

Comparative study of fat-tailed and thin-tailed sheep carcass quality

Argyriadou A.¹, Tsitsos A.², Stylianaki I.³, Vouraki S.¹, Kallitsis T.¹, Economou V.², Arsenos G.¹

¹Laboratory of Animal Husbandry

²Laboratory of Hygiene of Food of Animal Origin—Veterinary Public Health

³Laboratory of Pathology

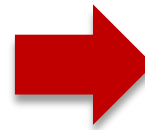
School of Veterinary Medicine, Faculty of Health Sciences, Aristotle University of Thessaloniki

Background

Fat-tailed sheep (FTS) in Greece

➔ Reared for their milk production

➔ Undervalued meat production compared to **thin-tailed (TTS)**



Relevant research data ?

Objective

To assess and compare the
carcass quality of FTS and TTS
reared in Greece

Materials & Methods

146 FTS

97 TTS



- Semi-intensive flocks
- Representative of local populations (crossbreds)
- Male & Female
- 5 slaughter weight groups (SGs)

Materials & Methods

146 FTS

97 TTS



- Semi-intensive flocks →
- Representative of local populations (crossbreds)
- Male & Female
- 5 slaughter weight groups (SGs) →

Roughage

Concentrate mix (16% protein)

Grazing (spring-summer)

25%

35% of

50% mature

70% live weight

100%

Materials & Methods

146 FTS

97 TTS



Measurements:

- Wither height
- Hot carcass weight
- Carcass yield
- Carcass length
- Carcass pH

Materials & Methods

146 FTS

97 TTS



Measurements:

- Wither height
- Hot carcass weight →
- Carcass yield → $(\text{Carcass weight} / \text{Live weight}) \times 100$
- Carcass length → Base of neck – base of tail
- Carcass pH →
 - Non-destructively
 - 1 hour after refrigeration
 - Medial side of right leg

SGs:

25%

35% included head & viscera

50%

Materials & Methods

Laboratory analyses:

- Muscle histomorphometry
- Texture Profile Analysis (TPA)
- Meat colorimetry
- Meat pH
- Meat moisture, lipid & protein content

Materials & Methods

Laboratory analyses:

- Muscle histomorphometry → Muscle fiber minimum Feret's diameter
 - Texture Profile Analysis (TPA) (ImageJ 1.53k software)
 - Meat colorimetry
 - Meat pH
 - Meat moisture, lipid & protein content
- Psoas major samples (FTS: n=34 / TTS: n=42)

Materials & Methods

Laboratory analyses:

- Muscle histomorphometry
- Texture Profile Analysis (TPA) →
- Meat colorimetry
- Meat pH
- Meat moisture, lipid & protein content

Samples from 13th rib (FTS: n=58 / TTS: n=41)

Double compression cycle tests:

Hardness 1 → Hardness of meat samples
Hardness 2 → during 1st and 2nd bite

Springiness → Recovery after deformation

Cohesiveness → Resistance to deformation

Chewiness → Energy required until swallow

Materials & Methods

Laboratory analyses:

- Muscle histomorphometry
- Texture Profile Analysis (TPA)
- Meat colorimetry
- Meat pH
- Meat moisture, lipid & protein content

Samples from 13th rib (FTS: n=58 / TTS: n=41)

Lightness (L^*)
Redness (a^*)
Yellowness (b^*)


Chroma
Hue angle

$$(a^{*2} + b^{*2})^{1/2}$$

$$\arcsin(b^*/a^*)$$

Materials & Methods

Laboratory analyses:

- Muscle histomorphometry
- Texture Profile Analysis (TPA)
- Meat colorimetry
- Meat pH 
- Meat moisture, lipid & protein content

Samples from 13th rib (FTS: n=58 / TTS: n=41)

Non-destructively

Same point of incision

2 consecutive measurements  Average

Materials & Methods

Laboratory analyses:

- Muscle histomorphometry
- Texture Profile Analysis (TPA)
- Meat colorimetry
- Meat pH
- Meat moisture, lipid & protein content





Samples from thigh region
(*M. quadriceps femoris*)
(FTS: n=25 / TTS: n=18)

