

## Biochemical Characterization of Meat Goat in Algeria

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**Abstract :** The aim of this study was the characterization of the goat meat by the determination of quantity and the quality in Batna region. The first part was the evaluation of production and consumption. The investigations show that the goat meat third after mutton and beef, it's especially consumed by the indigenous population located in the Mountain and steep area. The second part of this review treats nutritional quality of this meat by the quantification of the chemical composition, including fat profile, and establishes a link between animal age and the values of these parameters. Moisture, fat contents, and cholesterol levels varied with age. Because of the decreasing level of cholesterol in the Chevon meat, it is more recommended for consumption to prevent or reduce the incidence of coronary disease and heart attack.

**Keywords :** biochemical composition, cholesterol, goat meat, heart attack

**Conference Title :** ICASVM 2015 : International Conference on Animal Science and Veterinary Medicine

**Conference Location :** Paris, France

**Conference Dates :** February 23-24, 2015