Breeder's visions of the role of a local pig breed in an extensive farming system:

The Nustrale pig case

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The Nustrale pig breed farming system in Corsica

Pig production in Corsica is an extensive production based on the local breed called Nustrale and on local resources



Local breed has got an official recognition since 2006 and is involved in a PDO application for cured meat.



The « traditional » finishing practices using chesnut trees and oaks trees are mandatory in the specification for the PDO project.



A. LAUVIE

Picture A. LAUVIE The availability of the local ressources (chesnuts and acorns) for the finishing process depends on each year conditions. Breeders have to deal with this uncertainty and may develop various strategies for that.

Conducting interviews to understand breeders points of view

The aim of the study was to understand:

-How breeders took into account the uncertainty on the availabily of natural resources in this extensive system -What is their point of view on the role of the local breed in such a situation

Method: interviews of the breeders

Main themes of the interviews: -type of territory available for breeding

Breeders sample:

-28 breeders in the whole island

-16 breed only *Nustrale* or corsican type

-12 breed various breeds, other breeds or

-territory available for the finishing process

-way the breeders chose to foresee the resources availabity

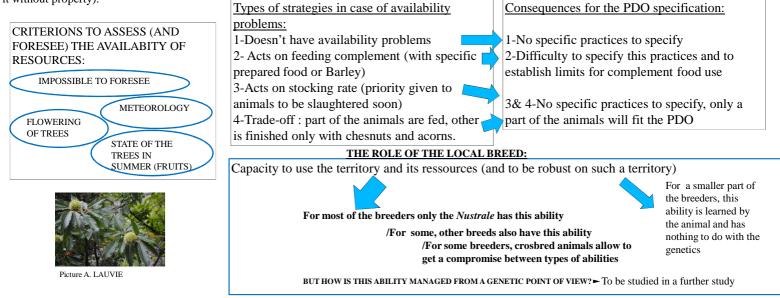
-way the breeders deal with years of unsufficient resources

crossbred animals

-point of view of the breeders on the role of the local breed in this management

Various strategies for dealing with uncertainty of resources availability with the local pig breed

Most of the breeders have chestnuts and oaktrees available for finishing the pigs, from less than 10ha to more than 1000 (in property or with the possibility to use it without property).



The uncertainty on resources availability and its management, through the use of complement food, have to be formalized in the specification for the PDO application for Corsican cured pork meat (the most difficult strategy to « code » is the type 2). As a consequence, it should be characterized in an accurate way.

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