

## RESEARCH ON THE CHEMICAL CHARACTERIZATION OF MEAT HARVESTED FROM RABBITS AND HARES

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*Due to the need to enlarge the range meats and respond to consumer demand for meat with lower fat content, especially of cholesterol, we considered it appropriate to make a comparative study on the characterization of meat rabbits and hares. It notes the concern of people today to find healthy food alternatives, low in fat and carbohydrates, but rich in protein, vitamins and minerals. Rabbit meat is a healthy alternative, having a very high protein and low in cholesterol content, but its value of nutrition and dietetics is not enough explained. The purpose of this paper is to highlight its nutritional value through the high protein and mineral content and low in fat content. It has been determined the quantity of protein, fat, water and collagen in the main muscle groups of carcasses of hares and rabbits.*

**Keywords:** meat, protein, fat, water, collagen

### INTRODUCTION

In recent decades there is an alarming increase in cardio-vascular diseases, the incidence of myocardial infarction, early occurrence of obesity and diabetes in the young population and the frequency upward dynamics. These are due to an unhealthy diet (especially fast food), rich in fat and mainly because of the high cholesterol content of food.

To provide the necessary animal protein, man hunted and was able to tame a rather small number of species, including rabbits [2]. Rabbit, because of its superior capacity over other species of production and reproduction, can make an important contribution in the global struggle to increase the animal protein source [1].

Nutritional quality of meat is given by the protein content and quality, fat content and quality, content of vitamins and minerals [6]. Meat, through its protein is a major source of nitrogenous substances with high biological value, conditioned by the composition of essential and the non-essential amino acids [5].

Some authors have shown the importance of controlled hunting by referring to the high potential of hare meat (*Lepus Europaeus Pallas*) in today's human diet [3]. Regarding chemical composition, it is easy to put out an

almost identical composition of rabbit meat, compared with hare meat[4].

### MATERIAL AND METHOD

Biological material was composed of a number of 35 individuals: 25 hares (13 males and 12 females) and 10 rabbits (5 males and 5 females). Different muscle groups were harvested (Longissimus dorsi muscles, brachial triceps, biceps femoris, Semitendinos., psoas, neck, ribs) together with the main organs (heart, liver, kidney) to determine the chemical composition and evolution of their pH. Hares had an average age of 1,5 years and have been brought from the hunting fund of Iasi and Suceava. Rabbits were sacrificed at the average age of 12 months and belonged to breed Belgian Giant.

The amount of protein, fat, water and collagen in meat were determined by automatic analyzer Food Check. This is an infrared spectrophotometer used to analyze the chemical composition using infrared absorbance spectra characteristics of sample. Samples were crushed in advance and were then placed in the device's container in a uniform layer where the scanning takes place.

After harvest, samples were chilled at a constant temperature of 2<sup>o</sup>C.

## RESULTS AND DISCUSSION

Following the determinations made differences observed between rabbits and hares, between protein, fat, water and collagen.

In terms of protein content the highest values are observed in hare with an average in the psoas muscle of 21,65% in male and 21,93% in female (Table 1 and Table 2) to rabbits, where males have an average of 21,28% (Table 3), while in females we have met an average of 21,28% (Table 4).

The longissimus dorsi muscle protein content had higher mean values in males (21,65% to 21,7% of hares and the rabbits) than females (21,52% to 21,23 hares and % in rabbits).

The intercostal muscle protein content had the highest values in hares (male and female) with an average of 20,85% and the rabbits were found averages of 18.4% in males and 16 65% of females.

The protein content in cervical muscles showed the highest average values in hares (with a maximum of 20,15% in females (Table 2) and a minimum of 19,76% in males (Table 1) and minimum average values in rabbits (17,8% in females (Table 4) and 19,5% in males (Table 3).

In semitendinos muscle the maximum mean in protein content were found in male rabbits 21,63% (Table 3), followed by male hares with average values of 21,60% (Table 1) Mean values were found in female rabbits 21,50% (Table 4) followed by the female hare 21,57 (Table 2).

The cervical muscle protein content ranged from an average maximum of 20,15% in female hare (table 2) and 19,76% in male hare (table 2), to average minimum values of 17,8% in female rabbit (Table 4) respectively 19,5% in male rabbit (table 3). In triceps brachii muscles was observed a maximum average of 21,58% protein in male hare (table 1) followed by an average of 21,37% in female hare (table 2). Minimum mean of protein in triceps brachii muscle was observed in male rabbit 20,3% (Table 3) followed by the female rabbit with 20,88%

(Table 4). In the biceps femoris was determined an maximum average value of protein of 21,66% in male hare (table 1), followed by female hare with 21,57% and a minimum average close to 21,55% in female rabbit and male rabbit (table 3, Table 4).

