

Table of contents

Content	Page
List of Tables.....	II
List of Figures.....	II
List of Abbreviations.....	III
Abstract.....	IV
Chapter 1: Introduction.....	1-3
Chapter 2: Materials and Methods.....	4-5
Chapter 3: Result	6-8
Chapter 4: Discussion	9-10
Conclusion.....	11
Limitations.....	12
References.....	13-17
Acknowledgements.....	18
Biography.....	19

List of Tables

Table	Title of the Table	Page
Table 1	TBARS values for Fresh, 4 months and 8 months stored chevon sample	7

List of Figures

Figure	Title of the Figure	Page
Figure 1	Line plot of TBRAS values found in four repeated tests for fresh and Frozen meat samples	8

List of abbreviations

Abbreviation	Elaboration
%	Percentage
et al.	And others
kg	Kilogram
gm	Gram
mg	Miligram
μmol	Micromole
TBARS	Thiobarbituric acid reactive substance
MDA	Malondialdehyde
GDP	Gross Domestic Product
DLS	Department of Livestock Service
USDA	United States Department of Agriculture
FAOSTAT	Food and Agricultural Organization Corporate Statistical Database
BBS	Bangladesh Bureau of Statistics
C	Celsius
°	Degree
PG	Post Graduate
1 st	First
2 nd	Second
4 th	Fourth
ml	Mililitre
nm	Nanometre
Pr/p	Probability
ID	Identification
Df	Degree of Freedom
Sum Sq	Summation of Square
Mean Sq	Mean of Square
&	And
FDA	Food And Drug Administration
CVASU	Chattogram Veterinary and Animal Sciences University

Abstract

Goat is one of the most popular livestock species in Bangladesh. In Asia, Bangladesh has the second highest number of goats. For improving socioeconomic condition, both men and women of our country are interested to rear goat. In our country demand for goat meat increasing day by day. It has characteristic flavour, low fat compared to other red meat. Goat meat can be easily destroyed because of unsaturated fatty acid. For our experiment we collected the sample from super-shop and local slaughter house to observe oxidative stability with storage time. From Table 1. The TBARS values were significant from fresh sample to 4th and 8th month sample. In case of fresh, 4 months and 8 months from day to day TBARS values were highly significant ($p < 0.05$). From Table 1. In case of fresh sample the highest TBARS value was 53.14, 4 months value was 66.41 and 8 months value was 99.11 $\mu\text{mol MDA}/100\text{g}$. As the composition of chevon, high environmental temperature, lack of maintenance of slaughterhouse hygiene and improper control over food safety, meat can deteriorate before the expected time. This study will ensure the safe storage time of goat meat purchased from supershop and butchershop in the tropical environment Bangladesh.

Key words: Chevon, TBARS value, Lipid peroxidation, Preservation, Storage time.