AOAC methods 991.36 & 928.08

Materials & Methods

Statistical analyses (R programming language v 4.1.2 – “stats”, “rcompanion”):

- Mann-Whitney U tests  Compare medians of FTS and TTS
- Two-way ANOVA (& Tukey’s)
or
Scheirer-Ray-Hare tests 

Sex & Interaction: Sex × Sheep population
or
SGs & Interaction: SG × Sheep population

Results

Comparison of FTS with TTS

	FTS		TTS		<i>p</i> -value
	Median	Interquartile range	Median	Interquartile range	
Carcass yield (%)	53.74	0.13	48.77	0.14	<0.01
Redness—a*	12.44	1.49	13.13	1.85	<0.05

Results

Effect of **SG** & **SG × Sheep population** (2-way ANOVA)

Trait	Effect	Sum of Squares	df	Mean Square	F	p-value
Wither height (m)	Sheep population	0.01	1	0.01	5.53	<0.05
	SG	2.28	4	0.57	269.96	<0.001
	SG × Sheep population	0.03	4	0.01	3.45	<0.01
Yellowness—b*	SG × Sheep population	11.80	4	2.95	2.56	<0.05
Hue angle	SG × Sheep population	0.07	4	0.02	4.63	<0.01
Springiness	SG × Sheep population	0.14	4	0.03	3.77	<0.01

Results

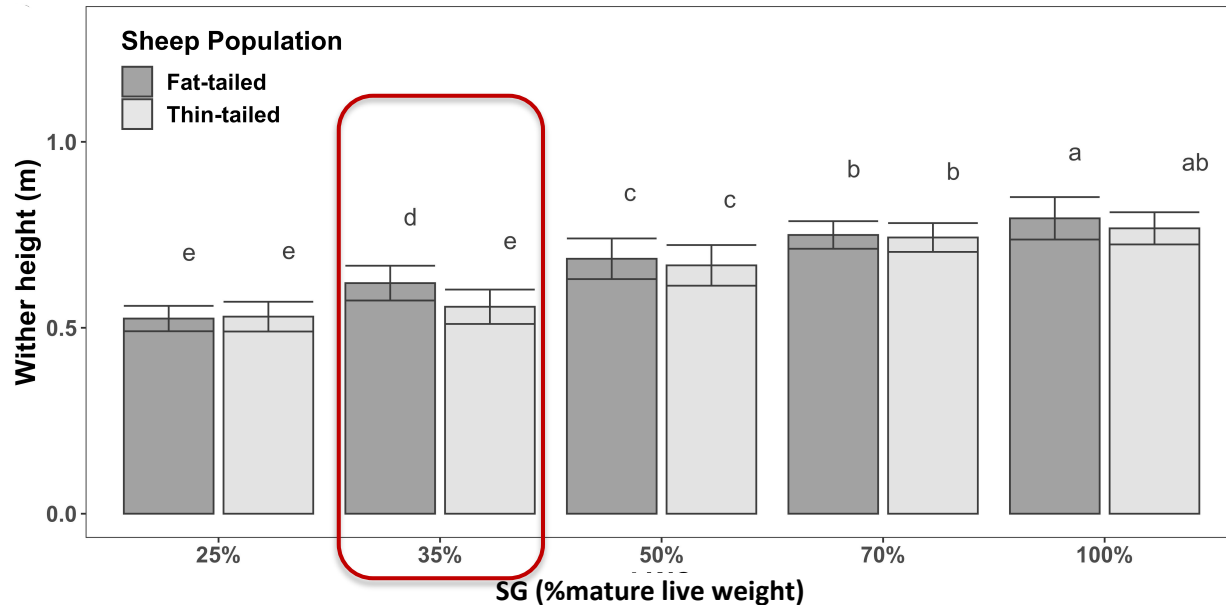
Effect of **SG** & **SG × Sheep population** (Tukey's post hoc tests)

Significant pairwise comparisons ($p < 0.05$)



