

Texture evaluation of two Cachena bovine muscles during storage



S. Ricardo-Rodrigues¹, A.C. Agulheiro-Santos¹, M. Laranjo^{1,2}, J. Véstia¹, E. Potes¹, D. Rodrigues¹, M. Elias¹

¹ Instituto de Ciências Agrárias e Ambientais Mediterrânicas (ICAAM), Universidade de Évora, Pólo da Mitra, Ap. 94, 7006-554 Évora, Portugal.

² IIFA-Instituto de Investigação e Formação Avançada, Universidade de Évora, Ap. 94, 7006-554 Évora, Portugal.

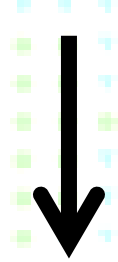
INTRODUCTION



CACHENA

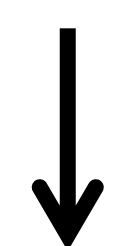
One of cattle breeds, part of the Portuguese genetic heritage.

High interest for the south Alentejo region.

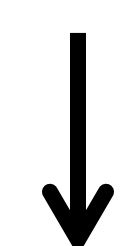


- High rusticity;
- Small animals;
- Meat is know by its excellent characteristics of texture and flavours.

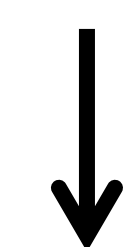
MEAT QUALITY



TEXTURE is the primary attribute



Strong influence on consumer acceptance

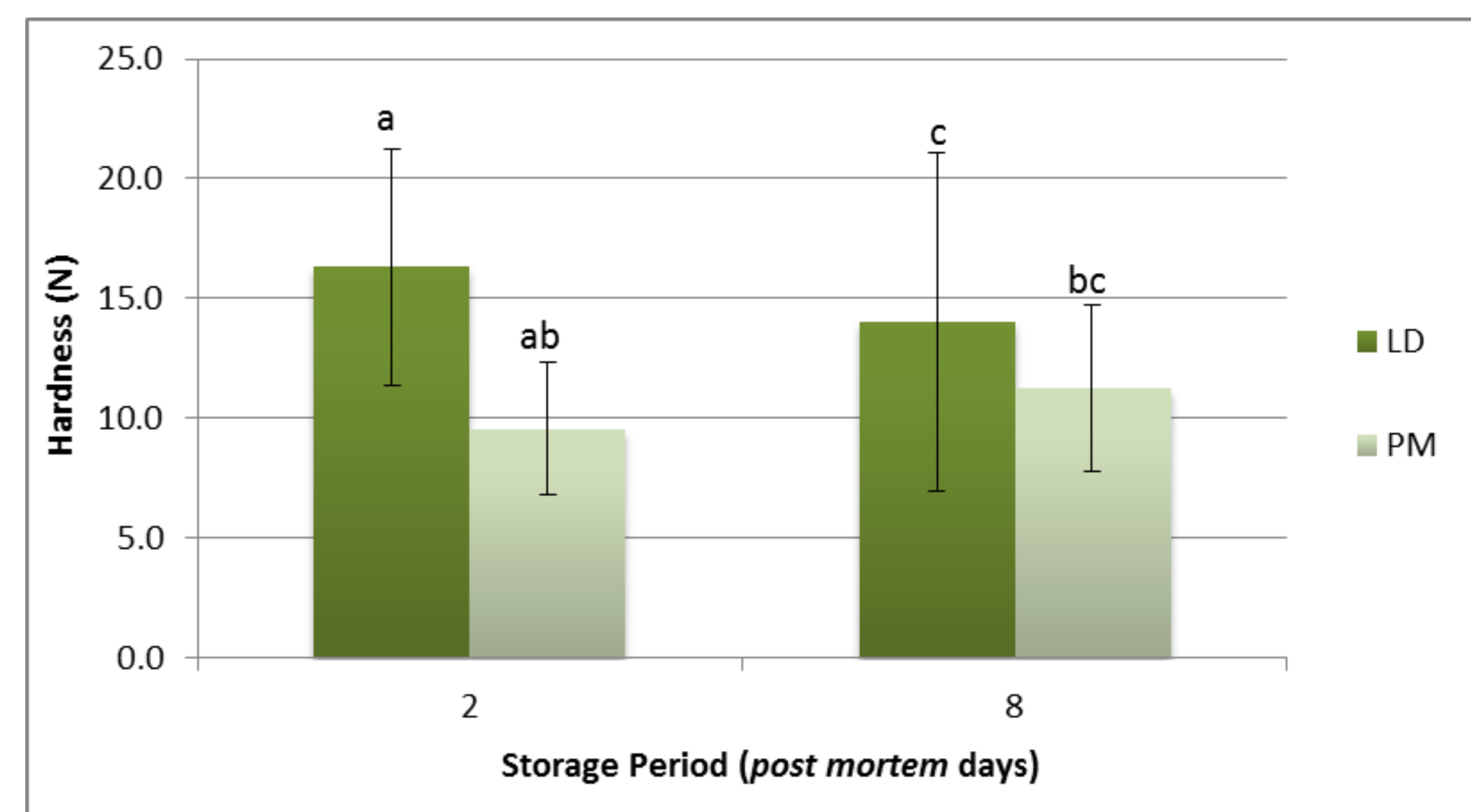


Texture Profile Analysis (TPA) is one of the instrumental test for evaluating the most important meat texture parameters, and mimics the mastication process

