

➤ Bridging environmental sustainability and intrinsic quality traits of pork

Mohammed Gagaoua, Florence Gondret, Florence Garcia-Launay
& Bénédicte Lebret

PEGASE, INRAE, Institut Agro, 35590 Saint-Gilles, France

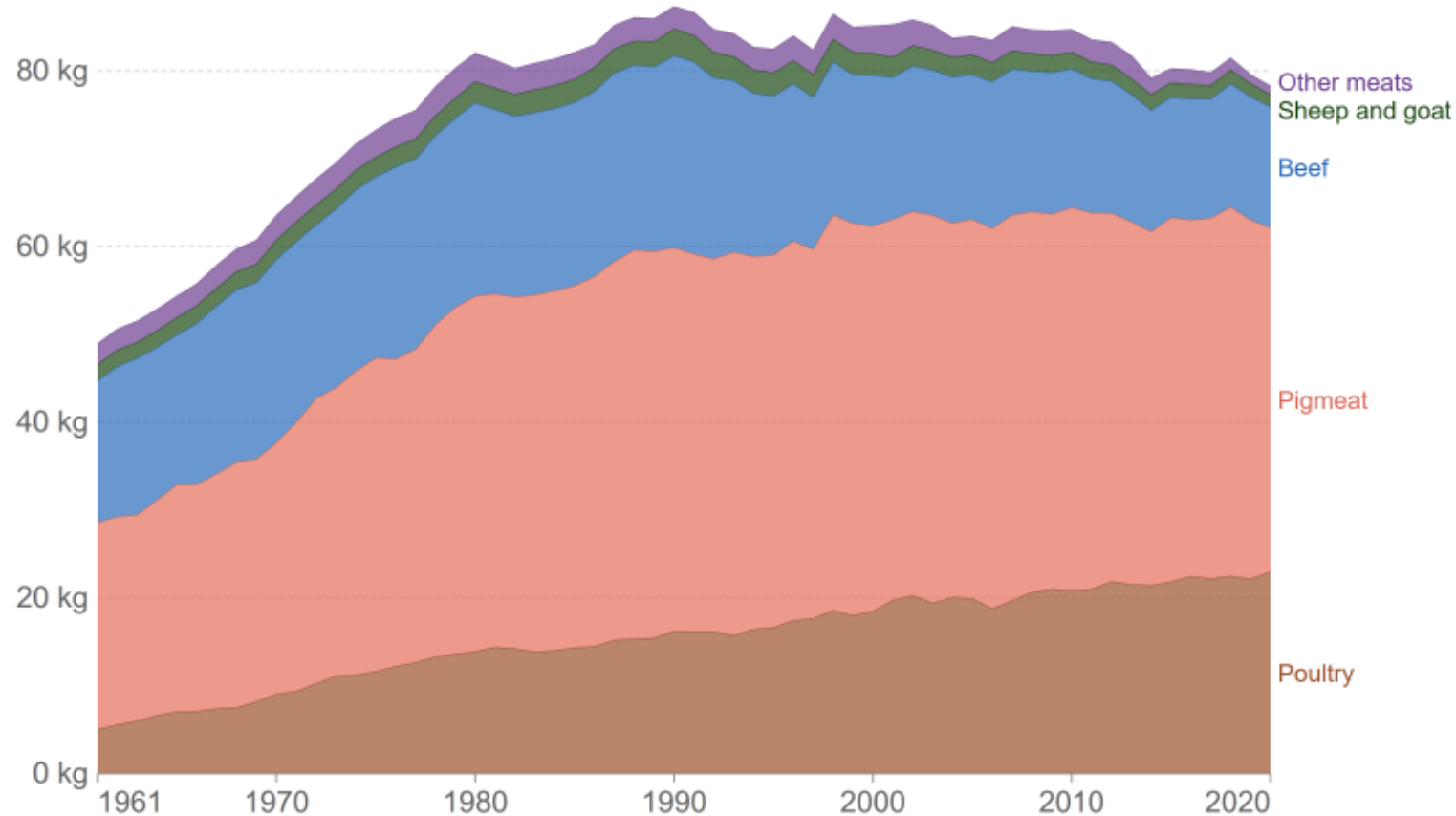


> Meat consumption – Emphasis on pork (EU27)

Per capita meat consumption by type, European Union (27), 1961 to 2020

Per capita meat consumption is broken down by types of meat, and is measured in kilograms per person per year.

