



Fatty acid profiles in meat from *Caiman yacare* (*Caiman crocodilus yacare*) raised in the wild or in captivity

João Vicente-Neto^{a,b}, Maria Cristina Bressan^{b,c,*}, Peter Bitencourt Faria^b, Josye Oliveira e Vieira^b, Maria das Graças Cardoso^b, Maria Beatriz de Abreu Glória^d, Luis Telo da Gama^c

^a Instituto Federal de Educação, Ciência e Tecnologia de Mato Grosso – Campus Cáceres, CEP 78200-000, Mato Grosso, Brazil

^b Universidade Federal de Lavras, Lavras, CEP 37200-000, Minas Gerais, Brazil

^c Instituto Nacional de Recursos Biológicos, Fonte Boa, CP 2005-048, Santarém, Portugal

^d Universidade Federal de Minas Gerais, Belo Horizonte, CEP 31210-901, Minas Gerais, Brazil

ARTICLE INFO

Article history:

Received 23 December 2009

Received in revised form 18 March 2010

Accepted 31 March 2010

Keywords:

Farming

Fatty acids

Indigenous

Wild

Yacare

ABSTRACT

Chemical composition and fatty acid profiles were determined in *Caiman yacare* meat originating from the neck and tail cuts of animals raised in the wild ($n = 6$) or in captivity ($n = 6$), slaughtered at a live weight of approximately 6 kg. All experimental methods were approved by the appropriate environmental protection agencies. Most chemical components were affected by the origin-cut interaction, with the tail cut of wild animals having the highest amount of intramuscular fat (19.2% of DM) and the lowest of moisture (71.8%) and protein (77.0% of DM). Yacare meat had low amounts of SFA (35.1%), which were similar ($P > 0.05$) in the cuts and origins studied. The total amount of PUFA was higher ($P < 0.05$) in wild (31.0%) than in captive animals (23.6%), and $n - 3$ fatty acids had means of about 5% and 2% for the same groups, respectively ($P < 0.05$). In general, the FA profile of intramuscular fat in yacare meat had a desirable PUFA/SFA ratio above 0.4.

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* Corresponding author at: Instituto Nacional de Recursos Biológicos, Fonte Boa, CP 2005-048, Santarém, Portugal. Tel.: +351 243767382; fax: +351 243767307.
E-mail address: bressan@ufla.br (M.C. Bressan).