# Maximising Omega-3 in Beef and Lamb

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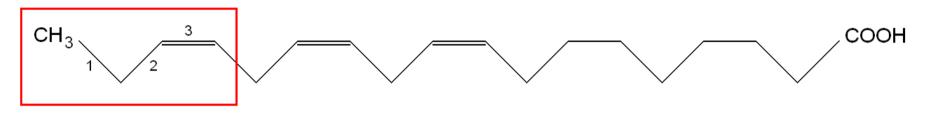


## **Omega-3 in Plants and Meat**

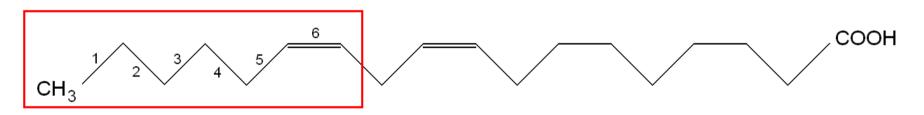
- What are omega-3 fatty acids
- How do we alter them in plants and meat
- What are the implications for our diet



## **Omega-3 and Omega-6 in Plants**



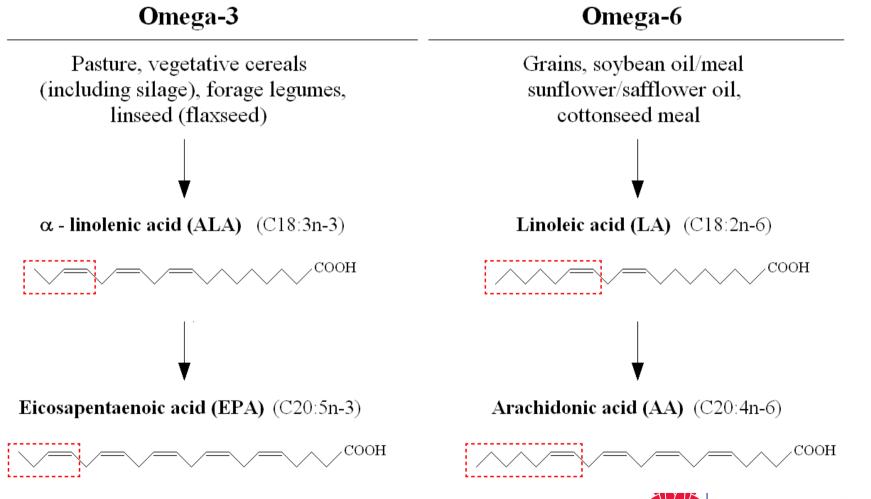
α-linolenic acid (ALA) - C18:3n-3 - Omega-3



linoleic acid (LA) - C18:2n-6 - Omega-6



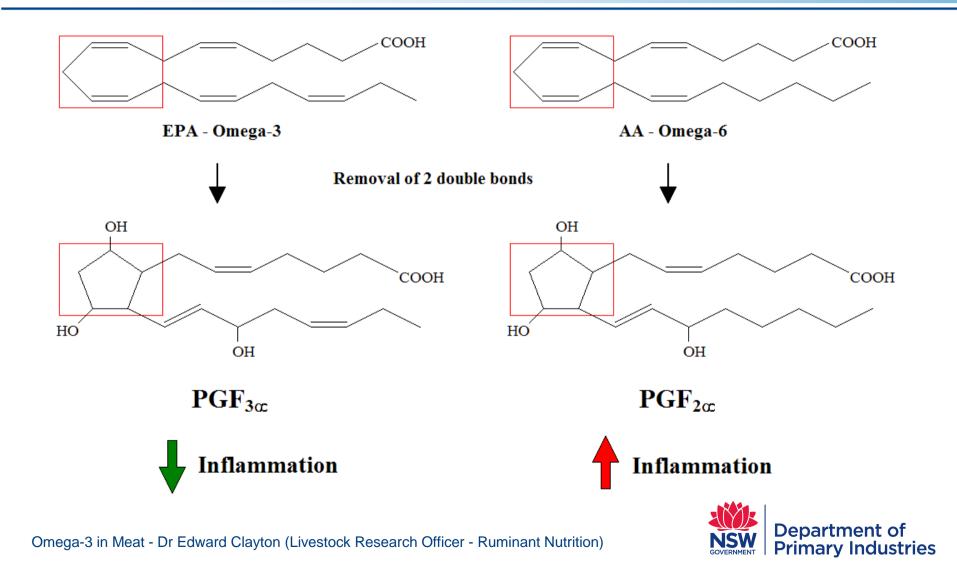
#### Sources of Omega-3 and Omega-6



Omega-3 in Meat - Dr Edward Clayton (Livestock Research Officer - Ruminant Nutrition)

