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The GC-FID Fatty Acid Analysis of the Calf Meat: The dependence of Pasture vs. Food Farming Systems

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This primary objective of this study's was to examine the concentration dependence between fatty acids and the possible patterns that differs two specific agricultural systems based on the presence or absence of graze practices. Specifically, the study evaluated the effect of grazing on the fatty acid concentration and composition of meat samples collected from two farms during the 2022 season.

It is vital to incline that these farms were methodically selected to guarantee that their non-grazing season locations and management practices were matching. The fatty acids were determined using gas chromatography¹⁻². The obtained results confirmed differences in the fatty acid compositions of meat samples from grazing and non-grazing agricultural systems^{4,5}. Obtained data signposted that the presence or absence of grazing practices has a tremendous effect on the fatty acid composition of calf meat^{3,5}. In terms of the differences in fatty acid concentration among the two agricultural systems, valuable results were obtained, showing the potential influence of grazing practices on the nutritional features of meat. These obtained data have a significant consequence for producers, consumers, and the agricultural industry as a whole. Further analysis and investigation of this subject could give significant insights to the development of environmentally accountable and sustainable agricultural practices that maximize the nutritional value of meat products.

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