



Spicy grazing fields and the flavour of lamb

The uniqueness of the angelica meat has thereby been scientifically confirmed. Chefs and consumers tasting the meat came to the same conclusion.



The future of the Icelandic lamb is in speciality markets and products. Where tradition, image, origin and local production play an important role.

There is a difference in flavour of meat depending on where the lambs have been grazing. However, to be able to market it as a special product, one has to be able to demonstrate it. How can a farmer prove the meat from his lambs is different from the next farmer?

Studies in Iceland have shown that grazing traditional grass pasture lambs on fields dominated by "spicy" plants changes the flavour of the meat. Angelica was the spicy plant tested.

Analysis of volatile compounds confirms the difference between the angelica lambs and the pasture lambs, as well the influence of grazing on the odour characteristics. Terpens, such as alpha-Pinene and alpha-Phellandrene can most likely be used as indicators of angelica grazing.

Today the farmers at Ytri-Fagradalur, on the West coast of Iceland, market their meat as a local product based on these results. For a unique culinary experience, the angelica lamb will be cooked in a special clay pot, made from clay that originates on their land!

Matis would like to collaborate with partner from other Nordic countries in a future New Nordic Food project on local grazing, speciality meat, culinary development and food design.

For further information contact Gudjon Thorkelsson (gudjon.thorkelsson@matis.is), Gudmundur H. Gunnarsson (gudmundur.h.gunnarsson@matis.is) or Thora Valsdottir (thora.valsdottir@matis.is).