



# Department of Food Science

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*Alma Mater Studiorum* - University of Bologna

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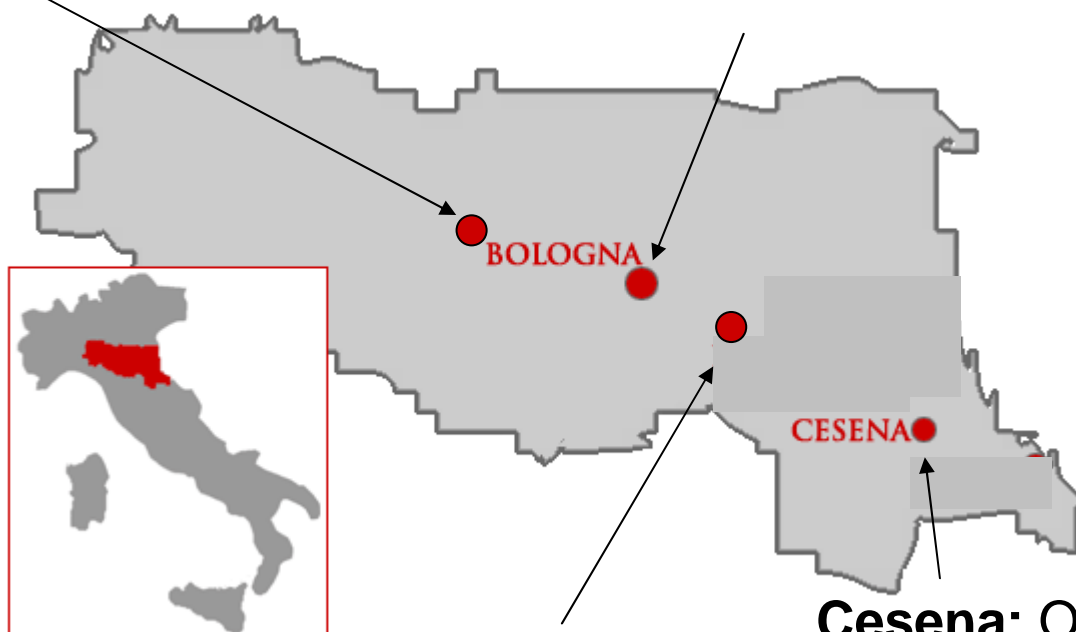




## Sites of the Food Science Department

**Reggio Emilia:** offices and laboratories

**Bologna:** Direction building, administrative offices and laboratories



**Ozzano dell'Emilia:**  
Offices, experimental farms  
and laboratories

**Cesena:** Offices and  
laboratories



## Research activity in rabbit sector

Effects played by pre-slaughter and post-mortem factors on product quality

Genotype

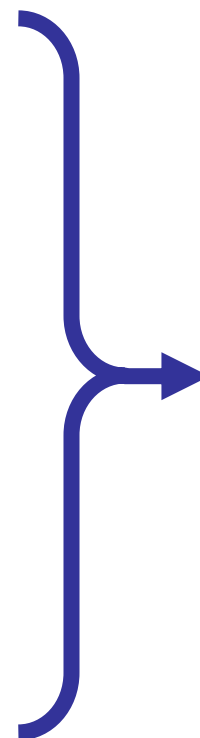
Feeding

Housing

Pre-slaughter handling

Slaughtering

Processing



Quality traits  
of carcasses  
and meat



# Main research lines on Rabbit Meat Quality

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1. Investigation of the alternative housing systems on animal welfare and rabbit meat quality.
2. Evaluation of the effects exerted by the of dietary use of dehydrated lucerne meal and linseed in growing rabbits on technological quality and sensory properties of meat and meat products.
3. Estimation of the influence of fasting, transport and lairage conditions on quality properties of rabbit meat.
4. Development of marination of rabbit meat in order to improve meat quality properties.
5. Development of LR-NMR technique to assess water distribution in meat.

Others topics:

- Nitrogen balance in rabbit production



# Selected publications

## JOURNAL ARTICLES

- Maertens L., Cavani C., Petracci M. (2004) – Nitrogen and phosphorus production on commercial rabbit farms: calculations based on the input-output balance. *World Rabbit Science*, 13, 1-14.
- Cavani C., Bianchi M., Petracci M., Gallina Toschi T., Parpinello G.P., Kuzminsky G., Morera P., Finzi A. (2004) – Influence of open-air rearing on fatty acid composition and sensory properties of rabbit meat. *World Rabbit Science*, 12, 247-258.
- Bianchi M., Petracci M., Cavani C. (2006) – Effects of dehydrated lucerne and whole linseed on rabbit meat quality. *World Rabbit Science*, 14, 247-258.
- Szendrő Zs., Metzger Sz., Fébel H., Hullár I., Maertens L., Bianchi M., Cavani C., Petracci M., Biró-Németh E., Radnai I. (2008). Effect of energy restriction in interaction with genotype on the performance of growing rabbits I: Productive traits. *Livestock Science*, 118, 123-131.
- Verga M., Luzi F., Petracci M., Cavani C. (2009) – Welfare aspects in rabbit rearing and transport. *Italian Journal of Animal Science*, 8 (suppl. 1), 191-204.
- Bianchi M., Petracci M., Cavani C. (2009) – The influence of linseed on rabbit meat quality. *World Rabbit Science*, 17, 97-107.
- Petracci M., Bianchi M., Venturi L., Cremonini M.A., Cavani C. (2009) – Effect of ante mortem journey and lairage at abattoir on rabbit meat quality. *Journal of Muscle Foods*, 20, 489-500.
- Petracci M., Bianchi M., Cavani C. (2009) – Development of rabbit meat products fortified with n-3 polyunsaturated fatty acids. *Nutrients*, 1, 111-118.
- Metzger Sz., Szendrő Zs., Bianchi M., Hullár I., Fébel H., Maertens L., Cavani C., Petracci M., Radnai I., Biró-Németh E. (2009) – Effect of energy restriction in interaction with genotype on the performance of growing rabbits: II. Carcass traits and meat quality. *Livestock Science*, 126, 221-228.

## SYMPOSIUM PROCEEDINGS

- Cavani C., Petracci M. (2004) – Rabbit meat processing and traceability (main lecture). CD Proceedings of 8th World Rabbit Congress, Puebla, Mexico, 7-10 September 2004, 1318-1336.
- Cavani C., Petracci M., Trocino A., Xiccato G. (2009) – Advances in research on poultry and rabbit meat quality. Proceedings of ASPA 18th Congress, Palermo, Italy, 9-12 June 2009, *Italian Journal of Animal Science*, 8 (supplement 2), 741-750.

## BOOKS AND BOOK CHAPTERS

- Cavani C., Petracci M. (2006) – Rabbit meat traceability, 291-300. In: *Recent advances in rabbit sciences*. Ed. Maertens L., Coudert P., Plot-it bvba, Marelbeke, Belgium.



## Contacts

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