**INTRODUCTION**

- The economically sustainable exploitation of wild animals on authorized farms is a tool for biodiversity conservation
- The yacare inhabits Bolivia, Paraguay, northeast Argentina, southwest Brazil and northwest Uruguay
- The demand for yacare meat is increasing, and a promising export market exists for exotic meats
- Yacare meat has good acceptability, but its lipid profile has not been studied

**OBJECTIVES**

- Determine the fatty acid profile of the tail and neck cut of yacare of zoocriadouro or wild life

**MATERIAL & METHODS**

- 12 alligators raised in the wild (n=6) or in captivity (n=6)
- All experimental methods were approved by the Brazilian Institute of the Environment and Renewable Natural Resources (IBAMA)
- Samples were collected (24 h) in tail and neck cuts
- Fatty acids (FA) were extracted, saponified and the methyl esters determined by gas chromatography (capillary column 30 m) and identified using standard PUFA 2 (Sigma-Aldrich)

**RESULTS**

- The 14:0 and 16:0 (atherogenic SFA) were similar between treatments
- Means for C18:0 by system-cut
- Yacare from captivity had a higher amount of C18:0 in the tail, possibly due to higher ability for elongation

**CONCLUSIONS**

Meat from alligators raised in the wild is richer in n-3 FA and total PUFA.

Regardless of the raising system, the neck cut is healthier for consumers