Our World
in Data



Source: Food and Agriculture Organization of the United Nations

Note: Data does not include fish and seafood. Figures do not correct for waste at the consumption level so may not directly reflect the quantity of food finally consumed by a given individual.

OurWorldInData.org/meat-production • CC BY

Pigmeat is a world's most popular meat

2020

in kilograms per year per capita

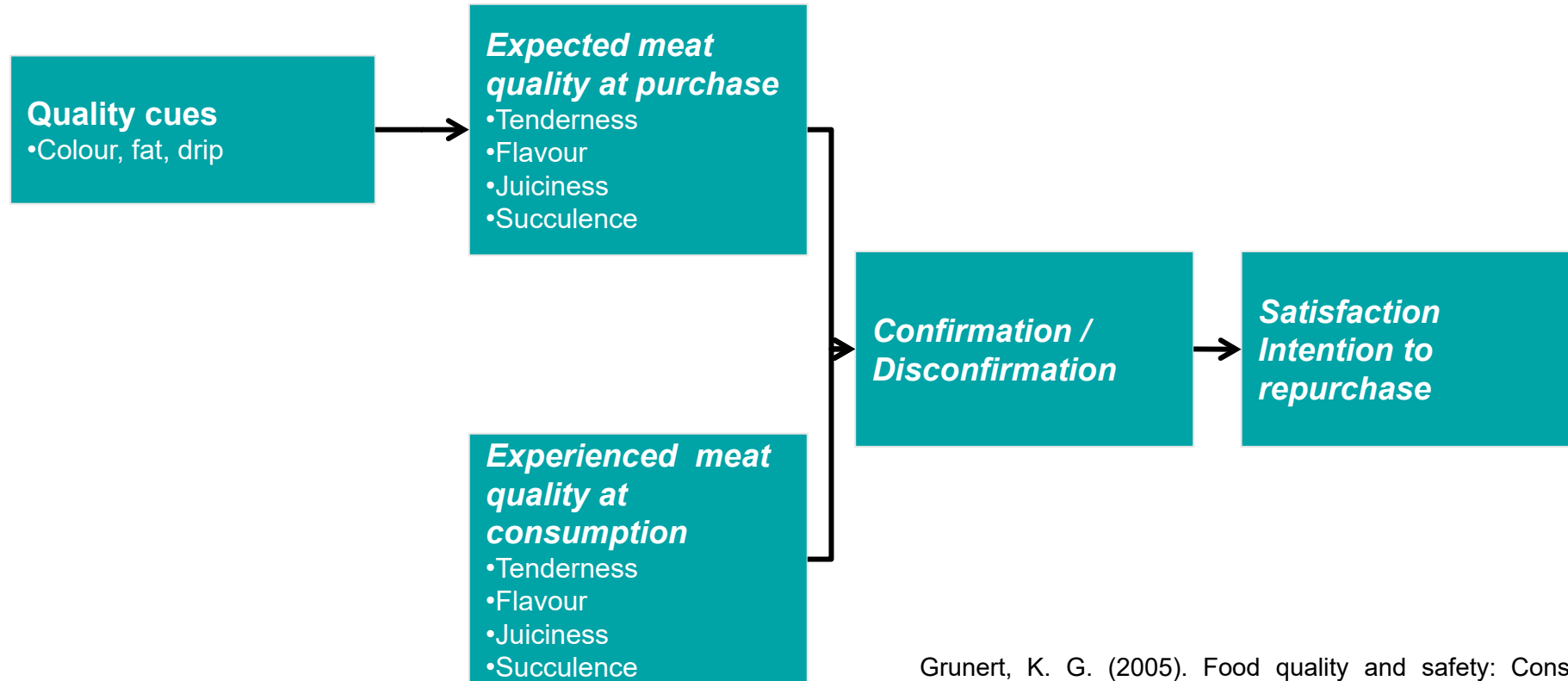
Other meats	0.99 kg
Sheep and goat	1.42 kg
Beef	13.73 kg
Pigmeat	39.20 kg
Poultry	22.92 kg
Total	78.26 kg