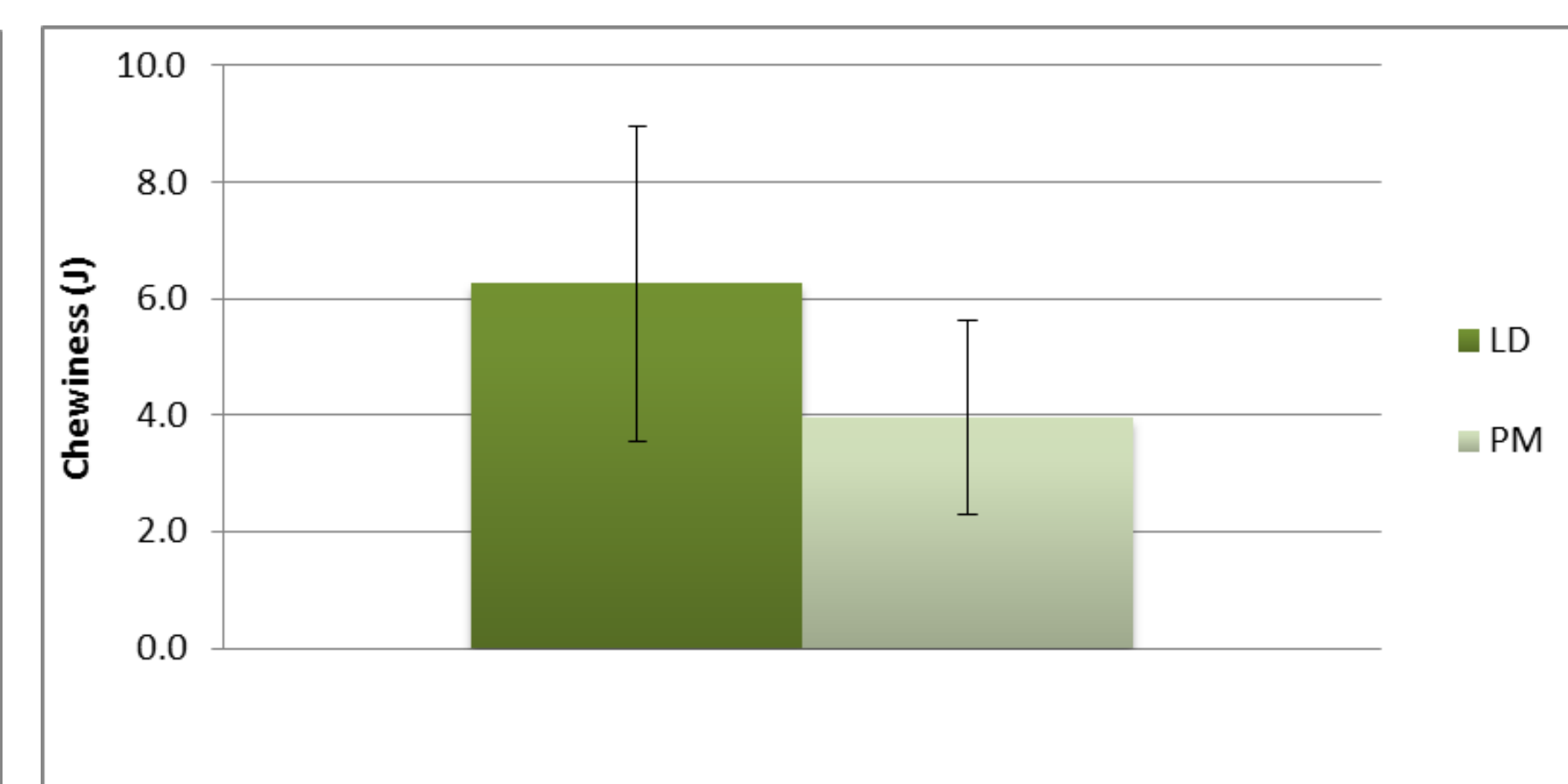
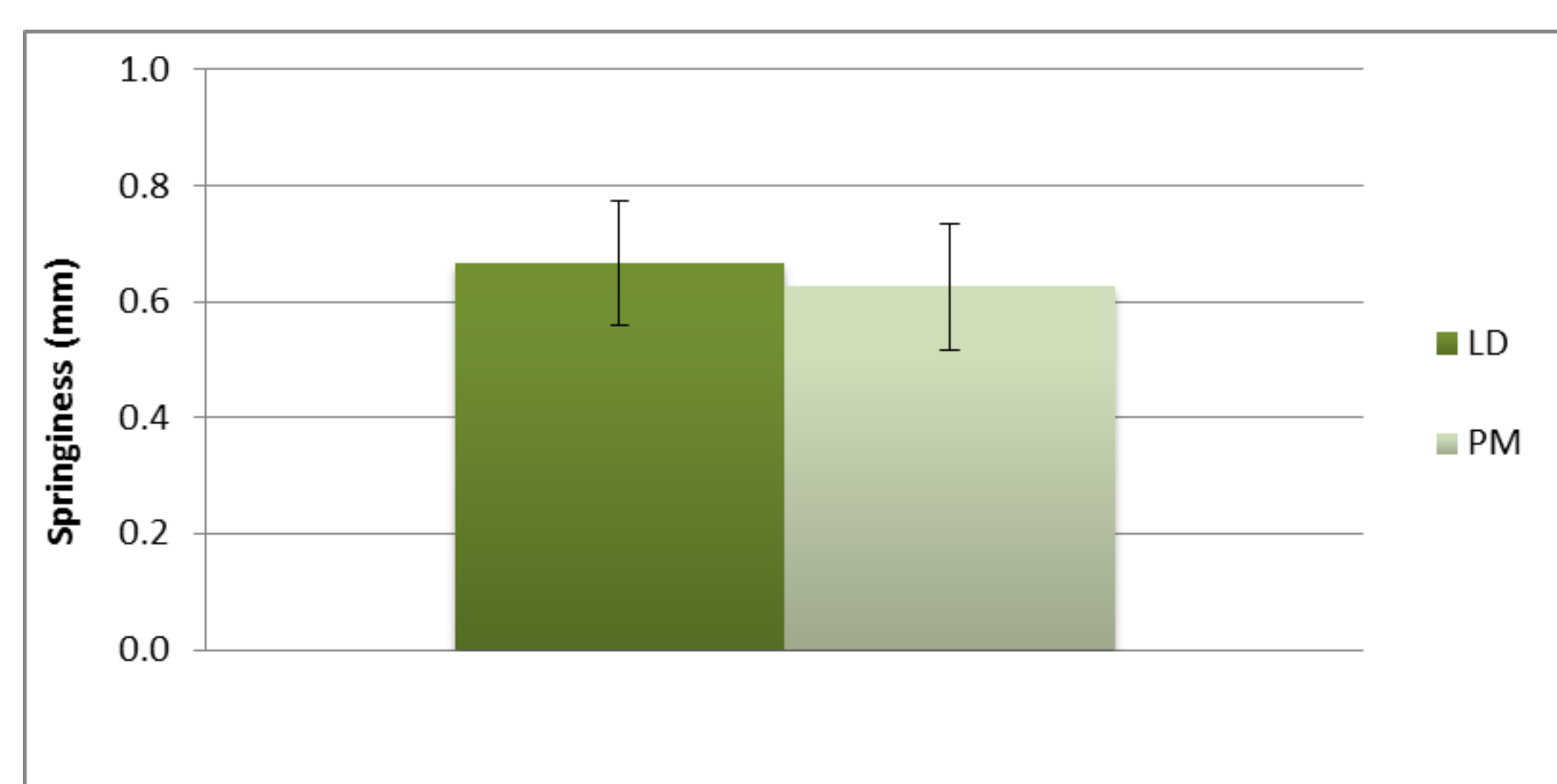
RESULTS AND DISCUSSION

