



HAL
open science

Effect of nutritional factors on biochemical, structural and metabolic characteristics of muscles in ruminants, consequences on dietetic value and sensorial qualities of meat

Yves Geay, Dominique Bauchart, Jean-François J.-F. Hocquette, Joseph Cucioli

► To cite this version:

Yves Geay, Dominique Bauchart, Jean-François J.-F. Hocquette, Joseph Cucioli. Effect of nutritional factors on biochemical, structural and metabolic characteristics of muscles in ruminants, consequences on dietetic value and sensorial qualities of meat. *Reproduction Nutrition Development*, 2001, 41 (4), pp.377. 10.1051/rnd:2001101 . hal-00900350

HAL Id: hal-00900350

<https://hal.science/hal-00900350>

Submitted on 11 May 2020

HAL is a multi-disciplinary open access archive for the deposit and dissemination of scientific research documents, whether they are published or not. The documents may come from teaching and research institutions in France or abroad, or from public or private research centers.

L'archive ouverte pluridisciplinaire **HAL**, est destinée au dépôt et à la diffusion de documents scientifiques de niveau recherche, publiés ou non, émanant des établissements d'enseignement et de recherche français ou étrangers, des laboratoires publics ou privés.

**Effect of nutritional factors on biochemical,
structural and metabolic characteristics of muscles
in ruminants, consequences on dietetic value
and sensorial qualities of meat**

Yves GEAY^{a*}, Dominique BAUCHART^a, Jean-François HOCQUETTE^a,
Joseph CULIOLI^b

^a Unité de Recherches sur les Herbivores, INRA, Clermont-Ferrand/Theix,
63122 Saint-Genès-Champanelle, France

^b Station de Recherches sur la Viande, INRA, Clermont-Ferrand/Theix,
63122 Saint-Genès-Champanelle, France

Some misprints appeared on page 3, in Section 2.1. At line 9, column 2, one should read: “B12 (1.5 to 2.5 $\mu\text{g}\cdot 100\text{ g}^{-1}$)” instead of “... $\text{mg}\cdot 100\text{ g}^{-1}$ ”. In Table I, the two last lines (vit. B12 and folates) and the proteins content of chicken (line 2, column 3) should be written as follows:

Table I. Comparison of cooked meats composition from beef, pork and chicken (from Favier et al. [29]).

	Breef (faux filet roasted)	Pork (filet roasted)	Chicken (meat and skin roasted)
Energy ($\text{kJ}\cdot 100\text{ g}^{-1}$)	700	667	678
Proteins ($\text{g}\cdot 100\text{ g}^{-1}$)	28.1	28.8	26.4
Lipids ($\text{g}\cdot 100\text{ g}^{-1}$)	6.0	4.8	6.2
Cholesterol ($\text{g}\cdot 100\text{ g}^{-1}$)	0.06	0.07	0.09
Fatty acids saturated/unsaturated	0.86	0.61	0.43
Iron ($\text{mg}\cdot 100\text{ g}^{-1}$)	3.0	1.5	1.3
Niacin ($\text{mg}\cdot 100\text{ g}^{-1}$)	4.5	4.7	7.7
Vit. E ($\text{mg}\cdot 100\text{ g}^{-1}$)	0.3	0.1	0.2
Vit. B6 ($\text{mg}\cdot 100\text{ g}^{-1}$)	0.4	0.4	0.4
Vit. B12 ($\mu\text{g}\cdot 100\text{ g}^{-1}$)	2.0	0.6	0.3
Folates ($\mu\text{g}\cdot 100\text{ g}^{-1}$)	15.0	6.0	8.0

* Correspondence and reprints
E-mail: yves.geay@wanadoo.fr