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# **Czech J. Food Sci.**

## **I. Revilla, M. A.**

## **Lurueña-Martínez, M.**

**A. Blanco-López, A. M.  
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Pérez:**

## **Comparison of the Sensory Characteristics of Suckling Lamb Meat: Organic vs Conventional Production**

Czech J. Food Sci., 27 (2009): S267-  
S270

40 *L. dorsi* muscles from the left half carcass of suckling lambs raised under both organic and conventional systems were evaluated by a sixteen-member trained panel, following QDA methodology. After developing a common vocabulary for the evaluation of characteristics, 30 meat descriptors in raw and grilled meat were selected. Additionally, overall appreciation was

evaluated by 140 consumers in a home-use test. The results obtained show that the appearance of the organic meat was more fibrous, darker, and with a lower aroma intensity than the conventional counterpart, but with no differences in homogeneity or juiciness. In grilled meat, the organic samples had less subcutaneous fat, less fatness, a less fibrous texture and less aroma intensity, but also less juiciness. Regarding overall appreciation, the consumers gave higher scores to the organically produced samples.

**Keywords:**

QDA analysis; suckling lamb; organic production; consumer preferences

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