

# Technological quality traits of meat from Slovenian indigenous Krškopolje pigs in enriched environment

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# Krškopolje pig

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- ▶ Indigenous breed

- ▶ Fatty pigs

- ▶ Large amount of subcutaneous and intramuscular fat tissue

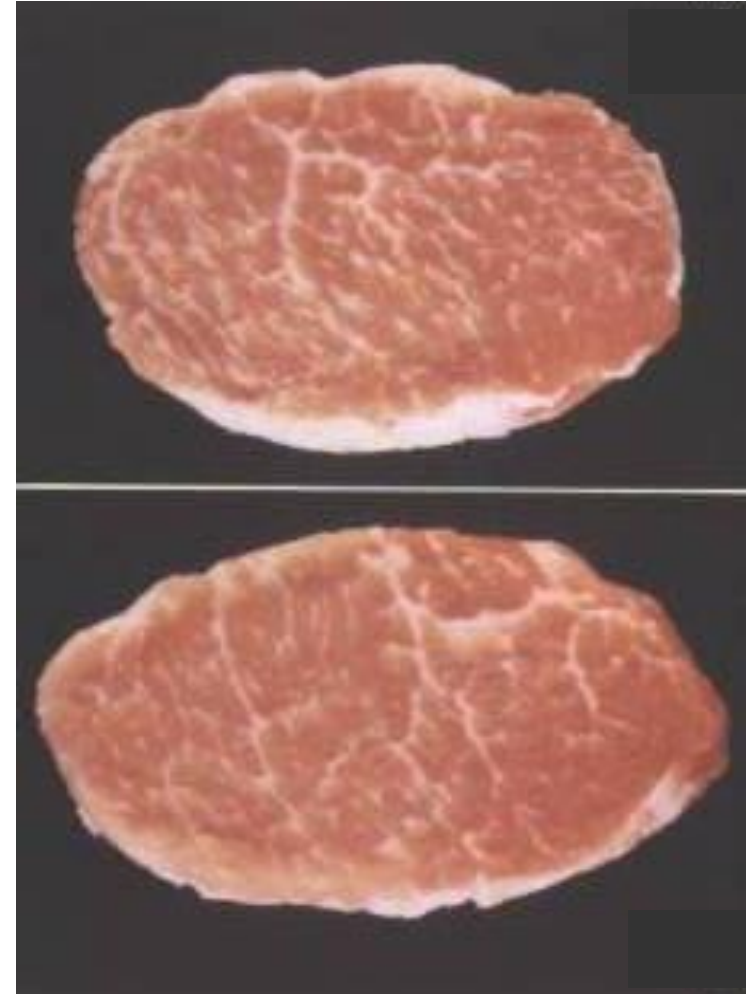
- ▶ Good meat quality



# Intramuscular fat content

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- ▶ Effect on sensorial traits
  - ▶ juiciness
  - ▶ tenderness
  - ▶ colour
- ▶ In relation with technological quality traits



[http://web.bf.uni-lj.si/z/meso/praktikum%201/barva%20uvod\\_files/image004.jpg](http://web.bf.uni-lj.si/z/meso/praktikum%201/barva%20uvod_files/image004.jpg)

# Technological quality traits

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- ▶ Important for meat processing
- ▶ pH value, conductivity, colour, drip loss
- ▶ Meat quality
  - ▶ pale, soft and exudative (PSE)
  - ▶ dark, firm and dry (DFD)
  - ▶ normal meat



# Goal

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To investigate the effects of  
**sex, weight group** and **age** at slaughter on

- ▶ intramuscular fat content
- ▶ technological quality traits and

of Krškopolje pigs

# Material – rearing conditions

- ▶ 42 Krškopolje pigs
  - ▶ 19 barrows
  - ▶ 23 gilts
- ▶ Straw bedded pen (3.75 m<sup>2</sup>/pig)
- ▶ Grind cereals
- ▶ Good quality hay (*ad libitum*)



# Material – slaughter

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- ▶ Four slaughter days – by 10 or 12 animals
- ▶ Each slaughter – two weight groups
  - ▶ 125 kg
  - ▶ 155 kg
- ▶ Age at slaughter 236 – 364 days



