

# Book of Abstracts of the 73<sup>rd</sup> Annual Meeting of the European Federation of Animal Science



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**Can the inclusion of different olive oil cakes on diet affect carcass quality of Bísaro?**

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The present work aimed to evaluate the potential incorporation of olive by-products olive cake (crude olive cake, exhausted olive cake without and with olive oil and two-phase olive cake) in the diet of Bísaro pigs, a local breed reared in Trás-os-Montes region (northeast of Portugal) and to study its effect on the animal's growth traits and carcass characteristics. The experiment was carried out on 40 Bísaro pigs selected from animals delivered for slaughter to Bragança-Portugal. Five different treatments with different olive cakes (T1 – basal diet; T2 – 10% crude olive oil; T3 – 10% olive cake two phases, T4 – 10% exhausted olive cake; and T5 – 10% exhausted olive cake + 1% olive oil) were. Body weight, pH (1 and 24 hours after slaughter) and carcass weight were similar in all treatments and no significant differences were observed. No significant differences were found between the treatments for the carcass measurements performed, except for the longissimus dorsi length at seventh rib ( $P < 0.05$ ) varying between 75.9 (T3) and 87.3 (T5) mm and fat depth measured at the last rib (P3 measurement) varying between 91.1 (T5) and 99.2 (T4) ( $P < 0.05$ ). The data provide the definition of a standard carcass for the breed and this ratio of body weight. Results indicate that this oil by-product can be used to feeding Bísaro pigs.

**Use of olive pomace in the Bísaro breed feeding – effect on processed meat products sensory quality**

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This work aimed to evaluate the effect of feeding animals with olive pomace on the sensory characteristics of Bísaro pork transformed products: dry-cured loin and neck. Five treatments were studied considering the process of obtaining the olive pomace: pressed (PoPr), centrifuged (PoCf), and extracted (PoEx and PoExOO) olive pomace, compared with the control (Ct). Animals were fed with olive pomace for 2 weeks before slaughter. In 4 different times, 2 animals per treatment were slaughtered, meaning 10 animals each time, 40 animals in total. Dry-cured loins and necks were produced in the meat manufacturing industry Bísaro Salsicharia according to traditional practices. Twenty-one appearance, odour, texture, and taste attributes were evaluated by 8 members trained taste panel. All treatments were evaluated in duplicate in each of 3 sessions. A nonparametric ANOVA was performed for related samples, with pairwise comparisons by Friedman's test. Results showed no significant differences between treatments for all quantitative sensory attributes evaluated in the cured loins of Bísaro pork under study. In the cured neck, there was a significant influence of the treatment on the muscle/fat ratio. PoCf and PoEx had a significantly lower muscle/fat ratio, that is, more fat than muscle than Ct, and at the same time PoPr and PoExOO were not significantly different from one or the other. We can conclude that olive pomace can be used in pigs' diets with no significant influence on their processed meat products' sensory characteristics, adding value to an undervalued subproduct from olive oil production.