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#### **Metabolism to Prostaglandin**



## **Omega-3 in Animal Feed**

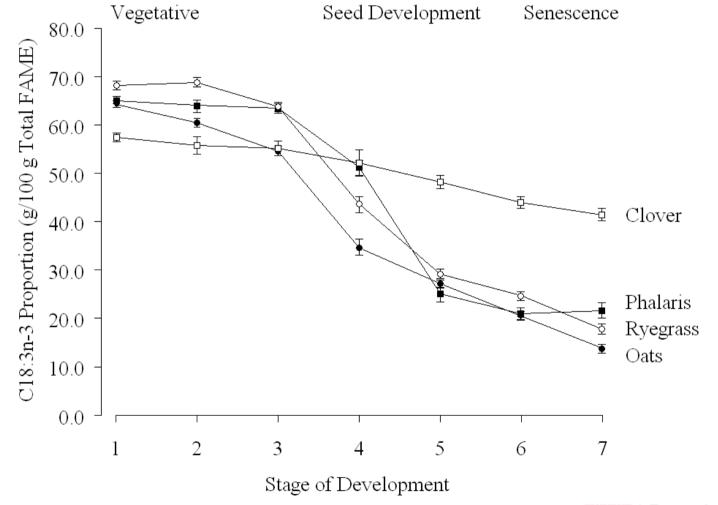
Forage	Туре	Omega-3 (%)	Omega-6 (%)	n-6:n-3 Ratio
Pasture	Improved	47.9	10.0	0.21
Pasture	Lucerne	46.6	14.7	0.32
Cereal	Oat/Pea	44.9	14.8	0.33
Pasture	Native/Improved	28.8	18.0	0.62
Silage	Ryegrass	49.1	3.59	0.31
Silage	Oats	37.1	13.3	0.36
Silage	Barley	31.4	12.8	0.41
Grain	Oats	1.1	33.7	31.5
Grain	Barley	4.3	47.6	11.0
Grain	Maize	11.0	52.5	4.8
Cottonseed	CSM	0.3	42.7	164.3