In terms of fat content were found high values in rabbits in comparison with hare. The highest fat content was found in the intercostal muscles with a maximum average in female rabbit, 18,1%, followed by males, with an average of 16,95%.

Lowest fat content was found in the psoas muscle, namely the average of 2% in male rabbit, followed by 3,75% in female rabbit. Low fat content were also found in LD muscles with a minimum average of 2,95% in female hare and in S.T. muscle, with a minimum average of 2,90% in male hare.

Rabbit fat is white or yellowish, has a lower melting point and thus more fluid than that of pigs, cattle and is more easily assimilated by the human body, which together with carbohydrates is a rich source of energy.

Regarding the water content the maximum average values were found in the BF muscle in male hares, with average values of 75,316 (table 9) and in rabbits were found the maximum average values in psoas muscle (75,93) in male rabbits (table 11).

Minimum average values in water content were found in the intercostal muscles 62,7% and in cervical muscles in female rabbits 65,65% (table 12).

Collagen content had the maximum average values in BF muscle namely 4,298% collected from male rabbits (table no. 14), followed by male hares with values of 4,298% (Table 13).

Minimum average values of collagen content were seen in the intercostal muscles (2,530%) in female rabbits (Table 16), followed by minimum mean values male rabbits (3,046%) (table 15).

A low content of collagen was in the cervical muscles (2,981%) in female rabbits (table 16).

Table 1. Protein content in different muscle groups to hare (male) %

Protein ♂	Psoas	Intercostali	Cervicali	S.T.	L.D.	T.B.	B.F.	Heart	Liver	Kidney
Average $\bar{X}$	21,65	20,85	19,766	21,60	21,65	21,583	21,666	20,876	20,55	20,253
Variation $s^2$	0,245	0,079	0,214	0,008	0,023	0,009	0,002	0,078	0,056	0,359
Deviation s	0,494	0,281	0,463	0,089	0,151	0,098	0,051	0,280	0,236	0,599
Standard deviation $\pm s$	0,35	0,114	0,189	0,036	0,061	0,040	0,021	0,077	0,074	0,166
Coefficient of variation V%	2,286	1,348	2,343	0,414	0,700	0,455	0,238	1,342	1,152	2,959
Minimum	21,3	20,5	19,3	21,5	21,5	21,5	21,6	20,3	20,1	19,2
Maximum	22	21,1	20,3	21,7	21,9	21,7	21,7	21,3	20,9	21,1

L.D.- Longissimus Dorsi muscles, T.B. -Triceps Brachii muscles, B.F.- Biceps Femoris muscles, S.T.- Semitendinosus muscles

Table 2 Protein content in different muscle groups to hare (female) %

Proteine ♀	Psoas	Intercostali	Cervicali	S.T.	L.D.	T.B.	B.F.	Heart	Liver	Kidney
Average $\bar{X}$	21,933	20,85	20,15	21,575	21,525	21,375	21,575	20,916	20,49	20,70
Variation $s^2$	0,063	0,405	0,245	0,009	0,035	0,002	0,035	0,068	0,078	0,677
Deviation s	0,251	0,636	0,494	0,095	0,189	0,05	0,189	0,262	0,280	0,822
Standard deviation $\pm s$	0,145	0,45	0,35	0,047	0,094	0,025	0,094	0,075	0,088	0,237
Coefficient of variation V%	1,147	3,052	2,456	0,443	0,879	0,233	0,877	1,253	1,369	3,973
Minimum	21,7	20,4	19,8	21,5	21,4	21,3	21,3	20,4	20	18,2
Maximum	22,2	21,3	20,5	21,7	21,8	21,4	21,7	21,3	20,9	21,3

L.D.- Longissimus Dorsi muscles, T.B. -Triceps Brachii muscles, B.F.- Biceps Femoris muscles, S.T.- Semitendinosus muscles

