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Effect of lipid sources on fatty acid profiles of meat from pasture- and feedlot-finished Nellore bulls

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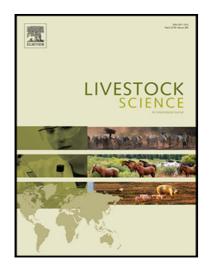




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Highlights

- The diet containing protected fat increased CLA in the muscle, compared to the other diets.
- The C18 Δ^9 -desaturase index was higher in the muscle of feedlot-finished bulls, compared to pasture-finished animals.
- The diet containing protected fat decreased the elongase concentrations, compared to the other diets.
- Pasture-finished bulls fed lipid-supplemented diets had higher fatty acid concentrations in muscle.

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