## Use of esterified palm acid oils with different acylglycerol structure in fattening pig diets

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Introduction

Hypothesis

Objective

Material and Methods

Results and Discussion

Conclusion

Investigate the **potential use of ESTERIFIED PALM ACID OILS**, differing in their acylglycerol structure, in **comparison with their corresponding ACID and NATIVE OILS in fattening pig diets**, studying their effects on:

- FA apparent absorption
- Growth performance
- Backfat FA composition



























 Statistical analysis: Randomized complete block design (GLM procedure of Sas.)





## FA apparent absorption

a a













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Esterified palm acid oils achieved higher total FA apparent absorption than their corresponding native and acid oils, mainly due to the increased SFA apparent absorption.

This resulted to an improved G:F ratio and an increased SFA deposition in backfat of pigs fed P-EH when compared to those fed P-A.

Esterified palm acid oils can be used in fatteningpig diets as an economically interesting alternative to native and acid palm oils.





## Thank you

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