MACRONUTRIENT COMPOSITION OF HORSE *Equus caballus* MEAT FOR HUMAN NUTRITION

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Human nutrition is a multifactor problem all over the world, therefore other sources of foodstuff should be studied and offer to the public diverse alternatives available, to improve health of population. In some countries horsemeat is obtained from animals slaughtered at the end of their working lives, but that meat had not desirable sensory and nutritional characteristics, however in Europe horse meat is appreciated and consume at high class restaurants as a gourmet dish and at Mexico studies of horsemeat have not be done. The objective of this research is analyze macronutrients on horsemeat carcass and compare to cattle meat of regular intake. Horse and cattle beefs were obtained at a certified slaughteredhouse to analyze moisture and macronutrients parameters on both samples according AOAC (1995) methods. Data obtained is reported as dry matter. Moisture of horsemeat 1) 75%; cattle beef 2) 74.3%. Crude protein 1) 21.67%, 2) 14.54%. Lipids 1) 1.19%; 2) 5.27%. Total minerals 1) 1.16%; 2)1.39%. Soluble carbohydrates 1) 0.96%; 2) 4.49%. Both samples have not fiber. Some differences were observed for carcass quality meat in flavor and color parameters, proximate analysis show a slightly difference in moisture and total minerals but a significant difference in proteins, higher in horsemeat than cattle beef, more lipids and soluble carbohydrates, in cattle beef than horsemeat and both have not fiber. Horsemeat is another underutilized source of nutrients in Mexico, therefore results of this research will be used to promote horsemeat consumption among population, to improve their health.

Key Words: horse meat, proximate composition, nutrition.