France

Other meats	1.14 kg
Sheep and goat	2.44 kg
Beef	21.02 kg
Pigmeat	31.35 kg
Poultry	23.25 kg
Total	79.20 kg

> Consumer perception and expectation of meat quality

Satisfaction: the **classical** approach

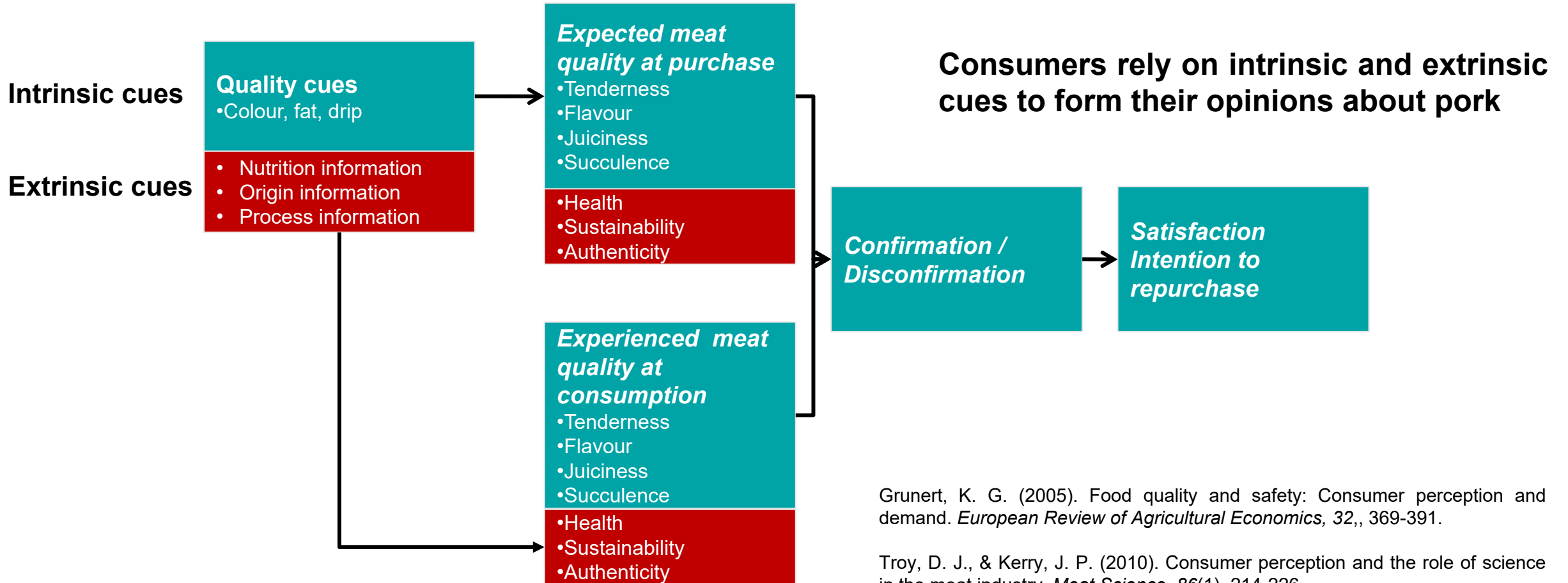


Grunert, K. G. (2005). Food quality and safety: Consumer perception and demand. *European Review of Agricultural Economics*, 32,, 369-391.

Troy, D. J., & Kerry, J. P. (2010). Consumer perception and the role of science in the meat industry. *Meat Science*, 86(1), 214-226.

