

Wild, farmed and growth-enhanced transgenic coho salmon (market-size) were compared, regarding their body composition and nutritional value. All treatments showed highest lipid levels in the ventral frontal sections and lowest in the tail ($p \leq 0.05$). Overall wild fish showed lower lipid levels and firmer values in the tail sections ($p \leq 0.05$). The insertion of the growth hormone gene affected lipid deposition, texture and color, since transgenic fish showed firmer texture than farmed and similar lipid contents even when fed a high-energy diet. L^* , a^* and b^* values were similar for wild and transgenic coho in most of the body zones. Fillet mineral and amino acid profiles were similar across all groups. No differences were observed in flavor between farmed and wild coho, while panelists preferred the appearance of farmed, when compared to transgenic coho.

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