Table 3 Protein content in different muscle groups to rabbit (male) %

Protein ♂	Psoas	Intercostali	Cervicali	S.T.	L.D.	T.B	B.F.	Heart	Liver	Kidney
Average $\bar{X}$	21,225	18,4	19,5	21,50	21,7	20,3	21,55	20,5	19,65	20,333
Variation $s^2$	0,389	5,78	7,22	0,31	0,16	0,5	0,005	0,02	0,045	0,723
Deviation s	0,623	2,404	2,687	0,556	0,4	0,707	0,070	0,141	0,212	0,850
Standard deviation $\pm s$	0,311	1,7	1,9	0,321	0,230	0,5	0,05	0,1	0,15	0,491
Coefficient of variation V%	2,939	13,066	13,779	2,589	1,843	3,483	0,328	0,689	1,079	4,182
Minimum	20,4	16,7	17,6	21	21,3	19,8	21,5	20,4	19,5	19,5
Maximum	21,8	20,1	21,4	22,1	22,1	20,8	21,6	20,6	19,8	21,2

L.D.- Longissimus Dorsi muscles, T.B. -Triceps Brachii muscles, B.F.- Biceps Femoris muscles, S.T.- Semitendinosus muscles

Table 4 Protein content in different muscle groups to rabbit (female) %

Protein ♀	Psoas	Intercostali	Cervicali	S.T.	L.D.	T.B.	B.F.	Heart	Liver	Kidney
Average $\bar{X}$	21,283	16,65	17,8	21,633	21,23	20,866	21,55	20,4	20,85	20,85
Variation $s^2$	0,341	0,245	0,5	0,103	1,003	0,443	0,045	0,18	0,005	0,07
Deviation s	0,584	0,494	0,707	0,321	1,001	0,665	0,212	0,424	0,070	0,264
Standard deviation $\pm s$	0,238	0,35	0,5	0,185	0,578	0,384	0,15	0,3	0,05	0,132
Coefficient of variation V%	2,746	2,972	3,972	1,485	4,717	3,190	0,984	2,079	0,339	1,268
Minimum	20,5	16,3	17,3	21,4	20,1	20,3	21,4	20,1	20,8	20,6
Maximum	21,8	17	18,3	22	22	21,6	21,7	20,7	20,9	21,2

L.D.- Longissimus Dorsi muscles, T.B. -Triceps Brachii muscles, B.F.- Biceps Femoris muscles, S.T.- Semitendinosus muscles

Table 5 Lipids content in different muscle groups to hare (male) %

Lipids ♂	Psoas	Intercostali	Cervicali	S.T.	L.D.	T.B.	B.F.	Heart	Liver	Kidney
Average $\bar{X}$	4,833	5,683	10,91	2,90	2,983	2,916	2,783	5,861	6,853	8,253
Variation $s^2$	5,450	3,825	4,152	0,104	0,101	0,069	0,005	0,765	0,637	6,132
Deviation s	2,334	1,955	2,037	0,322	0,318	0,263	0,075	0,875	0,798	2,476
Standard deviation $\pm s$	0,953	0,798	0,831	0,131	0,130	0,107	0,030	0,242	0,221	0,686
Coefficient of variation V%	48,303	34,415	18,524	11,120	10,687	9,049	2,704	14,930	11,651	30,003
Minimum	2,1	2,8	8,7	2,6	2,5	2,5	2,7	5	5,9	5,1
Maximum	7,6	7,9	13,2	3,4	3,3	3,2	2,9	7,9	8,4	12,8

L.D.- Longissimus Dorsi muscles, T.B. -Triceps Brachii muscles, B.F.- Biceps Femoris muscles, S.T.- Semitendinosus muscles

Table 6 Lipids content in different muscle groups to hare (female) %

Lipids ♀	Psoas	Intercostali	Cervicali	S.T.	L.D.	T.B.	B.F.	Heart	Liver	Kidney
Average $\bar{X}$	4,55	4,3	9,4	3	2,95	3,875	3,225	5,541	7,216	6,95
Variation $s^2$	5,923	0,08	2,88	0,033	0,483	0,062	0,375	0,469	0,579	12,120
Deviation s	2,433	0,282	1,697	0,182	0,695	0,25	0,613	0,685	0,761	3,481
Standard deviation $\pm s$	1,216	0,2	1,2	0,091	0,347	0,125	0,306	0,197	0,219	1,005
Coefficient of variation V%	53,489	6,577	18,053	6,085	23,566	6,451	19,009	12,370	10,550	50,093
Minimum	2,7	4,1	8,2	2,8	2,3	3,6	2,6	4,5	6,3	4,7
Maximum	7,9	4,5	10,6	3,2	3,6	4,2	4	6,5	8,5	17,7

