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Carcass traits of Iberian × Duroc cross breed pigs according to age at the beginning of Montanera

A. Ortiz¹, D. Tejerina¹, S. García-Torres¹, P. Gaspar² and E. González²

¹Centre of Scientific and Technological Research of Extremadura (CICYTEX-La Orden), Meat Quality Area, Av A5. Km 372, 06187 Guadajira, Badajoz, Spain, 06187, Spain, ²Research Institute of Agricultural Resources (INURA), University of Extremadura, Department of Animal Production and Food Science, Avda. Adolfo Suarez, s/n, 06007 Badajoz, Spain, 06007, Spain; alberto.ortiz@juntaex.es

A more efficient management of the Iberian breed pigs raised under Montanera production system (extensive management at the final fattening phase in the dehesa where animal graze natural resources) could be attained using Iberian crossbred with Duroc pigs, because of better production parameters of these, and therefore reducing animal age at the beginning of Montanera. This study aimed to evaluate various ages of Iberian crossbred with Duroc pigs at the beginning of Montanera; 10, 12 and 14 months old, on carcass traits and primal cuts. For that, three animal batches of Iberian crossed with 50% Duroc pigs with average dates of birth successive and spaced 2 months from each other were used. During growing period, animal batches were fed with restrictions to start Montanera with similar body weight despite their different ages (10, 12 and 14 months old). After Montanera (63 days) animals were slaughtered and carcasses weight (including perirenal fat and kidneys), length (from the rear edge of the pubic symphysis to the front edge of the first rib) and subcutaneous backfat thickness (at last rib level) were measured. After quartering, ham length (from the front edge of the pubic symphysis to the hock joint) and perimeter (widest diameter), and weight of the ham, shoulder and loin were taken. The results showed an increase in carcass weight with age was observed, whilst carcass yield decreased. In terms of the primal cuts, only ham size was affected, with the lowest value being obtained by those from the youngest animals.

Session 65

Poster 20

Effect of gender, castration, and diet on sensory characteristics of pork dry cured loins

S.S.Q. Rodrigues¹, L. Vasconcelos¹, E. Pereira¹, A. Leite¹, I. Ferreira¹, A. Teixeira¹, J. Alvarez² and I. Argemi-Armengol²

¹CIMO, ESA, Instituto Politécnico Bragança, Campus Sta Apolónia Apt 1172, 5301-855, Portugal, ²Universitat de Lleida, Rovira Roure 191, 25198 Lleida, Spain; srodrigues@ipb.pt

The sensory characteristics from pork dry-cured loins from immunocastrated females (F), surgically castrated males (CM), immunocastrated males (IM), fed with peas (P), or soybean meal (S) as the main dietary source of crude protein, were compared. The pigs were Duroc × Berkshire crossbreds slaughtered at 140 kg of body weight. Half loins were spiced and cured for 11 weeks (3 replicates per group). Twenty-two qualitative and quantitative appearance, odor, texture, and taste attributes were evaluated by a trained taste panel (n=8 people). All treatments were evaluated in duplicate in each of 3 sessions. Data were submitted to a non-parametric ANOVA, and pairwise comparisons were made using the Friedman test for related samples with SPSS. Results showed significant differences between fat colour from FS and IMS dry-cured loins. The highest differences were found in texture attributes, hardness, and juiciness. Gender, castration method, and feed influenced dry-cured loins hardness. CMS loins were significantly less hard than IMS and FS, and CMP. IMP loins were less hard than IMS. Juiciness was higher in IMS than IMP. About chewiness, pairwise comparisons indicated no significant differences between samples. IMP dry-cured loins were considered bitter than CMP. Only a small amount of sexual odour was detected by panellists, and no significant differences were found among the studied samples. Thus, immunocastration did not compromise the boar taint scoring and may be a good alternative to supply high quality meat products.