# Methods

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- ▶ pH value (45 min, 24 hrs; LD, SM; Mettler Toledo LE 413)
- ▶ Conductivity (45 min, 24 hrs; LD, SM; LF/PT-STAR)
- ▶ Colour (24 hrs; LD)
  - ▶ Instrumental colour ( $L^*$ ,  $a^*$ ,  $b^*$ ,  $c^*$ ,  $h^*$ ; Minolta CR-300)
  - ▶ Visual colour (24 hrs; Nakai et al., 1975)
- ▶ Drip loss (24 hrs, 48 hrs; LD; Honikel, 1998)





# Methods

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- ▶ Laboratory analysis

Intramuscular fat content, IMF  
(Weibull and Stoldt; AOAC, 1997)

- ▶ Statistical model

$$y_{ijk} = \mu + S_i + G_j + b(x_{ijk} - \bar{x}) + e_{ijk}$$

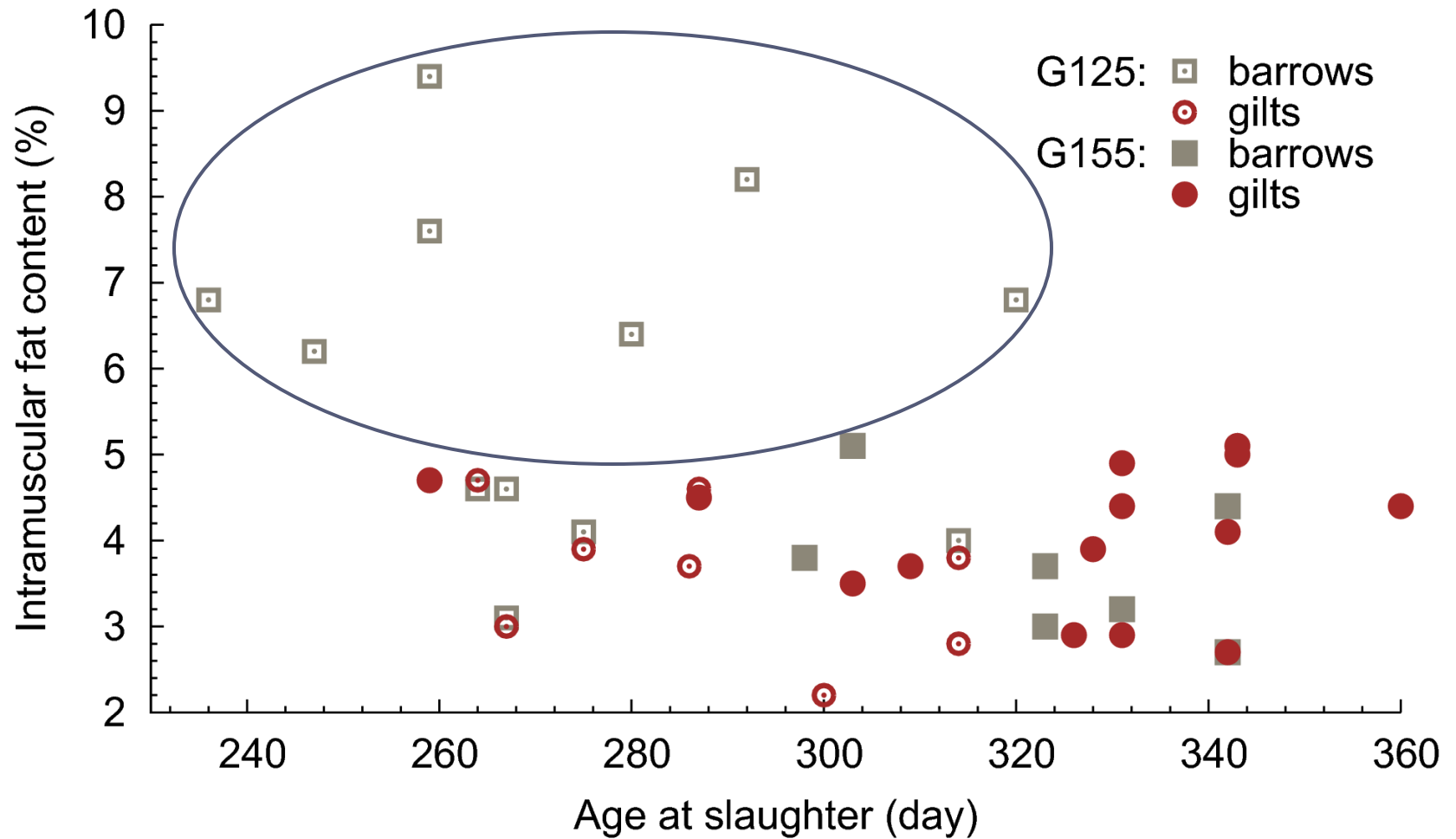
effect of sex, weight group, and age at slaughter