L.D.- Longissimus Dorsi muscles, T.B. -Triceps Brachii muscles, B.F.- Biceps Femoris muscles, S.T.- Semitendinosus muscles

Table 7 Lipids content in different muscle group to rabbit (male) %

Lipids ♀	Lipids ♂	Psoas	Intercostali	Cervicali	S.T.	L.D.	B.F.	T.B.	Heart	Kidney	Liver
Average $\bar{x}$	Media $\bar{X}$	2	16,95	3,833	3,966	3,133	3,4	8,85	7,15	10,4	8,2
Variation $s^2$	Variatia $s^2$	0,81	11,405	0,403	6,413	2,943	0,08	8,405	0,005	0,5	9,73
Deviation s	Deviatia s	0,9	10,677	0,635	2,532	1,715	0,282	2,899	0,070	0,707	3,119
Standard deviation $\pm s$	Abaterea $\pm s$	0,519	7,55	0,366	1,462	0,990	0,2	2,05	0,05	0,5	1,800
Coefficient of variation V%	C.V.%	45	62,992	16,567	63,843	54,753	8,318	32,758	0,988	6,799	38,040
Minimum	Minima	1,1	9,4	3,1	1,1	1,3	3,2	6,8	7,1	9,9	4,6
Maximum	Maxima	2,9	24,5	4,2	5,9	4,7	3,6	10,9	7,2	10,9	10,1

L.D.- Longissimus Dorsi muscles, T.B. -Triceps Brachii muscles, B.F.- Biceps Femoris muscles, S.T.- Semitendinosus muscles

Table 8 Lipids content in different muscle group to rabbit (female) %

Lipids ♀	Psoas	Intercostali	Cervicali	S.T.	L.D.	B.F.	T.B.	Heart	Kidney	Liver
Average $\bar{x}$	3,75	18,1	13,75	3,625	4,8	3,55	6,533	6,05	6,1	6,2
Variation $s^2$	6,845	134,48	31,205	2,662	18,73	0,845	8,973	0,045	0,08	1,573
Deviation s	2,616	11,596	5,586	1,631	4,327	0,919	2,995	0,212	0,282	1,254
Standard deviation $\pm s$	1,143	2,407	1,671	0,638	1,201	0,677	0,999	0,325	0,376	0,559
Coefficient of variation V%	69,76	64,069	40,62	45,012	90,162	25,894	45,850	3,506	4,636	20,231
Minimum	1,9	9,9	9,8	1,4	1,5	2,9	3,2	5,9	5,9	4,6
Maximum	5,6	26,3	17,7	5,3	9,7	4,2	9	6,2	6,3	7,6

L.D.- Longissimus Dorsi, T.B. -Triceps Brachii, B.F.- Biceps Femoris, S.T.- Semitendinosus

Table 9. Water content in different muscle group to hare (male) %

Water ♂	Psoas	Intercostali	Cervicali	S.T.	L.D.	T.B.	B.F.	Heart	Liver	Kidney
Average $\bar{x}$	73,566	72,516	68,533	75,2	75,15	75,166	75,316	72,653	71,5	70,938
Variation $s^2$	3,878	1,137	2,578	0,096	0,055	0,058	0,009	0,646	0,711	4,430
Deviation s	1,969	1,066	1,605	0,309	0,234	0,242	0,098	0,803	0,843	2,104
Standard deviation $\pm s$	0,804	0,435	0,655	0,126	0,095	0,098	0,040	0,222	0,266	0,583
Coefficient of variation V%	2,677	1,470	2,343	0,412	0,312	0,322	0,130	1,106	1,179	2,967
Minimum	71,3	71,2	66,7	74,8	74,9	74,9	75,2	71,1	70,4	67,1
Maximum	75,8	73,6	70,3	75,4	75,5	75,5	75,5	73,6	72,6	73,4

L.D.- Longissimus Dorsi muscles, T.B. -Triceps Brachii muscles, B.F.- Biceps Femoris muscles, S.T.- Semitendinosus muscles