> Consumer perception and expectation of meat quality

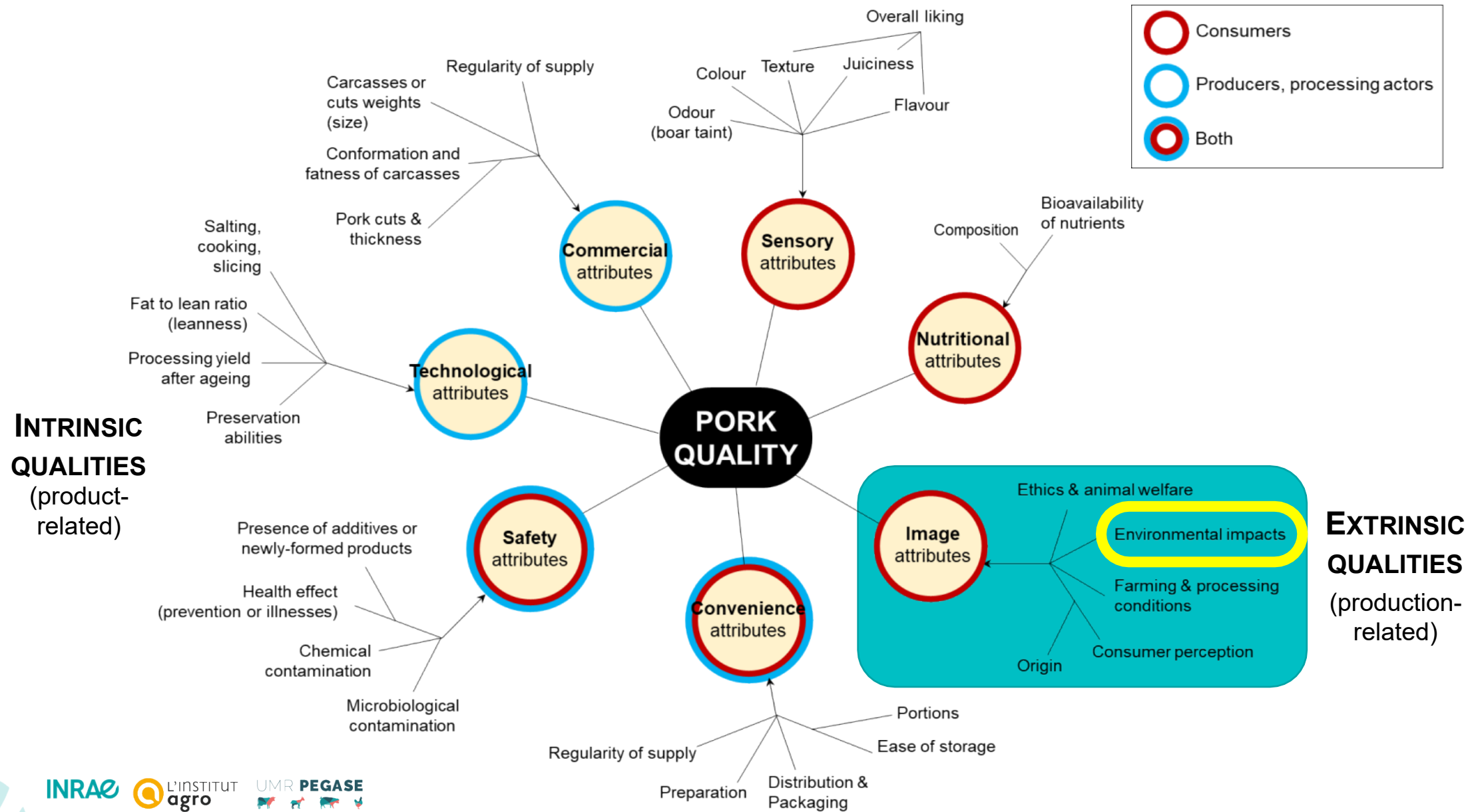
Satisfaction: the **extended** approach



Grunert, K. G. (2005). Food quality and safety: Consumer perception and demand. *European Review of Agricultural Economics*, 32,, 369-391.

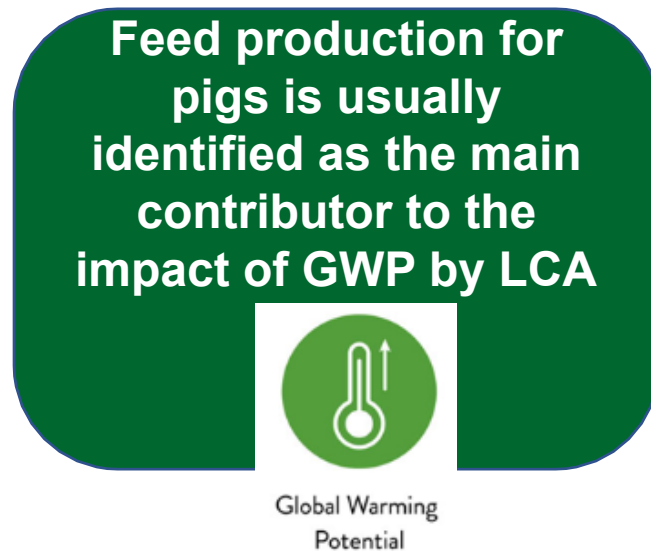
Troy, D. J., & Kerry, J. P. (2010). Consumer perception and the role of science in the meat industry. *Meat Science*, 86(1), 214-226.

