Meat from rams has been associated with a more intense and undesirable odour and flavour and a lower tenderness, particularly when older or heavier, compared to meat from wether (castrated males), which has a milder aroma and flavour, is less greasy and more tender.

Consumers evaluated the acceptability of meat from rams or castrates slaughtered at 6.7 or 12.8 months of age.

Key Messages

- Irish consumers score lamb from castrates higher for some sensory attributes than rams.
- Lamb from rams is not “disliked”, rather its level of “liking” is lower than that of lamb from castrates.
- Scores for Unpleasant Taste/Off-Flavour Intensity in general are low.