Table 10 Water content in different muscle group to hare (female) %

Water ♀	Psoas	Intercostali	Cervicali	S.T.	L.D.	T.B.	B.F.	Heart	Liver	Kidney
Average $\bar{X}$	73,8	72,55	69,85	75,1	75,05	74,35	74,875	72,908	71,43	70,858
Variation s <sup>2</sup>	4,133	3,125	1,445	0,06	0,35	0,07	0,282	0,497	0,300	16,362
Deviation s	2,033	1,767	1,202	0,244	0,591	0,264	0,531	0,705	0,547	4,045
Standard deviation $\pm s$	1,016	1,25	0,85	0,122	0,295	0,132	0,265	0,203	0,173	1,167
Coefficient of variation V%	2,754	2,436	1,720	0,326	0,788	0,355	0,709	0,967	0,766	5,708
Minimum	71	71,3	69	74,8	74,5	74,1	74,2	71,7	70,6	61,1
Maximum	75,4	73,8	70,7	75,3	75,7	74,7	75,3	73,8	72,3	73,6

L.D.- Longissimus Dorsi muscles, T.B. - Triceps Brachii muscles, B.F.- Biceps Femoris muscles, S.T.- Semitendinosus muscles

Table 11. Water content in different muscle group to rabbit (male) %

Water ♂	Psoas	Intercostali	Cervicali	S.T.	L.D.	B.F.	T.B.	Heart	Kidney	Liver
Average $\bar{X}$	75,93	63,55	67,55	74,7	74,9	74,75	70,2	71,9	69,8	70,633
Variation s <sup>2</sup>	0,563	68,445	83,205	3,81	1,99	0,045	5,12	0,08	2,42	7,213
Deviation s	0,750	8,273	9,121	1,951	1,410	0,212	2,262	0,282	1,555	2,685
Standard deviation $\pm s$	0,433	5,85	6,45	1,126	0,814	0,15	1,6	0,2	1,1	1,550
Coefficient of variation V%	0,988	13,018	13,503	2,613	1,883	0,283	3,223	0,393	2,228	3,802
Minimum	75,2	57,7	61,1	72,7	73,6	74,6	68,6	71,7	68,7	68,7
Maximum	76,7	69,4	74	76,6	76,4	74,9	71,8	72,1	70,9	73,7

L.D.- Longissimus Dorsi muscles, T.B. - Triceps Brachii muscles, B.F.- Biceps Femoris muscles, S.T.- Semitendinosus muscles

Table 12. Water content in different muscle group to rabbit (female) %

Water ♀	Psoas	Intercostali	Cervicali	S.M.	L.D.	B.F.	T.B.	Heart	Kidney	Liver
Average $\bar{X}$	74,65	62,7	65,65	75	75,033	74,55	72,166	71,2	72,2	72,3
Variation s <sup>2</sup>	3,645	79,38	11,045	1,51	1,143	0,605	5,963	2,23	0,02	0,82
Deviation s	1,909	8,909	3,323	1,228	1,069	0,777	2,441	0,246	0,141	0,905
Standard deviation $\pm s$	1,35	6,3	2,35	0,709	0,617	0,55	1,409	0,157	0,1	0,452
Coefficient of variation V%	2,557	14,209	5,062	1,638	1,425	1,043	3,383	1,561	0,195	1,252
Minimum	73,3	56,4	63,3	74,1	74,1	74	70,2	71,3	72,1	71,3
Maximum	76	69	68	76,4	76,2	75,1	74,9	71,1	72,3	73,4

L.D.- Longissimus Dorsi muscles, T.B. - Triceps Brachii muscles, B.F.- Biceps Femoris muscles, S.T.- Semitendinosus muscles

Table 13. Collagen content in different muscle groups hare (male) %.

Collagen	Psoas	Intercostali	Cervicali	S.T.	L.D.	T.B.	B.F.	Heart	Liver	Kidney
Average $\bar{X}$	4,193	4,003	3,687	4,32	4,256	4,184	4,298	4,007	3,843	3,855
Variation $s^2$	0,623	0,187	0,341	0,032	0,023	0,014	0,014	0,102	0,074	0,459
Deviation s	0,789	0,432	0,584	0,178	0,151	0,121	0,121	0,320	0,272	0,677
Standard deviation $\pm s$	0,322	0,176	0,238	0,073	0,061	0,049	0,049	0,088	0,086	0,187
Coefficient of variation V%	4,079	2,27	3,268	0,898	0,764	0,606	0,606	1,680	1,441	3,650
Minimum	3,321	3,125	3,121	3,172	3,226	3,218	3,238	2,524	2,215	2,134
Maximum	4,332	4,114	4,105	4,412	4,292	4,213	4,321	4,104	3,914	3,945

L.D.- Longissimus Dorsi muscles, T.B. -Triceps Brachii muscles, B.F.- Biceps Femoris muscles, S.T.- Semitendinosus muscles