FTS-TTS within SGs

✓ Wither height



Results

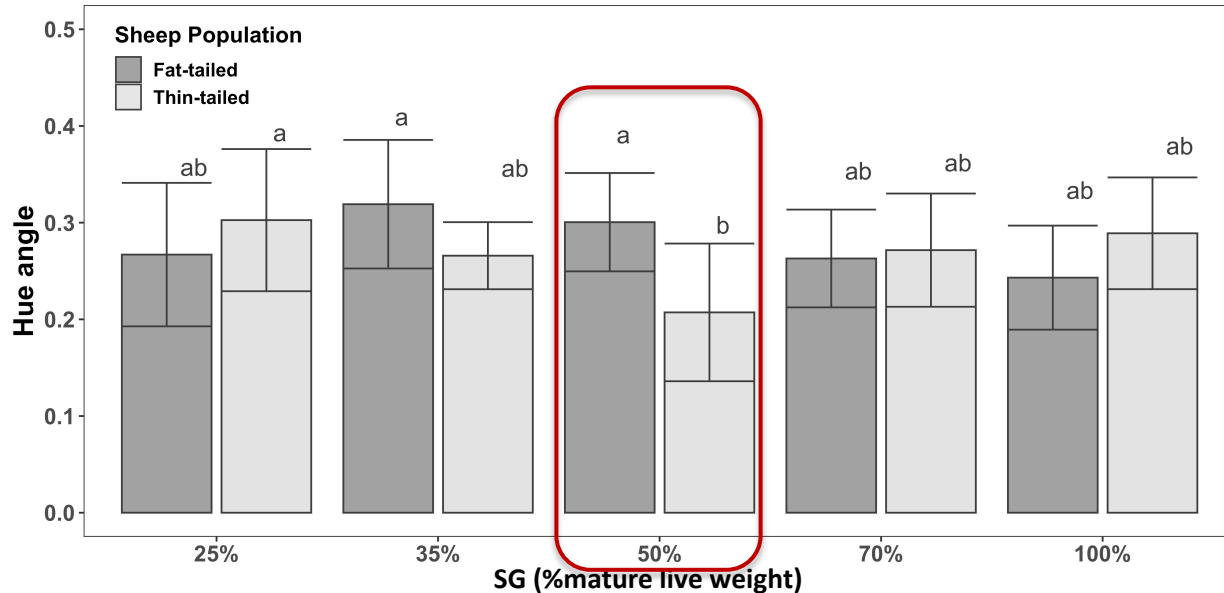
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FTS-TTS within SGs

