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CARCASS CHARACTERISTICS AND SENSORY EVALUATION OF MEAT FROM RABBITS FED CASHEW-NUT RESIDUE BASED DIETS

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ABSTRACT

A study was conducted for a 42-day period to evaluate the carcass characteristics and sensory quality of meat from 18 weaner rabbits (mixed breeds) fed cashew nut residue (CNR) based diets. The three diets used contained: 0, 10 and 20% CNR as a partial replacement for maize. The CNR based diets significantly ($P<0.05$) decreased the shrunk body weight, empty body weight, hot carcass weight, gastrointestinal tract, rack, loin, shoulder and legs. The inclusion of CNR in the diets did not significantly ($P>0.05$) influence the appearance, taste, juiciness, chewness, texture, aroma and overall acceptability. It can be concluded that cashew nut residue could be incorporated up to 20% in rabbit diet without deleterious effect on the meat quality.

Keywords: Carcass characteristics, sensory quality, weaner rabbits.