Table 14. Collagen content in different muscle groups to hare (female) %

Collagen	Psoas	Intercostali	Cervicali	S.T.	L.D.	T.B.	B.F.	Heart	Liver	Kidney
Average $\bar{X}$	4,193	4,003	3,687	4,32	4,256	4,184	4,298	4,007	3,843	3,855
Variation $s^2$	0,609	0,021	0,32	0,016	0,089	0,049	0,049	0,140	0,093	1,769
Deviation s	0,780	0,21	0,565	0,129	0,298	0,221	0,221	0,375	0,306	1,330
Standard deviation $\pm s$	0,390	0,127	0,4	0,064	0,149	0,110	0,110	0,108	0,096	0,383
Coefficient of variation V%	3,987	1,230	3,091	0,643	1,510	1,132	1,112	1,958	1,958	1,632
Minimum	3,215	3,121	2,139	3,189	3,145	3,312	3,236	2,523	2,315	2,115
Maximum	4,299	4,223	3,871	4,392	4,322	4,208	4,311	4,106	4,002	3,966

L.D.- Longissimus Dorsi muscles, T.B. -Triceps Brachii muscles, B.F.- Biceps Femoris muscles, S.T.- Semitendinosus muscles

Table 15 Collagen content in different muscle group to rabbit (male) %

Collagen	Psoas	Intercostali	Cervicali	S.T.	L.D.	B.F.	T.B.	Heart	Kidney	Liver
Average $\bar{X}$	4,043	3,046	3,441	4,278	4,161	4,277	4,113	3,843	3,566	3,420
Variation $s^2$	0,005	6,125	7,605	0,31	0,21	0,005	0,063	0,045	0,045	1,003
Deviation s	0,070	2,474	2,757	0,556	0,458	0,070	0,251	0,212	0,212	1,001
Standard deviation $\pm s$	0,05	1,75	1,95	0,321	0,264	0,05	0,145	0,15	0,15	0,578
Coefficient of variation V%	0,371	14,953	15,624	2,797	2,279	0,356	1,241	1,131	1,168	1,453
Minimum	2,239	2,668	2,712	2,734	2,876	2,981	2,710	2,126	2,358	2,216
Maximum	4,081	3,293	3,611	4,295	4,275	4,289	4,135	3,899	3,693	3,551

L.D.- Longissimus Dorsi muscles, T.B. -Triceps Brachii muscles, B.F.- Biceps Femoris muscles, S.T.- Semitendinosus muscles

Table 16 Collagen content in different muscle group to rabbit (female) %

Collagen	Psoas	Intercostali	Cervicali	L.D.	B.F.	T.B.	S.M.	Heart	Kidney	Liver
Average $\bar{X}$	4,256	2,530	2,981	4,153	4,299	3,877	4,223	3,906	3,987	3,956
Variation $s^2$	0,32	1,28	0,125	1,083	0,005	0,63	1,102	0,045	0,02	0,0825
Deviation s	0,565	1,131	0,353	1,040	0,070	0,793	1,05	0,212	0,141	0,287
Standard deviation $\pm s$	0,4	0,8	0,25	0,600	0,05	0,458	0,525	0,15	0,1	0,143
Coefficient of variation V%	2,828	7,443	2,110	5,319	0,354	4,155	5,377	1,107	0,740	1,513
Minimum	3,236	2,124	2,215	2,584	2,912	2,685	2,698	2,687	2,819	2,585
Maximum	4,334	3,216	3,147	4,164	4,303	3,920	4,248	4,013	4,002	3,994

L.D.- Longissimus Dorsi muscles, T.B. -Triceps Brachii muscles, B.F.- Biceps Femoris muscles, S.T.- Semitendinosus muscles

## CONCLUSIONS

Rabbit meat, due to high protein and low fat content it is recommended in food diets. Rabbit meat proteins are assimilated by the human body up to 90%, being an excellent food particularly for youth, indicated for the restoration of diseased tissues, convalescence of any age and for people who have an increased physical activity.

Rabbit meat is a white meat (being similar to that of turkey) and the hares is red.

In these investigations have been found some differences in chemical composition depending on the season and the sampling area. The biggest difference is observed between the amount of fat and protein according to the season, these metabolic changes are attributed to winter training and increased activity in the spring and preparation for mating season. Data with practical utility was obtained from the point of view of shaping an accurate chemical profile of rabbit meat and hare meat and also from the

point view of informing and educating consumers about the choice of a qualitative, not quantitative alternative in terms of nutrition.

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