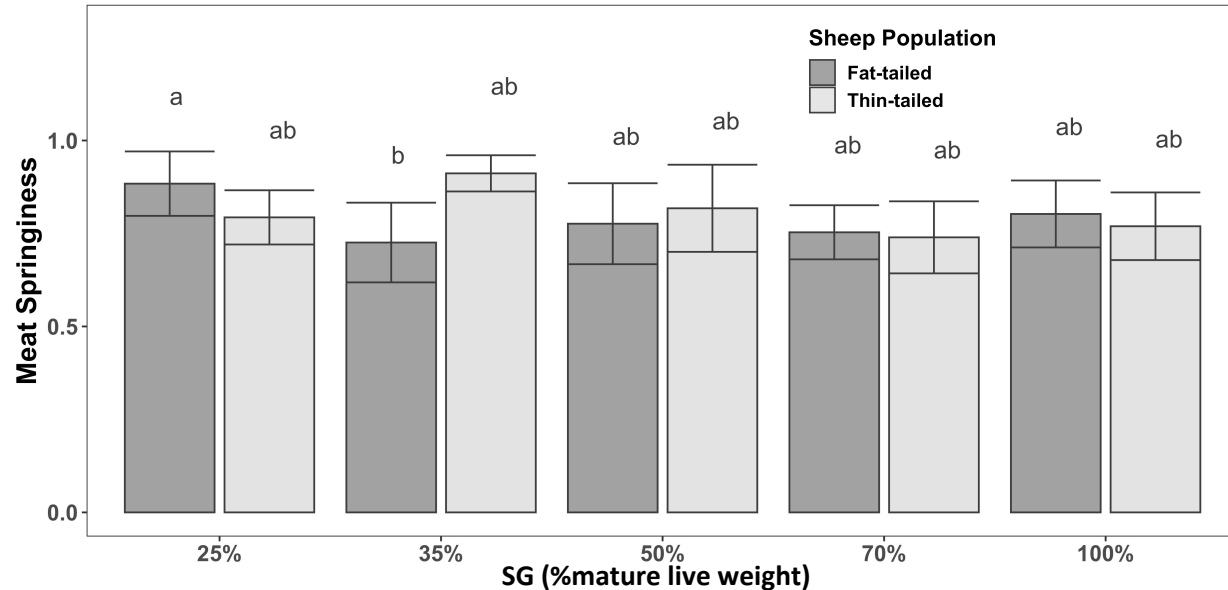
✓ Hue angle



Results

Effect of **SG** & **SG × Sheep population** (Tukey's post hoc tests)

Significant pairwise comparisons ($p < 0.05$)



Results

Effect of **SG** & **SG × Sheep population** (Scheirer-Ray-Hare test)

Trait	Effect	Sum of Squares	df	H	p-value
Live weight (kg)	SG	1,142,662.00	4	231.27	<0.001
Carcass length (m)	SG	787,969.00	4	192.88	<0.001
Hot carcass weight (kg)	SG	1,093,735.00	4	221.39	<0.001
Carcass yield (%)	Sheep population	36,751.00	1	7.44	<0.01
	SG	705,885.00	4	142.86	<0.001

