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Comparison of certain quality characteristics of lamb's meat produced in organic and conventional systems

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In recent years the production of organic food in the world is undergoing a true expansion, with which the habits of the consumers are also changing and in growing numbers are deciding to consume products of organic origin, including meat. The goal of the work is a comparison of certain quality characteristics of lamb's meat from lambs bred in a certified organic production, according to regulations equivalent with EU/Reg.834/2007 and of lamb's meat from lambs bred in a conventional production system in the traditional way. From the performed analysis a more favourable chemical composition and average content of fatty acids is determined in lamb's meat obtained from the organic production system compared to the meat from the conventional system. The results from the research will affirm and encourage the development of organic production of lamb's meat with higher nutritional quality.

Biography

Tatjana Kalevska is a Doctor of biotechnical science employed at the Faculty of Technology and Technical Science-Veles, University St. Klement Ohridski - Bitola. She has participated at many conferences, symposia, seminars and projects, with emphasis on the following as most significant: TEMPUS FOODLINKS Improving Academia-Industry links in food safety and quality (158714-TEMPUS-ES-TEMPUS-JPHES) and project "Training in technology of sheep and goat cheese production" MAASP, SIDA with a study period in R.Greece. She is author and co-author of several scientific papers, published in the country and abroad.

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