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EVALUATION OF SUGAR CANE CROP RESIDUES IN BEEF CATTLE FEEDING SYSTEMS.

Nasca J.A.¹; Molina A.¹; Canteros F.H.¹; García Posse F.¹; Hernández O.¹; Franck C.²; Banegas N.³ & Ricci H.R.³

¹Instituto de Investigación Animal del Chaco Semiárido-INTA. ²Asesor privado. ³Facultad de Agronomía y Zootecnia - UNT. 4013 Tucumán. Argentina. E-mail: jnasca@correo.inta.gov.ar

Sugar cane residues could be used in beef cattle systems as a feed resource. This alternative might be effective in reducing feeding costs and environmental impact. Objective: to evaluate sugar cane crop residues as a feed resource in growing steers. The experiment was conducted at INTA Leales, Tucumán. The design was cross-over, 3 treatments, 4 experimental units and 3 periods of evaluation. Treatments: T1: sugar crop residue (SCR); T2: SCR+1kg Soybean meal; T3: SCR+1kg Soybean meal+0.4kg corn. The SCR quality was: 80% DM; 5.3%CP; 70.4% NDF; 43.4% ADF; 55% DMIVD. We evaluated individual daily feed intake (FI) and daily weight gain (WG) of bradford steers with 201±12 kg initial live weight. Differences between treatments means were compared by Tukey's test (p<0.05). Means with different letters indicate significant differences. The FI (DM kg) was 2.4±0.13b; 3.9±0.30a and 4.5±0.26a for T1, T2 and T3 respectively. The FI was significantly higher for T2 and T3 than T1. The WG (gr/steer/day) was T1: -50c; T2: 354b and T3: 595a. The results showed that sugar cane crop residues with a strategic supplementation could be use in growing categories. SCR alone is not recommended for these categories.

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ENERGETIC METABOLISM IN THE SEASONAL CYCLE OF *Tupinambis merianae* LIZARDS

Chamut S.; Arce O. & Manes M.E.

Facultad de Agronomía y Zootecnia. Universidad Nacional de Tucumán. Florentino Ameghino s/n. 4105 El Manantial, Tucumán. E-mail: schamut@fbqf.unt.edu.ar

Tupinambis lizards, like other ectothermic vertebrates, depend on external sources of heat to regulate their body temperature, which induces a period of inactivity (hibernation) during the cold months in subtropical and temperate regions. This seasonal lethargy is usually accompanied by a drastic decrease in metabolic activity and body temperature, during which the animals are inactive and do not feed. However, during this period, energy resources for the maintenance of vital functions are needed. The aim of our study was to determine the existence of changes in the energy metabolism of *Tupinambis merianae* during the seasonal cycle. We identified plasma levels of glucose, cholesterol, triglycerides and lipase at different stages of the annual cycle using 10 captive adults of both sexes. To enable individual monitoring, each animal was implanted with a microtransponder. Values for glucose, cholesterol, and triglycerides were elevated during the active phase, decreasing towards its end. Simultaneously, lipase activity was relatively low. In contrast, during hibernation, the maximum values of lipase activity were observed associated with minimal levels of glucose and triglycerides. These results indicate that the animals used primarily carbohydrate metabolism during the active stage, changing to a strictly lipid form during dormancy.

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FRESH PORK CONSUMPTION DETERMINED BY CONSUMER AND SEX

Mouteira M.C.¹; Pastorelli V.²; Tamburini V.²; Corva S.²

¹Fac. of Agronomy, UNLP. ²Fac. of Veterinary, UNLP. 1900 La Plata. E-mail: mouteiracecilia@yahoo.com.ar

This study was conducted to determine the difference between fresh pork consumption according to consumer sex in La Plata. Information was collected with a questionnaire of closed and semi-open questions with a population of 240 men and 161 women. Data were analyzed by correspondence analysis and descriptive statistics. 56% of the men and 66% of the women eat pork. 35% of the men and 43% of the women substitute pork for beef when they cannot get it and 74% of the men and 80% of the women consider it tender. 32% of the men accompany pork meat with raw vegetables and women with potatoes (17%) or raw vegetables (21%). The correspondence analysis between men and women showed the following values of inertia (p <0.05): different meat cuts: 7%; reasons for consumption: 3%; reasons for non-consumption: 12%, cooking methods: 1%, who cooks: male or female: 11%. The reason for consumption "for pleasure" presented the most significant value of inertia: 81% (p <0.05); the choice cooking system "grilled" and "indifferent" showed values of inertia of 33% and 42% (p <0.05) respectively, and who cooks "man" 43% and "indifferent" 34% (p <0.05). In conclusion, it is evident that there are no differences in the consumption habits of fresh pork between men and women in La Plata.