# **Manipulating Omega-3 in Forages**

- Species
- Stage of growth
- Fertiliser application
  - In particular, N status

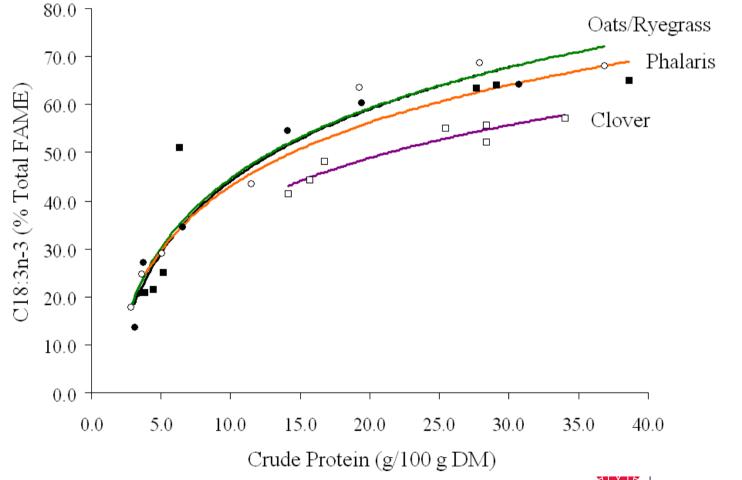
#### **Species and Stage of Growth**





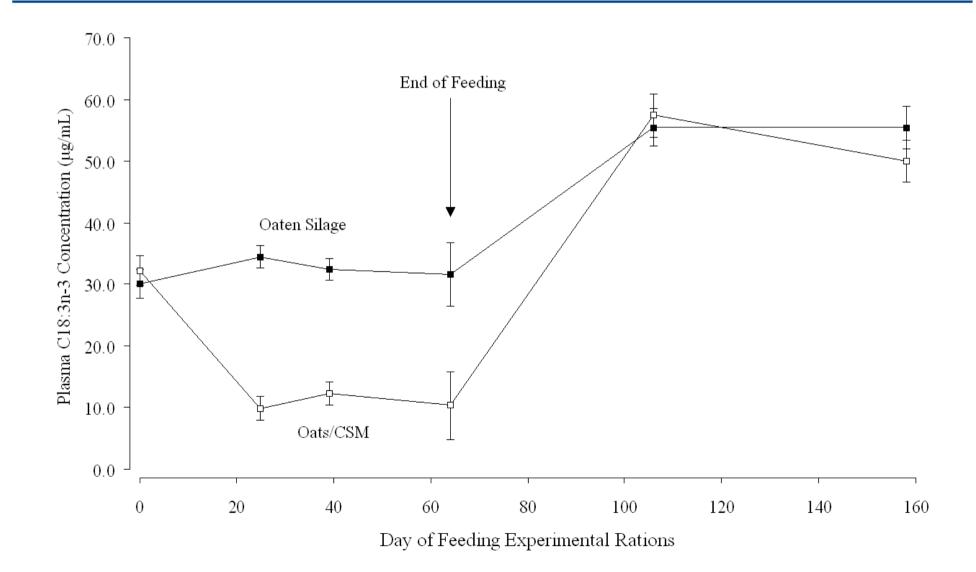


#### **Species and Protein Content**

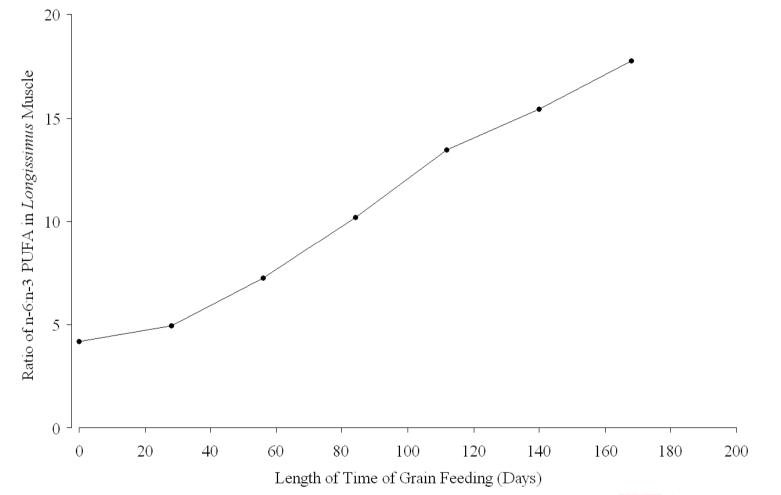




#### **Depleting Omega-3 - Grain Feeding**



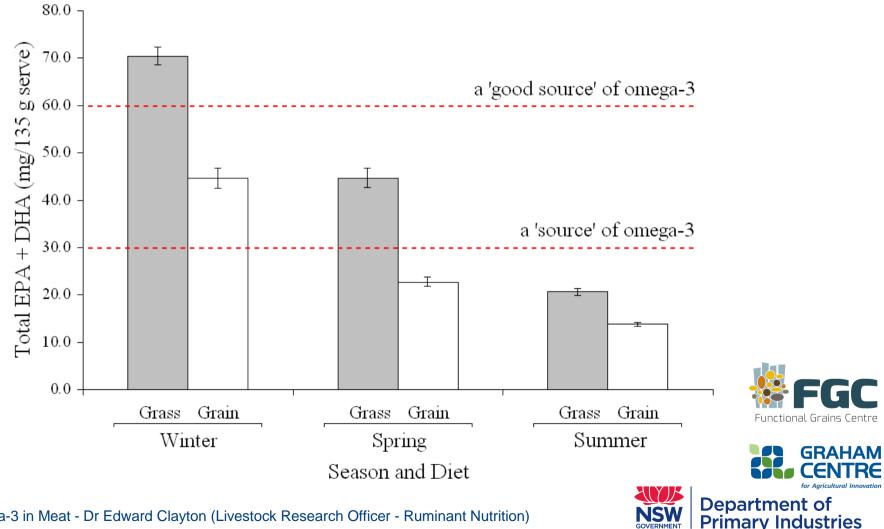
