

Effect of Castration on CLA in Meat Goats

P. Paengkoum, T. Phonmun, and S. Paengkoum

Abstract—Twenty four male Thai native × Anglo-Nubian crossbred goats were randomly allocated to receive four treatments. The experiment was conducted for four months and slaughtered that the *Longissimus dorsi* muscle was collected for fatty acid analysis. The results conclude that either castrated method or ages had no significantly different on monounsaturated fatty acid (MUFA) ($P>0.05$) except erucic acid (C22:1n9). Interaction between castrated method and ages had significantly different in MUFA ($P<0.01$). Although the effect of castration method and age are not difference on fatty acid composition, it contributed to known that difference castration method and age (surgical and burdizzo) no effect on accumulation fatty acid in meat goats.

Keywords—Castration, goat, CLA, meat.

I. INTRODUCTION

THE Castration is one of many factors in animal production for several reasons including the ease of controlling, removal of undesirable odor. In addition castration can influence on lean meat, fat deposit in the carcass [1, 2, 3, 4] but there have also been reports representing no significant effect of castration on fat accumulation in animals [5, 6,7]. Some research shown that the castration by surgical method had effect to fatty acid composition in rat [8] However, the effect of castration on most parameters of goat performance and carcass characteristics especially meat composition are limited and unclear. Small ruminant animals have an important in developing country particularly goat due to goat meat production were produced not sufficient the consumption demands [9]. Carcass fat is one factor used to classify the quality or grade of goat. The characteristics goat meat have a strong demand for the healthy market food that highly demands consumers, cause of it has a low fat content when compared other meat such as pork, fish and poultry [10, 11] and it has a high unsaturated fatty acid in addition to being a source of conjugated linoleic acid [12].

In addition, meat and meat product qualities can be seriously affected by the fatty acid composition of the muscle and adipose tissues. Fat improves meat quality especially C18:1 and C18:3 also influence meat flavor [13]. The knowledge management productions goat intended to be produce meat quality meet to demand of consumers which depends on several factors such as breed of goats, nutritional management and production process. The fat composition of the goat is highly variable [14] depend on many factors such

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as gender, body weight, age, management condition and animal activity.

This study was investigated to determine effect of castration method (surgical and burdizzo) and age of castrated on fatty acid composition in Thai native x Anglo Nubian male goats. Procedure for Paper Submission

II. MATERIALS AND METHODS

This objective of research was evaluated the effect of different ages and castrate methods on fatty acid composition in muscle of Thai native x Anglo Nubian male crossbred goats. There were four treatments (T1 – T4) with initial weight of 13 ± 1.50 kg as T1 = castrate at 3 month age by surgical method as T2 = castrate at 8 month age by surgical method as T3 = castrate at 3 month age by burdizzo method as T4 = castrate at 8 month age by burdizzo method.

Six male goats in each treatment were randomly assigned to an individual pen and water was available all the time in experimental period (16 wk). The experiment period started after goats in 8 month castration group were castrated and recovery from castration procedure that all goat had initial weight 17.0 kg. Animal were offered ad-libitum daily with rice straw and concentrate diet at 1.5% of BW (16% CP) throughout four mounts.

The content of concentrate diet consisted of 16.26% crude protein, 4.01% ether extract, 6.89% ash, 43.89% neutral detergent fiber and 27.60% acid detergent fiber. The proportion of chemical composition of roughage (rice strew) diet consisted of 3.21% crude protein, 0.66% ether extract, 15.34% ash, 66.46% neutral detergent fiber and 49.95% acid detergent fiber. Six goats were slaughtered at final weight 19 kg on the same day and kept meat sample from longissimus muscle for analyses fatty acid composition after being stored at 4°C for 24 h.

The fatty acid extraction (Metcalf and Schmitz, 1961) was weight approximately 25 mg into screw capped culture tube and added 1.5 ml of 0.5 methanolic NaOH after that heated for 2 min at 100°C in water bath after flush with nitrogen gas. The BF3 (boron trifluoride in 14% methanol) reagent 2 ml (Morrison and Smith, 1964) was added into cool sample tube and flash with nitrogen gas. The sample tube was capped tightly and heated for 30 min at 100°C in water bath. 1 ml of iso-octane was added after cool mixture to 30-40°C and flash with nitrogen gas, cap and shake vigorously while still warm for 30 sec then added 5 ml saturated NaCl solution. The iso-octane layer was carefully transferred with a pasteur pipette into a screw cap glass vial and stored at -20°C until used for gas chromatography mass spectrophotometry.

A. Extraction and Preparation of Sample

Meat sample were extraction from Longissimus dorsi muscle was according to [4], meat sample (approximately 15 g) was homogenize with 90 ml chloroform-methanol (2:1 v/v) solution for 2 min and homogenize for 2 min after added 30 chloroform. The mixtures solutions of solvent and meat sample were filtrated by using Whatman filter paper No.1 in to separate flask that protect light by aluminium foil. The deionized water 30 ml and 5 ml 0.58% NaCl were added to it and leave overnight according to [15]. The mixture was dividing in to two layers and the top layer (methanol aqueous fraction) was discarded while the bottom layer containing fatty acids was transferred into erlenmeyer flask and evaporated to remove chloroform. Keep the extracted fat sample at -20oC for prepare sample for analysis fatty acid by GC.