Results

Effect of **SG** & **SG × Sheep population** (Scheirer-Ray-Hare test)

Trait	Effect	Sum of Squares	df	H	p-value
Carcass pH	SG	48,815.00	4	10.75	<0.05
	SG × Sheep population	44,529.00	4	9.80	<0.05
Lightness – L*	SG	32,178.00	4	38.23	<0.001
Redness – a*	Sheep population	3560.00	1	4.23	<0.05
Meat pH	SG	13,493.00	4	16.07	<0.01
Cohesiveness	SG × Sheep population	9767.00	4	11.84	<0.05

Results

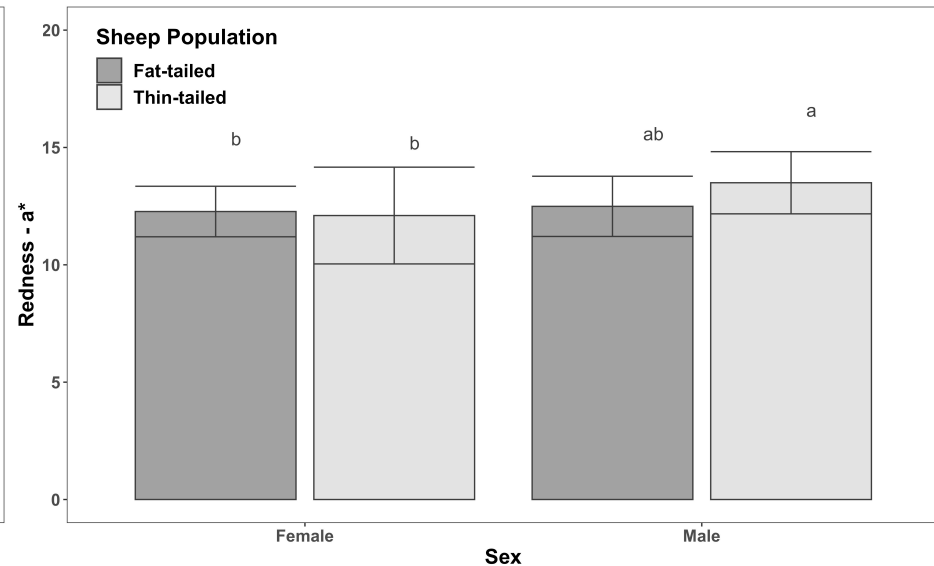
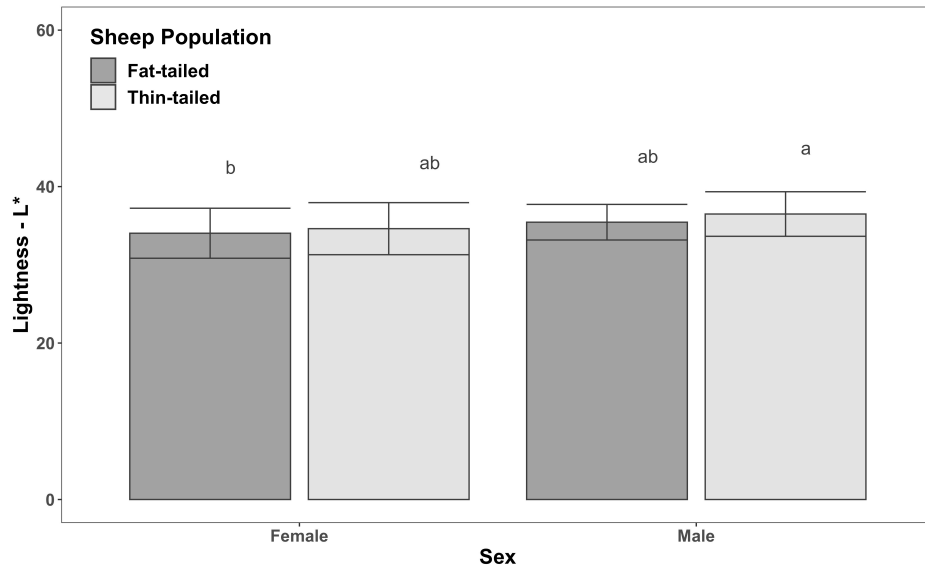
Effect of **Sex** & **Sex × Sheep population** (2-way ANOVA)

