

**Effect of nutritional factors on biochemical,
structural and metabolic characteristics of muscles
in ruminants, consequences on dietetic value
and sensorial qualities of meat**

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Some misprints appeared on page 3, in Section 2.1. At line 9, column 2, one should read: “B12 (1.5 to 2.5 $\mu\text{g}\cdot 100\text{ g}^{-1}$)” instead of “... $\text{mg}\cdot 100\text{ g}^{-1}$ ”. In Table I, the two last lines (vit. B12 and folates) and the proteins content of chicken (line 2, column 3) should be written as follows:

Table I. Comparison of cooked meats composition from beef, pork and chicken (from Favier et al. [29]).

| | Breef (faux filet roasted) | Pork (filet roasted) | Chicken (meat and skin roasted) |
|---|-------------------------------|-------------------------|------------------------------------|
| Energy ($\text{kJ}\cdot 100\text{ g}^{-1}$) | 700 | 667 | 678 |
| Proteins ($\text{g}\cdot 100\text{ g}^{-1}$) | 28.1 | 28.8 | 26.4 |
| Lipids ($\text{g}\cdot 100\text{ g}^{-1}$) | 6.0 | 4.8 | 6.2 |
| Cholesterol ($\text{g}\cdot 100\text{ g}^{-1}$) | 0.06 | 0.07 | 0.09 |
| Fatty acids saturated/unsaturated | 0.86 | 0.61 | 0.43 |
| Iron ($\text{mg}\cdot 100\text{ g}^{-1}$) | 3.0 | 1.5 | 1.3 |
| Niacin ($\text{mg}\cdot 100\text{ g}^{-1}$) | 4.5 | 4.7 | 7.7 |
| Vit. E ($\text{mg}\cdot 100\text{ g}^{-1}$) | 0.3 | 0.1 | 0.2 |
| Vit. B6 ($\text{mg}\cdot 100\text{ g}^{-1}$) | 0.4 | 0.4 | 0.4 |
| Vit. B12 ($\mu\text{g}\cdot 100\text{ g}^{-1}$) | 2.0 | 0.6 | 0.3 |
| Folates ($\mu\text{g}\cdot 100\text{ g}^{-1}$) | 15.0 | 6.0 | 8.0 |

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