> 7 properties of meat (pork) quality: *Interplay between intrinsic & extrinsic cues*



> Environmental sustainability of pork production

- For pig production, most **environmental impacts arise from feed production** (Zira *et al.* 2021; McAuliffe *et al.* 2016; Silva *et al.* 2023).



- “PRODUCING BETTER TO EAT BETTER PORK”** could be a **lofty goal to guide meat consumption towards sustainability rather than claims**



Environmental Impact Assessment Review
Volume 56, January 2016, Pages 12–22



Review article

A thematic review of life cycle assessment (LCA) applied to pig production

Graham A. McAuliffe^{a, b}, Deborah V. Chapman^b, Colin L. Sage^a

Show more

+ Add to Mendeley Share Cite

<https://doi.org/10.1016/j.eiar.2015.08.008>

Get rights and content



Livestock Science

Available online 23 August 2023, 105320
In Press, Journal Pre-proof What's this?



DIFFERENT LIFE CYCLE ASSESSMENT METHODS AND CAUSES OF VARIATION IN ESTIMATES OF GLOBAL WARMING IN CHICKEN AND PORK PRODUCTION SYSTEMS: A CRITICAL SYSTEMATIC REVIEW

Jéssica Pereira Silva, Carlo Juliantro Giehl, Kátia Maria Cardinal, Ines Andretta, Andréa Machado Leal Ribeiro