GLM procedure (SAS Inst. Inc., 2008)

## Results – Intramuscular fat content (IMF)

Effects		IMF (%)	p-value
Sex	Barrows	4.98±0.33	<b>0.0484</b>
	Gilts	4.04±0.31	
Weight group	G125	4.62±3.85	0.7119
	G155	4.39±3.64	
Age at slaughter		-0.01±0.01	0.1721

# IMF content



## Results – effect of sex

Traits	Barrows	Gilts	p-value
Cond <sub>45</sub> LD (mS/cm)	4.52±0.18	4.23±0.17	0.2620
Cond <sub>45</sub> SM (mS/cm)	3.94±0.16	3.66±0.15	0.2120
Cond <sub>24</sub> LD (mS/cm)	8.61±0.54	9.39±0.49	0.2991
Cond <sub>24</sub> SM (mS/cm)	7.56±0.56	6.43±0.50	0.1482
b*	5.44±0.22	5.79±0.20	0.2482
h*	0.47±0.01	0.49±0.01	0.1478

Cond – conductivity; <sub>45</sub> – 45 min after slaughter; <sub>24</sub> – 24 hrs after slaughter; LD – *m. longissimus dorsi*; SM – *m. semimembranosus*

## Results – effect of weight group

Traits	WG125	WG155	p-value
pH <sub>45</sub> LD	5.91±0.05	6.09±0.05	<b>0.0166</b>
Drip loss <sub>24</sub> (%)	3.05±0.27	2.47±0.28	0.1755
Drip loss <sub>48</sub> (%)	4.61±0.33	3.90±0.34	0.1690
L *	49.53±0.65	48.37±0.69	0.2590

G125, G155 – weight group slaughter at 125 kg, 155 kg; <sub>45</sub> – 45 min after slaughter; LD – *m. longissimus dorsi*; <sub>24</sub> – after 24 hrs; <sub>48</sub> – after 48 hrs

## Results – effect of age (I.)

Traits	b (unit/day)*10 <sup>-3</sup> ± SE	p-value
pH <sub>45</sub> SM	-2.99 ± 1.49	0.0543
pH <sub>24</sub> LD	-0.62 ± 0.35	0.0858
pH <sub>24</sub> SM	-2.20 ± 0.42	<b>&lt;0.0001</b>
Cond <sub>45</sub> LD (mS/cm)	14.89 ± 4.31	<b>0.0014</b>
Cond <sub>24</sub> LD (mS/cm)	39.34 ± 12.64	<b>0.0035</b>

b – regression coefficient; SE – standard error; <sub>45</sub> – 45 min after slaughter; <sub>24</sub> – 24 hrs after slaughter; LD – *m. longissimus dorsi*; SM – *m. semimembranosus*; Cond – conductivity



## Results – effect of age (II.)

Traits	b (unit/day)*10 <sup>-3</sup> ± SE	p-value
Drip loss <sub>24</sub> (%)	13.02 ± 6.58	0.0556
Drip loss <sub>48</sub> (%)	19.23 ± 8.02	<b>0.0219</b>
a*	14.82 ± 7.07	<b>0.0430</b>
c*	16.66 ± 8.28	0.0519
Colour (1–6)	6.84 ± 2.76	<b>0.0178</b>

b – regression coefficient; SE – standard error; <sub>24</sub> – after 24 hours; <sub>48</sub> – after 48 hours; Colour – visual evaluated colour on the scale from 1 to 6



# Conclusions

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- ▶ Intramuscular fat content:
  - ▶ Barrows more IMF than gilts
  - ▶ Weight group and age at slaughter: no effect
- ▶ Technological quality traits:
  - ▶ Sex: no effect
  - ▶ Weight group: lighter pigs had lower pH<sub>45</sub>LD
  - ▶ Age: Older pigs had
    - ▶ ↑ conductivity on LD
    - ▶ ↑ drip loss
    - ▶ ↑ red colour
    - ▶ ↑ visual score