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**A STUDY OF THE NUTRITIVE VALUE  
OF NEW ZEALAND MEATMEALS**

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A Thesis Presented in Partial Fulfilment  
of the Requirements for the Degree of  
Master of Agricultural Science  
in the Victoria University of Wellington.

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by

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## TABLE OF CONTENTS

	<u>Page</u>
INTRODUCTION	1
CHAPTER I REVIEW OF LITERATURE	2
A. The Meatmeals.	2
(1) The Composition of the Meatmeals.	2
(2) The Processing of Meatmeal.	4
(3) The Amino Acid Content of Meat By-Products.	4
(4) A Comparison of the Amino Acid Content of the Meat Scrap Protein and Meat Protein.	7
B. The Effect of Heat on the Nutritive Value of the Protein of Animal Products.	8
(1) Fishmeals.	8
(2) Meat.	9
C. The Mechanism Responsible for the Reduction in the Nutritive Value of Heated Proteins.	10
(1) The Role of Lysine in the Reduction of the Nutritive Value of Heated Proteins.	10
(2) The Non-Carbohydrate Retention Reaction.	11
(a) Discussion on the Non-Carbohydrate Retention Reaction.	11
(b) The Postulated Mechanism Involved in the Non-Carbohydrate Retention Reaction.	12
(3) The Maillard Reaction.	14
(a) The Reactions Involved and the Factors Influencing the Rate of the Reactions.	14
(b) The Implications of the Maillard Reaction on the Nutritive Value of Proteins.	20
(c) The Maillard Reaction in Fish Products.	21

	<u>Page</u>
D. The Effect of the Non-Carbohydrate and the Maillard Reaction on the Enzymatic Liberation of Lysine.	22
(1) The Maillard Reaction.	22
(2) Non-Carbohydrate Retention Reaction.	22
(3) The Availability of Lysine in Heat Processed Animal Products.	23
E. The Available Lysine and its Estimation.	24
F. Supplementation of the Meatmeals with Amino Acids.	27
G. The Influence of Varying Calcium and Phosphorus Levels on the Growth Rate of the Chickens.	27
H. An Outline of the Present Study on the Nutritive Value of N.Z. Meatmeals.	29
 CHAPTER II	
MATERIALS, METHODS AND EXPERIMENTAL.	31
A. Materials.	31
(1) Meatmeal.	31
(2) Autoclaved Meat.	31
B. Methods.	32
(1) Autoclaving Meat Samples.	32
(2) Sampling Procedure.	32
(3) The Chemical Analysis of the Foodstuffs.	33
(a) Moisture.	33
(b) Crude Protein.	33
(c) Fat.	33
(d) Ash.	34
(e) Calcium.	34
(f) Phosphorus.	35
(g) "Available lysine".	35
(4) Experimental Brooder.	36
(a) The Brooders.	36
(b) The Watering Unit.	36
(c) The Feeding Unit.	36
(5) The Management of the Chickens.	39
(a) The Pre-Experimental Period.	39
(b) The Experimental Period.	40
(c) The Weighing Procedure used for Chickens.	41
(d) The Measurement of the Daily Feed Intakes.	41

	<u>Page</u>
G. Experimental.	41
(1) The Experiments.	41
Experiment I	41
Experiment II	42
Experiment III	43
Experiment IV	43
Experiment V	44
(2) The Experimental Diets.	45
(a) Preparation of the Diets.	45
(b) The Experimental Diets.	46
Experiment I	46
Experiment II	48
Experiment III	50
Experiment IV	51
Experiment V	53
CHAPTER III RESULTS	56
The Meatmeals.	56
Experiment I	58
Experiment II	70
Experiment III	75
Experiment IV	84
Experiment V	86
CHAPTER IV DISCUSSION	89
(1) The Factors Affecting the Nutritive Value of Meatmeals.	89
(2) The Chemical Evaluation of Meatmeals.	93
CHAPTER V SUMMARY	96
BIBLIOGRAPHY	98
APPENDICES	

