# Article information:

Inclusion of Grape Pomace in Finishing Cattle Diets: Carcass Traits, Meat Quality and Fatty Acid Composition-所有数据库  
<https://www.webofscience.com/wos/alldb/full-record/WOS:000866583400001>

# Article summary:

1. This study evaluated the effects of feeding a high amount of grape pomace to finishing cattle on quality attributes (e.g., shelf life) and the fatty acid composition of beef.

2. Feeding a high amount of grape pomace to finishing cattle reduced lipid oxidation and increased the meat content of several fatty acids linked to positive health outcomes in humans.

3. These findings suggest that dietary inclusion of grape pomace in finishing cattle diets could enhance the sensory quality of beef and the health value of beef lipids.

# Article rating:

Appears well balanced: The article presents the information in a reliable and balanced way, without biases and prejudices. The claims made in the article are well supported and, where applicable, all sides of the argument are given opportunity to present their point of view. The article appears trustworthy and reliable.

# Article analysis:

The article “Inclusion of Grape Pomace in Finishing Cattle Diets: Carcass Traits, Meat Quality and Fatty Acid Composition” is an informative piece that provides evidence for the potential benefits of including grape pomace in finishing cattle diets. The article is well-structured, with clear objectives, methods, results, and discussion sections that provide a comprehensive overview of the research conducted. The authors have provided sufficient evidence to support their claims, such as data from experiments conducted on 24 Jersey x Holstein crosses fed either a typical finishing diet or one containing 58% grape pomace (DM basis).

The article does not appear to be biased or one-sided; it presents both sides equally by providing evidence for both positive and negative effects associated with feeding a high amount of grape pomace to finishing cattle. For example, while it was found that feeding HGP compared to CON diet reduced lipid oxidation and increased the meat content of several fatty acids linked to positive health outcomes in humans, it was also noted that this could possibly limit growth performance. Furthermore, all claims made are supported by evidence from experiments conducted or other sources cited throughout the article.

The only potential issue with this article is that it does not explore any counterarguments or alternative perspectives on its findings; however, this is likely due to its focus on presenting evidence for its own claims rather than exploring other points of view. Additionally, there is no promotional content present in this article; instead, it focuses solely on providing factual information about its research findings without attempting to influence readers’ opinions or decisions regarding their use of grape pomace in finishing cattle diets.

In conclusion, this article appears to be trustworthy and reliable due to its lack of bias or one-sided reporting as well as its thorough presentation and support for all claims made throughout the text.

# Topics for further research:

* Grape pomace in cattle diets: effects on growth performance
* Grape pomace in cattle diets: fatty acid composition
* Grape pomace in cattle diets: meat quality
* Grape pomace in cattle diets: health benefits
* Grape pomace in cattle diets: alternative perspectives
* Grape pomace in cattle diets: promotional content

# Report location:

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