Trait	Effect	Sum of Squares	df	Mean Square	F	p-value
Wither height (m)	Sex	0.06	1	0.06	4.97	<0.05
Lightness—L*	Sex	64.00	1	64.03	7.69	<0.01
Redness—a*	Sex	12.79	1	12.79	6.14	<0.05
	Sex × Sheep population	8.40	1	8.40	4.03	<0.05
Yellowness—b*	Sex	13.40	1	13.40	12.46	<0.001
Chroma	Sex	19.85	1	19.85	8.07	<0.01
	Sex × Sheep population	10.76	1	10.76	4.37	<0.05
Hue angle	Sex	0.04	1	0.04	9.39	<0.01

Results

Effect of **Sex** & **Sex × Sheep population** (Tukey's post hoc tests)

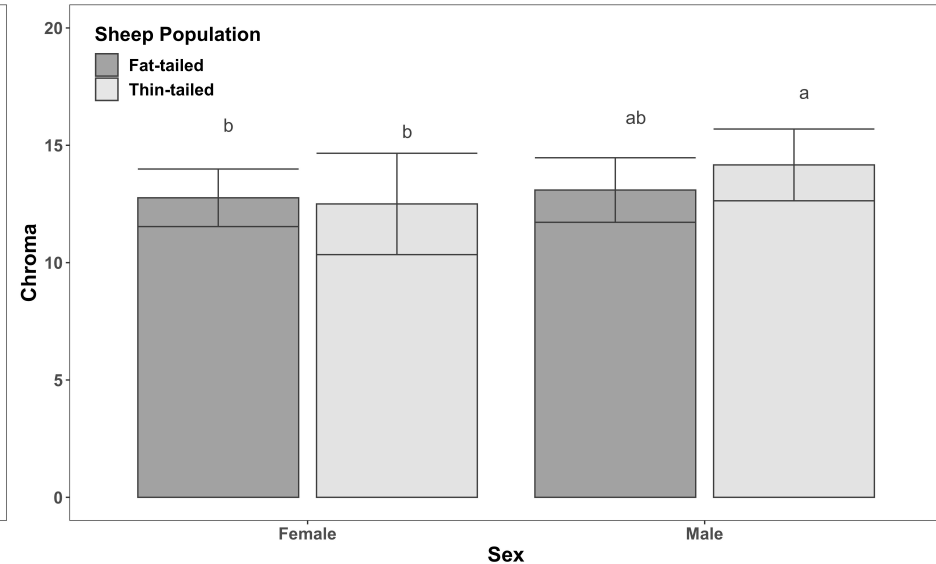
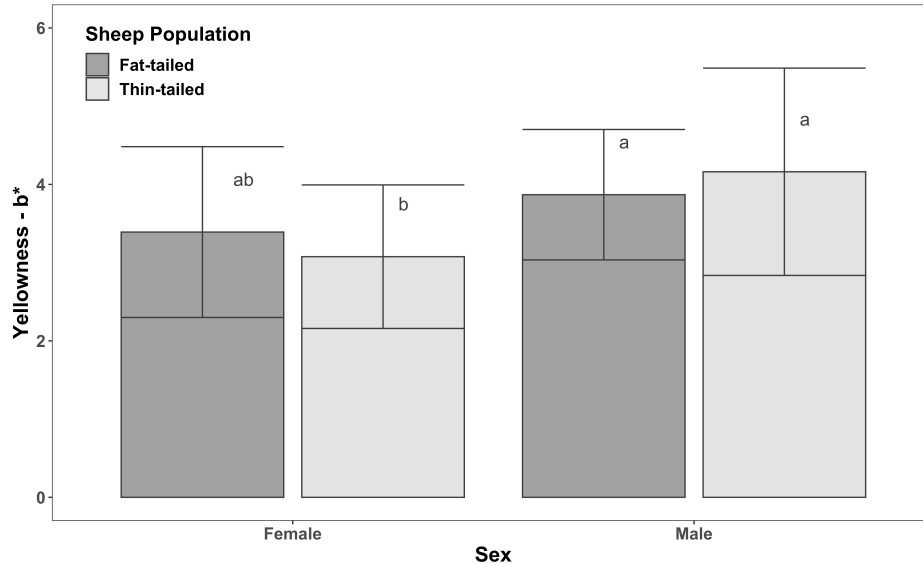
Significant pairwise comparisons ($p < 0.05$)



Results

Effect of **Sex** & **Sex × Sheep population** (Tukey's post hoc tests)

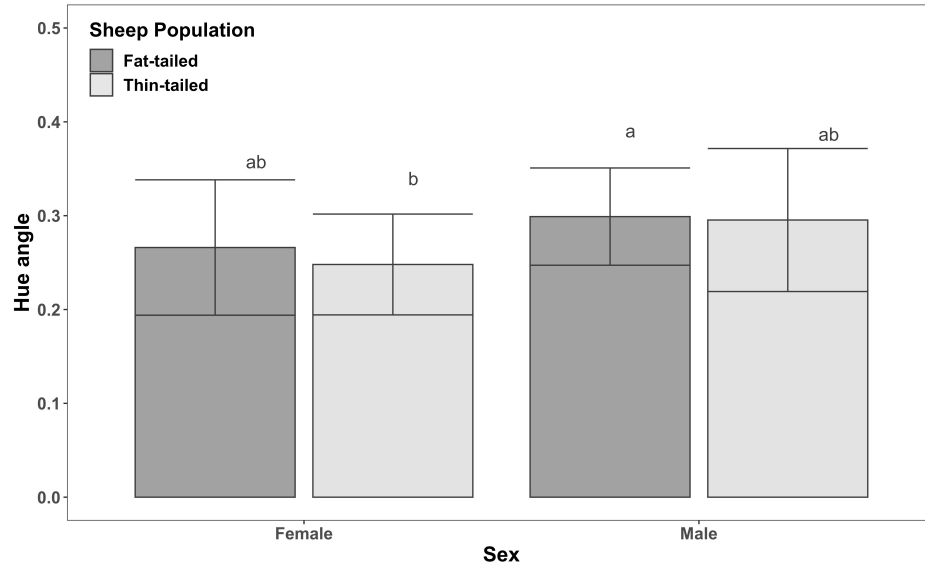
Significant pairwise comparisons ($p < 0.05$)



Results

Effect of **Sex** & **Sex × Sheep population** (Tukey's post hoc tests)

Significant pairwise comparisons ($p < 0.05$)



