CARCASS AND MEAT QUALITY OF NEW ZEALAND WHITE RABBITS AS AFFECTED BY GIBBERELLIC ACID AND ANTIOXIDANTS.

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Abstract:

The objective was to evaluate the effects of gibberellic acid (GA3) and vitamin E and Selenium as antioxidants (AO) on carcass characteristics, chemical composition and meat quality of New Zealand white rabbits. After weaning age, all experimental rabbits were distributed into four treatments groups. The treatments 1, 2 and 3 were given 75 mg of GA3/1litr, 1 ml of AO/1litr and mixture of them (same concentrations) in drinking water, respectively during fattening period (20 weeks). While, the control group (C) had no addition in drinking water. The obtained results confirmed that gibberellic acid and antioxidants added groups had significant (P≤0.05) higher dressed carcass, liver percentages, carcass lengths, fatness, protein, Ca and Fe percentages of meat content. Likewise, significant effects were found on sensory attributes (tenderness and juiciness), texture and pH of meat. However, no significant differences in percentages of heart, kidney, dissectible fat, Lean: bone ratio, moisture, ether extract, ash, P, aroma, taste, flavor and water holding capacity (WHC) were found among all groups. Also, Na of meat content of antioxidants added groups were significantly lower than the control and GA3 groups. In conclusion, using gibberellic acid with or no antioxidants as a water supplement confirms its potentiality and non-harmful effect which matches with the consumer's desire and health.

Keywords:

Rabbits; gibberellic acid; antioxidants; carcass characteristics; meat quality.

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