

## **Meat of feral animals as raw material for diet or medioprophyllactic meat foods**

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Today there is a drop in production of meat and meat foods in meat production. This is due to a considerable reduction in the number of cattle and pigs, and the high cost of meat and meat products, as well as consumers' distrust in meat derived from industrially grown animals using a variety of chemical additives, antibiotics, stimulants and hormones in their fattening. Traditionally, in our country, meat products are made from beef, pork and poultry. However, from the point of view of the science of food, these types of raw meat is largely inferior to the meat of wild animals, which has always been a healthy and nutritious food.

Meat of wild animals is always considered to be something exclusive. Thus, the average consumption of the meat in Europe is 400 grams per capita per year. Wild ungulates take high, and in many countries leading role in hunting industry, in addition, the benefits are obvious exploitation of wild plant mammals, such as: more complete and efficient use of unproductive lands, a wide range of different food consumptions, and hence low cost of meat, resistance to diseases and natural disturbances, high commercial quality of meat, delicious, dietary and anti-cholesterol qualities of meat, possibility of multiple use (industrial, sport hunting, and various forms of breeding). The nutritional value of meat due to its composition of complete proteins, containing the essential amino acids (valine, leucine, isoleucine, lysine, methionine, threonine, tryptophan, phenylalanine), interchangeable - alanine, histidine, hydroxyproline. Each protein in the organism is unique and exists for a particular purpose, the proteins are not interchangeable. They are synthesized in the organism from amino acids, which are formed by the breakdown of proteins that are in food. Thus it is an amino acid, but not the proteins are the most valuable nutrients.

We have studied the examples of meat: wild boar, pork, hare, rabbit, red deer, reindeer and sika deer, beef. Among the most irreplaceable amino acids the largest quantity of methionine is in meat of red deer (2,56 gr/100 gr of protein), the largest quantity of threonine is in the meat of wild boar (5,56 gr/100 gr of protein), which is rich in tryptophan (1,37 gr/100 gr of protein), the largest quantity of phenylalanine are in meat (4,14 gr/100 gr of protein). Meat of wild animals is particularly rich in essential amino acids. Arginine, aspartic acid and histidine are mostly in the meat (7,32; 9,82; 1,73 gr/100 gr of protein correspondingly). There is much glycine in reindeer (7 gr/10 gr of protein), and the largest quantity of glutamic acid are in meat of different species of deer (16,7 gr/100 gr of protein). Minerals do not have energy value, but human life is impossible without them. The greatest amount of potassium and sodium is found in deer meat (333 mg per 100 gr of meat and 84 mg in 100 gr of meat correspondingly), hare is rich in calcium and zinc (21 mg in 100 gr of meat and 2985 mkg in 100 gr of meat correspondingly). Unlike meat of farm animals meat of wild animals contains less fat that is saved on the inside and subcutaneous tissues, and in the muscle tissues it is usually absent.