# Article information:

Enhanced oxidative stability of meat by including tannin-rich leaves of woody plants in goat diet-所有数据库  
<https://www.webofscience.com/wos/alldb/full-record/WOS:000483337000015>

# Article summary:

1. The aim of this study was to evaluate the effect of dietary incorporation of tannin-rich woody species on meat oxidative stability, carcass traits and meat quality in goats.

2. Changes in meat lipid profile among treatments were observed for oleic and elaidic acid contents. Meat total phenolic content and antioxidant activity did not differ among treatments; although, meat oxidative status after storage at room temperature, as well as under refrigerated and frozen conditions were different between control and both supplemented groups.

3. The inclusion of Acacia aroma and Larrea divaricata leaves in goat diet enhanced meat oxidative stability.

# Article rating:

May be slightly imbalanced: The article presents the information in a generally reliable way, but there are minor points of consideration that could be explored further or claims that are not fully backed by appropriate evidence. Some perspectives may also be omitted, and you are encouraged to use the research topics section to explore the topic further.

# Article analysis:

The article “Enhanced oxidative stability of meat by including tannin-rich leaves of woody plants in goat diet” is a research paper that examines the effects of incorporating tannin-rich woody species into the diets of goats on their meat quality, carcass traits, and oxidative stability. The authors present their findings from a three-treatment feeding trial where two tannin-rich species (Larrea divaricata and Acacia aroma) were tested at 12.5% dry matter basis against a control diet (alfalfa hay).

The article is generally reliable as it provides detailed information about the methods used in the experiment, such as the iso-protein and iso-energy diets given to each group, as well as the parameters measured such as intake, liveweight gain, carcass conformation, fatness, subcutaneous fat deposition, pH value, instrumental color evaluation, water holding capacity, total phenolic content, antioxidant activity, fatty acid profiles in meat etc. The authors also provide clear conclusions based on their results which are supported by evidence from their experiments.

However there are some potential biases that should be noted when evaluating this article. Firstly there is no mention of any possible risks associated with consuming these tannin-rich species or any potential side effects that may arise from consuming them over an extended period of time. Additionally there is no discussion about other factors that could affect the results such as environmental conditions or animal health status which could have an impact on the results obtained from this experiment. Furthermore there is no mention of any alternative methods or approaches that could be used to achieve similar results which would have provided more insight into how effective these tannin-rich species are compared to other methods available for enhancing meat quality and oxidative stability.

In conclusion this article provides a comprehensive overview of how incorporating tannin-rich woody species into goat diets can improve their meat quality and enhance its oxidative stability but further research should be conducted to explore other factors that could affect these results such as environmental conditions or animal health status before drawing any definitive conclusions about its effectiveness for improving overall goat health and wellbeing.

# Topics for further research:

* Risks associated with consuming tannin-rich species
* Environmental conditions and meat quality
* Animal health and meat quality
* Alternative methods for enhancing meat quality
* Impact of tannin-rich species on goat health
* Oxidative stability of meat from different species

# Report location:

<https://www.fullpicture.app/item/ffeb220e15a3d1ccab4448c0dfe2b4e8>