

Cornell Wild Game studies w/USDA

*Brook Trout (Tidball et al.; published by *JFCA*, 2017) <https://doi.org/10.1016/j.jfca.2017.03.004>

29 fish total from 3 locations in Adirondack region of New York State were collected by research team in May/June 2012.

Analyzed for proximates, 13 nutrients, and individual fatty acids including ALA, EPA, DPA, DHA, & total trans.

SR Legacy #15274: "Fish, trout, brook, raw, New York State"; n=3 for most nutrients reported

<https://fdc.nal.usda.gov/fdc-app.html#/food-details/175181/nutrients>

*Ruffed Grouse (authors Tidball, Tidball, & Curtis; published by *Frontiers in Sust Fd Sys*, 2022)

<https://doi.org/10.3389/fsufs.2022.852163>

6 birds total were collected in 3 locations (NY, MN, and VT) by research team collaborators in Oct/Nov/Dec 2012.

Analyzed for proximates, 19 nutrients, and individual fatty acids.

SR Legacy #05373: Ruffed Grouse, breast meat, skinless, raw; n=2 for most nutrients reported;

<https://fdc.nal.usda.gov/fdc-app.html#/food-details/172831/nutrients>

*Canada Goose (Tidball et al are preparing a manuscript similar to the Ruffed Grouse paper)

6 birds total were hunted in the legal hunting season of 2012/2013 by wildlife biologists in the Atlantic flyway area of New York State.

3 analytical composites of breast meat (no bones or skin) were prepared, using birds from 2 locations per composite

Analyzed for proximates (moisture, protein, total fat, and ash), 12 nutrients, and fatty acids. N=3 for most nutrients reported

SR Legacy #05111: Canada Goose, breast meat, skinless, raw; n=3 for most nutrients reported;

<https://fdc.nal.usda.gov/fdc-app.html#/food-details/173634/nutrients>

*Wild Turkey

Funded primarily by New York State Department of Environmental Conservation and in part by Cornell University Cooperative Extension.

6 birds total were collected by hunters who were National Wild Turkey Federation biologists, in March through May 2015, based upon hunting season per location. The regions and respective states were North (New York), Midwest (Wisconsin), and South (Tennessee and Georgia).

Light meat raw, light meat roasted, dark meat raw, and dark meat roasted were analyzed for proximates, 22 nutrients, and fatty acids. N=2 for most nutrients reported.

Data profiles for each of the 4 meat types and a complete documentation report are provided on USDA/ARS/MAFCL website's Database Resources page as "Special Purpose Data" at

<https://www.ars.usda.gov/northeast-area/beltsville-md-bhnrc/beltsville-human-nutrition-research-center/methods-and-application-of-food-composition-laboratory/mafcl-site-pages/database-resources/>

SLIDES

1-Brook Trout

3 locations in Adirondack region of New York State (29 fish total)

Collected May/June 2012

Analyzed for proximates, 13 nutrients, & fatty acids including ALA, EPA, DPA, DHA, trans

SR Legacy #15274: "Fish, trout, brook, raw, New York State"; n=3 for most nutrients reported.

<https://fdc.nal.usda.gov/fdc-app.html#/food-details/175181/nutrients>

2-Ruffed Grouse

3 locations (NY, MN, and VT): 6 birds total

Collected Oct/Nov/Dec 2012

Analyzed for proximates, 19 nutrients, & fatty acids.

SR Legacy #05373: "Ruffed Grouse, breast meat, skinless, raw"; n=2 for most nutrients reported.

<https://fdc.nal.usda.gov/fdc-app.html#/food-details/172831/nutrients>

3-Canada Goose

Atlantic flyway area of New York State: 6 birds total

Collected in hunting season of 2012/2013

3 composites of breast meat were prepared, using birds from 2 locations per composite

Analyzed for proximates, 12 nutrients, & fatty acids. n=3 for most nutrients reported

SR Legacy #05111: "Canada Goose, breast meat, skinless, raw"

<https://fdc.nal.usda.gov/fdc-app.html#/food-details/173634/nutrients>

4-Wild Turkey

3 regions: North (New York), Midwest (Wisconsin), and South (Tennessee and Georgia): 6 birds total

Collected March through May 2015, based upon hunting season/location

Analyzed 4 components: light meat raw, light meat roasted, dark meat raw, dark meat roasted

Analyzed for proximates, 22 nutrients, & fatty acids. N=2 for most nutrients reported.

Data provided on a separate page of MAFCL's website

PUBLICATION DETAILS

*Brook Trout

Tidball et al.; *Journal of Food Composition and Analysis*, 2017;

<https://doi.org/10.1016/j.jfca.2017.03.004>

*Ruffed Grouse

Tidball, Tidball, & Curtis; *Frontiers in Sustainable Food Systems*, 2022;

<https://doi.org/10.3389/fsufs.2022.852163>

*Canada Goose

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*Wild Turkey:

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