

ABSTRACT

VARIETY OF FATTY ACIDS IN FRESH LAMB AND BEEF AND THEIR PRODUCTS IN DIFFERENT PART OF CARCASS

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This study aims to identify variation of fatty acids in fresh lamb and beef and their processed in different parts of carcass such as loin, round and flank. The research showed that total of fatty acids in beef loin was 66,02%, beef round was 64,54%, beef flank was 58,28%, lamb loin was 35,30%, lamb round was 36,35%, and lamb flank was 68,81%. The highest concentration of saturated fatty acid found in beef flank was 29,44 %, and the highest concentration of unsaturated fatty acids in lamb flank was 41, 67 %. The concentration of saturated fatty acid in fried beef and lamb were higher than fresh beef and lamb. The other hand, the concentration of unsaturated fatty acid in beef and lamb decreased after frying process. The boiled beef and lamb, both had concentration of saturated and unsaturated fatty acid were lower than fresh beef and lamb.

Keywords : fatty acids, beef, lamb, and carcass