#### **Grain Feeding - Cattle**



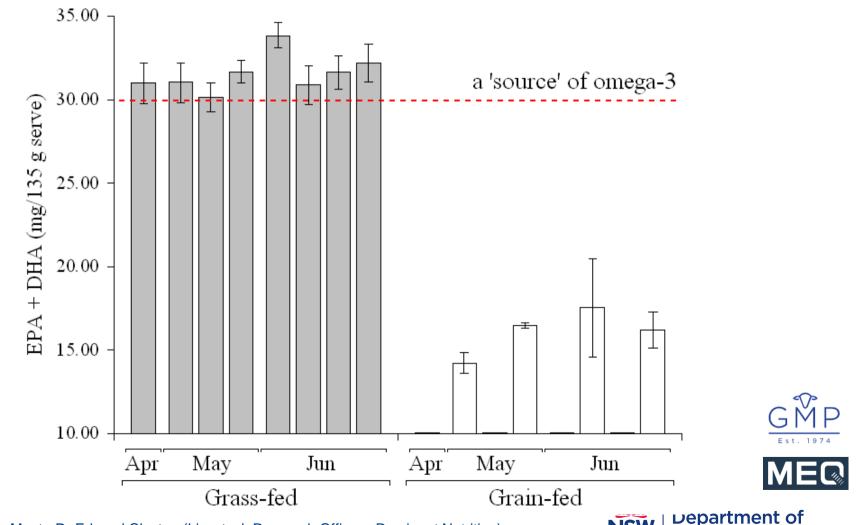
Source: Duckett et al. (1993) < Research Officer - Ruminant Nutrition)



## **Omega-3 in Beef - Season and Feeding**



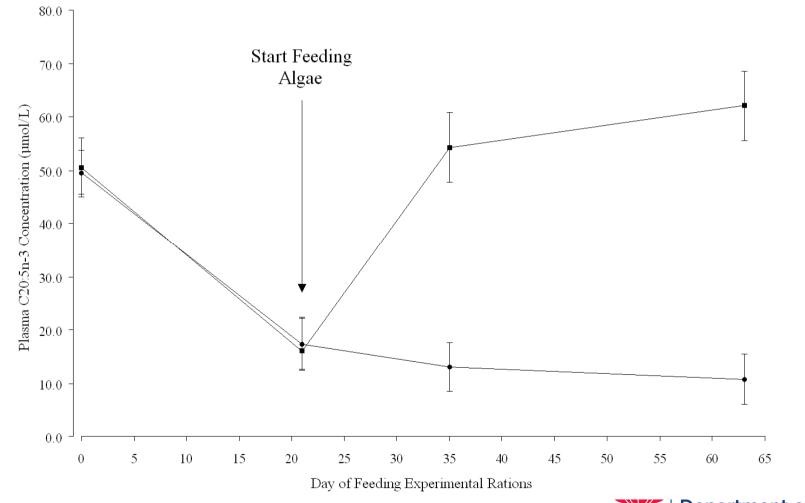
#### **Omega-3 in Lamb - Diet/Season**



Omega-3 in Meat - Dr Edward Clayton (Livestock Research Officer - Ruminant Nutrition)