Hardness, springiness and **chewiness** are very useful parameters for the assessment of meat texture, and both are obtained from the TPA (Huidobro *et al.*, 2005).

HARDNESS:



SPRINGINESS AND CHEWINESS:



PM muscle meat is more tender, less elastic and has easier to chew when compared to the LD muscle ($p < 0.05$)

OBJECTIVES

Evaluate the texture of two bovine muscles at two and eight days *post-mortem*.

MATERIAL AND METHODS

Two Cachena bovine muscle

→ *Longissimus dorsi* (LD)

↓
Psoas major (PM)



- Samples were cut into 2.5 cm thick steaks;
- Were packed under vacuum conditions during 8 days *post mortem* at 2°C;
- Meat were grilled cooking until reached an internal temperature of 71°C;
- Texture was evaluated 10 hours later.



REFERENCES

Huidobro, F., et al. (2005). A comparison between two methods (Warner-Bratzler and texture profile analysis) for testing either raw meat or cooked meat. *Meat Science*, 69, 527-536.

CONCLUSIONS

The results of this preliminary study show that the LD muscle presents texture values higher than the PM muscle.

The storing at 8 days *post mortem* does not affect the texture of the both muscles.

According to the preliminary results of this project it is verified that the instrumental results are not in agreement with the previous results of sensory evaluations (data not shown).

ACKNOWLEDGEMENTS

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