## LIST OF TABLES

		<u>Page</u>
<u>Table I</u>	The Approximate Amino Acid Content of Gelatin and Elastin ( N x 6.25).	3
II	The Amino Acid Content of Meat By-products.	5
III	The Amino Acid Content of Meat.	6
IV	The Amino Acid Content of Meat and Meat Scrap.	7
V	The Effect of Heat on Fishmeals.	9
VI	The Experimental Diets Fed in Experiment I.	47
VII	The Experimental Diets Fed in Experiment II.	49
VIII	The Experimental Diets Fed in Experiment III.	50
IX	The Experimental Diets Fed in Experiment IV.	52
X	The Experimental Diets Fed in Experiment V.	55
XI	The Analysis of the Meatmeals.	56
XII	The Range of Values for Ash, Protein, Fat, and Moisture obtained in the Analysis of the Meatmeals.	57
XIII	The Analysis of Covariance: Longburn (Trial I); Longburn (Trial II).	58
XIV	Analysis of Covariance: Trial I Meatmeals.	60
XV	Analysis of Covariance: Trial II Meatmeals.	62
XVI	Analysis of Covariance: Trial II Meatmeals, except Waitara and Makarewa.	64
XVII	Analysis of Covariance: Waitara and Makarewa.	65
XVIII	The Regression Coefficients of the Meatmeals.	66
XIX	The Relative Potencies of the Meatmeals.	67
XX	Comparisons between the Nutritive Values of the Meatmeals.	68
XXI	The Calcium and Phosphorus Content of the Experimental Diets Fed in Experiment I.	70
XXII	The F-test for the Feed Intakes.	71

	<u>Page</u>	
XXIII	An Analysis of Variance of the Weight Gain Measured on Diets containing 0.3%, 0.8% Phosphorus and 0.5%, 0.9%, 1.4% Calcium.	71
XXIV	The Table of Means.	72
XXV	An Analysis of Variance of Varying Calcium Levels (0.5%, 0.9%, 1.4% and 1.9%) in Diets containing 0.8% Phosphorus.	74
XXVI	The Analysis of the Meat Samples.	75
XXVII	The "Available Lysine" of the Meat Samples.	76
XXVIII	The Reduction in "Available Lysine" when the Autoclaved Meat Samples were Compared to the Freeze Dried Meat.	77
XXIX	Analysis of Covariance: Freeze Dried Meat; Autoclaved Meat (5 minutes at 240°F).	78
XXX	Analysis of Covariance: Freeze Dried Meat; Autoclaved Meat (25 minutes at 240°F).	79
XXXI	Analysis of Covariance: Freeze Dried Meat; Autoclaved Meat (2 hrs. at 240°F).	80
XXXII	Analysis of Covariance: Freeze Dried Meat; Autoclaved Meat (2 hrs. at 270°F).	81
XXXIII	The Average Weekly Gain of Freeze Dried Meat; Meat Autoclaved for 2 hrs. at 240°F and for 2 hrs. at 270°F.	83
XXXIV	Analysis of Covariance: Meatmeal (control); Meatmeal (lysine supplemented).	84
XXXV	The Gross Protein Value and the "Available Lysine" of Meatmeals.	86

## LIST OF FIGURES

<u>Figure</u>		<u>Page</u>
1	The Reactions of the Maillard Reaction.	18
2	The Difference between Results by Acid Hydrolysis and Enzymes.	25
3	A General View of the Layout of the Experimental Brooder.	37
4	The Watering Unit.	38
5	The Feeding Unit.	38
6	The Influence of the Varying Levels of Protein on the Growth Rate of the Chicken.	69

## LIST OF GRAPES

<u>Graph</u>		<u>Page</u>
I	The Regression Lines of Trial I Meatmeals.	61
II	The Regression Lines of Trial II Meatmeals.	63
III	The Regression Lines of the Freeze Dried and Autoclaved Meats.	82
IV	The Regression Lines of L-lysine Supplemented Meatmeal and the Control Meatmeal.	85
V	The Gross Protein Value and "Available Lysine".	88

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