



# GATÚ

The good news from the field

ONLINE



## Meat of cattle fed by pastures has twice anticancer than feedlot cattle



According to an Argentine study, conjugated linoleic acid (CLA) also helps prevent obesity and atherosclerosis. The research focused on cuts of Angus animals, and showed that the feeding (grains) in confinement reduces the beneficial substances.

The INTI quantifies the content of conjugated linoleic acid (CLA) in beef cattle, the only source of fatty acids with anticancer properties, accepted by the National Academy of Sciences of the United States.

The INTI-Meat Center is working with the Argentine Angus Association in the identification and quantification of the levels of conjugated linoleic acid (CLA) in beef cattle of this breed. The study also compares the results obtained from: only grazing feeding, grazing feeding with grain (usually corn) and feedlot (grains in corral).

The results showed that Angus animals fed on pasture and pastures with grains at the end have higher amount of CLA, sometimes more than double, than animals fed in feedlots.

CLA is not the only source of fatty acids with anticancer properties accepted by the National Academy of Sciences of the United States, but it has also shown to have beneficial properties for the prevention of atherosclerosis and reduction of the deposition of cholesterol and body fat, among other benefits to health.

The work focuses on certified Angus samples, made in the same way they are usually prepared and marketed in order to increase the representative results of the concrete product from the market, not production from cattle feed by induced methods.

The presence of polyunsaturated fatty acids in the animals fed by pasture and the time it will hold a certain diet modify the deposition of lipids in Animals and, in particular, the concentration of CLA.

Although the rumen has a great ability to saturate fatty acids, this process is not complete, allowing the absorption of fatty that escape the rumen hydrogenation, ensuring a high concentration of CLA or its precursor susceptible to enzymatic action.

The INTI-Meat Center, which has the support of the INTI-Tissue Center for the processing and understanding of this project statistical information presented, with the Argentine Association of Angus, the results of the first stage of the research in The PGG Wrightson World Angus Congress - Forum 2013 where it was described quantitatively and qualitatively, the presence of CLA in certified and marketed Angus meat.

Source: *Perulacte*



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