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B. Determination of Fatty Acid by GC

The fatty acid composition of the FAME was determined on a Hewlett Packard 6890 model gas chromatograph (GC), equipped with a flame ionization detector (FID) and fitted with a SP-2560, 100 m × 0.25 mm × 0.20 µm capillary column (Supelco), 7673 controller, and split injection (Agilent Technologies Inc., Santa Clara, CA). The initial oven temperature was 70°C, held for 4 min. Thereafter, the temperature increased at a rate of 13°C /min to 175oC. Helium was used as the carrier gas at a flow rate of 1.0 ml/min. Both the injector and the detector were set at 250°C. Fatty acids were identified by comparing their retention times with the fatty acid methyl standards from Supelco, USA.

C. Statistic Analysis

Data were analyzed using SPSS 10.0 for windows in 2 × 2 factorial arrangement in CRD. The variances were 2 animal age (3 and 8 month) × 2 methods (surgical and burdizzo) were computed and tested for differences the data of fatty acid at 0.05 significance level. The model consisted of animal age, method of castration, and their interaction. All data are reported as means ± standard error that compared with Duncan test.

and 8 month) on fatty acid profile in goats. The fatty acid compositions of Longissimus dorsi from the all treatment groups are given in Table I. There was no significant difference either castrated method or ages on content of the saturated fatty acids or unsaturated fatty acid (P>0.05). These result are difference to those by [16] who reported that increasing age resulted in significantly with increased concentrations saturated fatty acids (SFA) (P<0.01). There was no interaction between castration method and age for fatty acids composition (P>0.05). The goats were castrated by surgical method had amount of total SFA approximately 59.45% and 61.54% at 3 and 8 months respectively. While the goats were castrated by budizzo method had amount of total SFA approximately 60.32% and 60.60% at 3 and 8 months respectively.

TABLE I
FATTY ACID PROFILE AS PERCENTAGE OF TOTAL FATTY ACID ± SE FROM
CASTRATED GOATS BY SURGICAL AND BUDIZZO METHOD AT 3 MONTH AND
8 MONTH

Fatty acid	Surgical method		Budizzo method	
	3 month	8 month	3 month	8 month
Linolelaidic Acid (C18:2n6t)	0.05±0.012	0.015±0.031	0.15±0.072	0.10±0.057
Linoleic Acid (C18:2n6c)	1.48±0.194	1.40±0.035	1.25±0.047	1.41±0.120
Gamma-Linolenic Acid (C18:3n6)	0.03±0.005	0.04±0.003	0.12±0.136	0.03±0.007
Alpha-Linolenic Acid (C18:3n3)	0.07±0.015	0.08±0.012	0.08±0.020	0.07±0.010
Eicosadienoic Acid (C20:2)	0.07±0.005	1.71±1.359	0.07±0.012	0.06±0.004
Eicosatrienoic Acid (C20:3n6)	0.07±0.014	0.06±0.008	0.08±0.016	0.06±0.010
Eicosatrienoic Acid (C20:3n3)	0.11±0.004	0.13±0.041	0.05±0.007	0.08±0.050
Arachidonic Acid (C20:4n6)	0.66±0.145	0.66±0.139	0.70±0.128	0.56±0.089
Eicosapentaenoic Acid (C20:5n3)	0.09±0.018	0.09±0.020	0.08±0.017	0.09±0.018
Docosadienoic Acid (C22:2)	0.35±0.057	0.44±0.121	0.42±0.049	0.36±0.057
Docosahexaenoic Acid (C22:6n3)	0.27±0.060	0.45±0.078	0.40±0.083	0.43±0.076
cis-9, trans-11 CLA (C18:2)	0.23±0.031	0.32±0.057	0.23±0.067	0.23±0.019
trans-10 cis-12 CLA (C18:2)	0.06±0.008	0.06±0.006	0.05±0.003	0.05±0.003
cis-9, cis-11 CLA (C18:2)	0.04±0.013	0.05±0.005	0.07±0.014	0.06±0.016
trans-9, trans-11 CLA (C18:2)	0.10±0.011	0.14±0.024	0.13±0.038	0.10±0.012
Total PUFA	3.66±0.568	5.77±1.431	3.86±0.184	3.68±0.408
PUFA/SFA	0.06±0.007	0.09±0.022	0.06±0.005	0.06±0.007

III. RESULTS AND DISCUSSION

This experiment was considered effect of two types of castrated method (surgical and budizzo) and different ages (3

IV. CONCLUSION

Either castrated method or ages had no significantly different on monounsaturated fatty acid (MUFA) ($P>0.05$) except erucic acid (C22:1n9) opposite with [8] who report that the fatty acid composition decrease after castration in rats. Interaction between castrated method and ages had significantly different in MUFA ($P<0.01$). Erucic acid content of the goats were castrated by budizzo method at 3 month had higher (0.08%) than other groups difference from report of Teye, 2009 that increase age had effect to the lowered the concentrations of linoleic acid (18:2), linolenic (18:3) and total polyunsaturated fatty acids (PUFA) ($P<0.001$). However, in this investigate the concentration polyunsaturated fatty acid (PUFA) and conjugated fatty acid isomer were not significantly different either castrated method or ages ($P>0.05$).

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