

## Result of Fatty Acid Content in Meat of Selenge Breed Younger Cattle

**Authors :** Myagmarsuren Soronzonjav, N. Togtokhbayar, L. Davaahuu, B. Minjigdorj, Seong Gu Hwang

**Abstract :** The number of natural or organic product consumers is increased in recent years and this healthy demand pushes to increase usage of healthy meat. At the same time, consumers pay more attention on the healthy fat, especially on unsaturated fatty acids. These long chain carbohydrates reduce heart diseases, improve memory and eye sight and activate the immune system. One of the important issues to be solved for our Mongolia's food security is to provide healthy, fresh, widely available and cheap meat for the population. Thus, an importance of the Selenge breed meat production is increasing in order to supply the quality meat food security since the Selenge breed cattle are rapidly multiplied, beneficial in term of income, the same quality as Mongolian breed, and well digested for human body. We researched the lipid, unsaturated and saturated fatty acid contents of meat of Selenge breed younger cattle by their muscle types. Result of our research reveals that 11 saturated fatty acids are detected. For the content of palmitic acid among saturated fatty acids, 23.61% was in the sirloin meat, 24.01% was in the round and chuck meat, and 24.83% was in the short loin meat.

**Keywords :** chromatogram, gas chromatography, organic resolving, saturated and unsaturated fatty acids

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