

FATTY ACID PROFILE OF THREE FAT DEPOTS FROM SLAUGHTER OSTRICHES (*STRUTHIO CAMELUS*)

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Abstract. The aim of this study was to compare the content of fatty acids in ostrich back, breast and abdominal depot fat. Experimental material consisted of 20 Blue Neck ostriches coming from a private farm in Poland. Ostriches were slaughtered at the age of 12 months and abdominal, breast and back fat depot samples (from each bird) were evaluated for fatty acids composition. Fat from the back and the breast regions had a higher content of saturated fatty acids and these differences were statistically significant ($P \leq 0.01$) in relation to abdominal fat. Among saturated fatty acids, palmitic and stearic acids were found in the greatest amount, constituting 40.1 and 5.2% of total fatty acids, respectively. In the group of monounsaturated acids, oleic and palmitoleic acids were predominant, with the average content of 28.8 and 7.9% of total fatty acid content, respectively. The total PUFA content was on average 16.5% of total fatty acids, with linoleic acid being found in the greatest amount.

Keywords: abdominal fat, back fat, breast fat, fatty acids, ostrich