3.91 kgf) to GLAZ (4.11 kgf). Values of TBARS 0.03 mg of malonaldeide/kg were observed in the courts GLAZ and 0.04 mg of malonaldeide/kg in CONG. The values of TBARS were larger in 5th (0.05 mg of malonaldeide/kg) and 6th (0.05 mg of malonaldeide/kg) months of storage. There was not difference (P>0.05) in the color values a* and b*. However differences were observed (P<0.05) in the color values L*, that were larger in GLAZ (60.01) and smaller in CONG (56.49). In GLAZ there were humidity increase and GLAZ it demonstrated to be more efficient than CONG in impediment of lipid oxidation. The two studied methods are efficient in the maintenance of characteristics physical-chemistries and of quality meat jacaré do pantanal stored by 6 months to -18 °C.