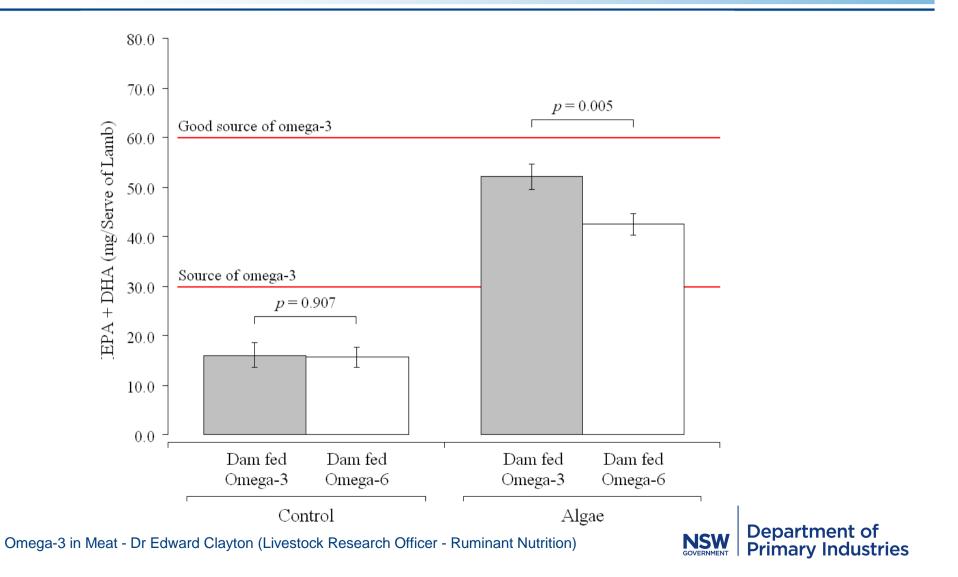
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#### **Feeding Algae to Lambs**

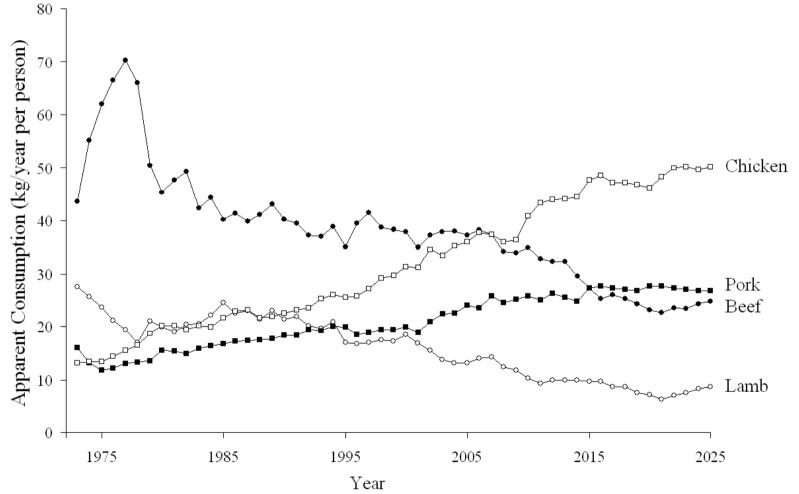




#### Algae and Omega-3 in Lamb



#### Intake of Meat in Australia





# Current Intake (g/day per person)

- Beef/veal = 68.0 g/day
- Sheep meat = 23.4 g/day
- Fish = 18.6 28.0 g/day (Average)
- However, the median intake of fish = 0 g/day
- We need other sources of omega-3 rather than fish



#### **Recommended Intakes of Omega-3**

#### Suggested Dietary Target (Adults) = 520 mg/d



























Australian Nutrient Reference Values, NHMRC (2006)

## **Omega-3 Intake from Beef/Lamb**

- Recommended intake for males = 160 mg/d
- Total intake from Beef/Lamb
- Low omega-3 meat 32 mg/day (20% RDI)
- High omega-3 meat 115 mg/day (71% RDI)



## Summary

- The main factor influencing the amount of omega-3 in meat is diet
- Maximising the amount of omega-3 in forages can enhance omega-3 in meat
- Red meat could contribute significantly to total omega-3 intake in Australia
- Future work will identify production strategies to maximise omega-3 in red meat



## Acknowledgements

- McCaughey Memorial Trust
- Meat and Livestock Australia
- NSW DPI Feed Quality Service
- MEQ Probe
- Gundagai Meat Processors (GMP)
- Craig Lihou, Tim Dale, Michael Friend
- Paul Meggison (Ausfarm Nutrition)
- Murray and Bryce Ridell (Multicube)

