**Effect of pork fat replacement by other fat sources in goat and sheep meat products**

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ABSTRACT

Despite not being the most consumed meat in the world compared to pork, poultry, or even beef, there are countries with a long tradition of consuming sheep and goat meat and derived meat products such as hams, sausages, and pâtés, or other processed products. In the Mediterranean area, the most consumed goat and sheep meat come from young milk-fed animals that produce light carcasses highly appreciated by consumers and marketed as quality brands such as Protected Designation of Origin (PDO) and Protected Geographical Indication (PGI). Animal meat that comes out of these quality brands has very low acceptability and commercial value by the consumer. A strategy to add value to these animals is to process the meat in the form of meat products such as burgers, sausages, or pâtés. These meat products are formulated with other ingredients such as pork fat due to their technological and sensory aspects. However, in addition to religious restrictions, pork fat has an undesirable content of saturated fatty acids. Several studies on the reduction or replacement of pork fat in goat and sheep products have been carried out with the aim of offering healthier products. Substitution of ingredients is not a new strategy, although it can cause major changes in the products and therefore requires adequate studies to ensure that the substitution does not have negative effects on the final product quality. Considering previous studies on the subject, it is possible to compile the main variations in the quality products as a result of the replacement of pork fat by other fat sources and highlighting the main limitations of this strategy for future research.

Keywords: small ruminant meat, animal fat replacement, reformulations, healthier meat products.