Results

Effect of **Sex** & **Sex × Sheep population** (Scheirer-Ray-Hare test)

Trait	Effect	Sum of Squares	df	H	p-value
Live weight (kg)	Sex	36,855.00	1	7.46	<0.01
Hot carcass weight (kg)	Sex	20,769.00	1	4.20	<0.05
Carcass yield (%)	Sheep population	36,751.00	1	7.44	<0.01
	Sex	93,536.00	1	18.93	<0.001
Muscle fiber minimum Feret's diameter (μm)	Sex	2569.00	1	5.27	<0.05
Carcass pH	Sex × Sheep population	21,223.00	1	4.67	<0.05

Conclusion

Sheep population affects carcass and meat quality

FTS

- ✓ Higher carcass yield
- ✓ More tender meat

TTS

- ✓ More desirable meat color

SGs affected most studied traits



Slaughter weight is key

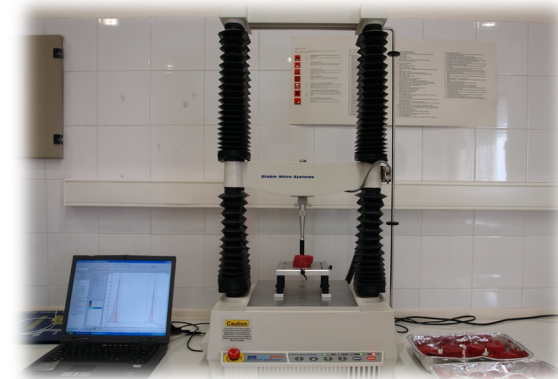


Meat production maximization

Waste minimization

Better capitalization

Acknowledgements



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<https://doi.org/10.3390/ani12151998>

Article

A Comprehensive Study of the Quality of Fat-Tailed Sheep Carcasses in Greece

Angeliki Argyriadou ^{1,*}, Anestis Tsitsos ², Ioanna Stylianaki ³, Sotiria Vouraki ¹, Theodoros Kallitsis ¹, Vangelis Economou ² and Georgios Arsenos ¹

- ¹ Laboratory of Animal Husbandry, School of Veterinary Medicine, Faculty of Health Sciences, Aristotle University, 54124 Thessaloniki, Greece
 - ² Laboratory of Hygiene of Food of Animal Origin—Veterinary Public Health, School of Veterinary Medicine, Faculty of Health Sciences, Aristotle University, 54124 Thessaloniki, Greece
 - ³ Laboratory of Pathology, School of Veterinary Medicine, Faculty of Health Sciences, Aristotle University, 54124 Thessaloniki, Greece
- * Correspondence: argyrian@vet.auth.gr; Tel: +30-231-099-9977

Simple Summary: Sheep meat in Greece is considered a by-product of dairy production, associated with undefined quality and low revenues. Production is based on slaughtering of young lambs and consists of light carcasses. Heavy carcasses are scarce and mainly derived from rams and ewes that are no longer appropriate for dairy farming due to age, health or productivity issues; no dietary treatments or fattening protocols are implemented prior to slaughter. Improving production sustainability implies more efficient use of available resources, including local fat-tailed sheep that are reared in high numbers for their milk, although their carcasses are undervalued; supportive research data are scarce. Hence, we used objective methods to assess the quality of carcasses of fat-tailed sheep slaughtered at different live weights (representing five developmental stages, from young lambs to adult sheep) and to compare them with carcasses of thin-tailed sheep, which are considered superior. We found that quality of fat-tailed sheep carcasses was equal or higher compared to thin-tailed. Differences between sexes and developmental stages existed. Slaughtering of fat-tailed sheep at higher live weights (50–70% of the average adult sheep weight) will benefit production quality and quantity, improving profitability and sustainability of the sector.



Citation: Argyriadou, A.; Tsitsos, A.; Stylianaki, I.; Vouraki, S.; Kallitsis, T.; Economou, V.; Arsenos, G. A Comprehensive Study of the Quality of Fat-Tailed Sheep Carcasses in

Abstract: Sheep farming in Greece is focused on milk production. Meat is considered a by-product



Thank you for your attention!

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