



### P10. Texture evaluation of two Cachena bovine muscles during storage

RICARDO-RODRIGUES, S.<sup>1</sup>, VÉSTIA, J.<sup>1</sup>, AGULHEIRO-SANTOS, A., C.<sup>1</sup>, LARANJO, M.<sup>1,2</sup>, POTES, E.<sup>1</sup>,  
RODRIGUES, D.<sup>1</sup> & ELIAS, M.<sup>1</sup>

<sup>1</sup>ICAAM, University of Évora, Portugal ; <sup>2</sup>IIFA, University of Évora, Portugal

#### ABSTRACT

Texture is a primary attribute determinant of meat quality and strong influencing consumer acceptance. One of the instrumental tests for evaluating the most important meat texture parameters is the Texture Profile Analysis (TPA) that allows to understand the relation of physical/rheological properties with a dynamic perception of texture by consumers. The TPA mimics the mastication process and is commonly used in meat evaluation.

Cachena is one of the cattle breeds, part of the Portuguese genetic heritage, with high interest for the region of south Alentejo due to high rusticity of these animals. Animals are small and the meat is known by its excellent characteristics of texture and flavour.

The purpose of this research was to evaluate the texture of two bovine muscles, *Longissimus dorsi* (LD) and *Psoas major* (PM), at two and eight days *post-mortem*. The results obtained through the performance of TPA test, and the study of some of the parameters lead us to conclude that there are no differences in texture changes between the two muscles during the storing. Considering instrumental parameters, PM muscle meat is tender, less elastic and has different chewing values when compared to the LD muscle. This statement is not accordance with the previous results of sensory evaluations (data not shown).

**KEYWORDS:** *Longissimus dorsi*, *Psoas major*, TPA, tenderness.

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