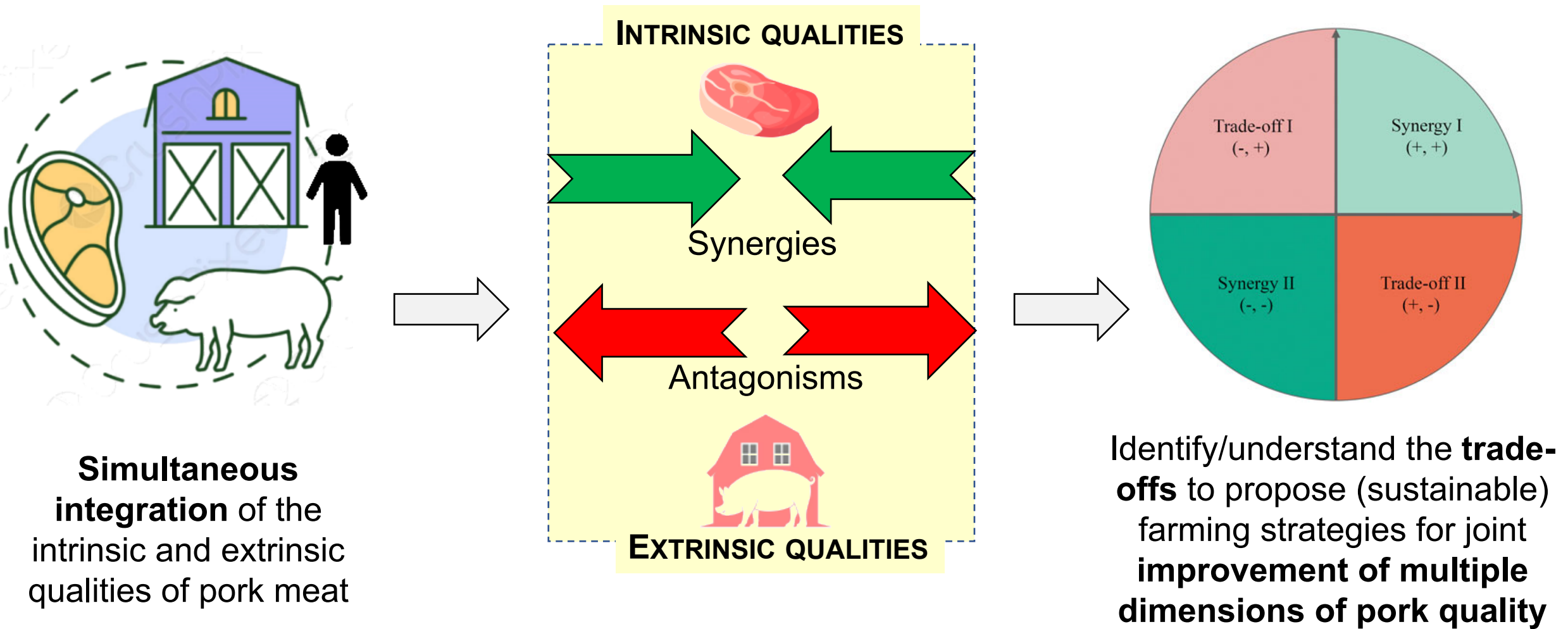
Show more

+ Add to Mendeley Share Cite

<https://doi.org/10.1016/j.livsci.2023.105320>

Get rights and content

➤ Overall scientific goal: Integrative approach of pork quality evaluation



➤ Objectives



Integrating environmental footprints with intrinsic pork qualities
➔ **DATA REUSE** of a farm-to-fork experiment designed to improve both intrinsic and extrinsic quality dimensions of pork



Meat Science

Volume 197, March 2023, 109074



Combining pig genetic and feeding strategies improves the sensory, nutritional and technological quality of pork in the context of relocation of feed resources

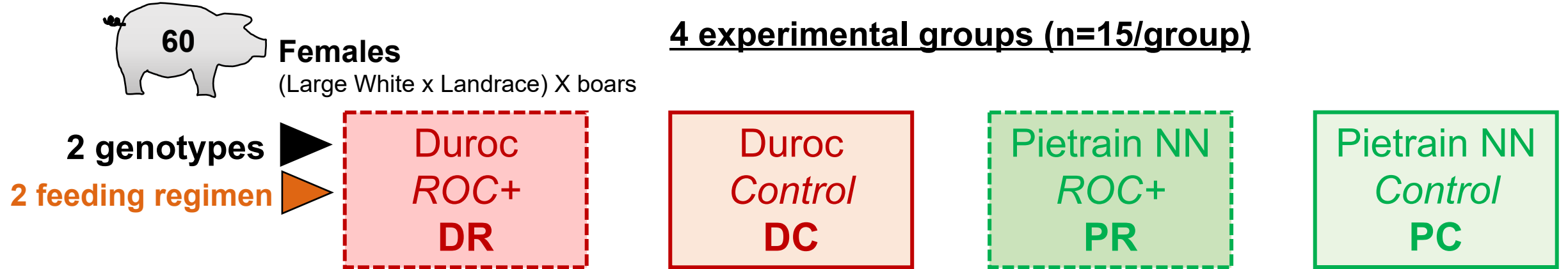
Bénédicte Lebre  , Sihem Lhuisset, Etienne Labussière, Isabelle Louveau



Bridging environmental sustainability and intrinsic quality traits of pork

74th EAAP Annual Meeting, Lyon 31st August 2023

➤ Animal experiment to simultaneously evaluate the intrinsic & extrinsic qualities of pork

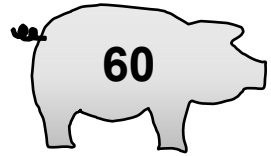


- ✓ **Duroc (D)**: selected on growth, feed intake and intramuscular fat content
- ✓ **Pietrain NN (P)**: selected on growth feed efficiency, body composition & technological pork quality

Feeding: #origin (France *versus* imported) and #nature of protein & fat resources / same proportion of cereals (wheat, maize, barley, wheat bran)

- ✓ **ROC+ (R)** : extruded faba bean (national origin) and linseed (as omega-3 fatty acid sources) + vit E → **relocation of protein resources & improvement of pork nutritional value/profile**
- ✓ **Control (C)** : oilseed meal (imported soybean, rapeseed, shelled sunflower)

➤ Animal experiment to simultaneously evaluate the intrinsic & extrinsic qualities of pork



Females

(Large White x Landrace) X boars

2 genotypes

2 feeding regimen

**Duroc
ROC+
DR**

4 experimental groups (n=15/group)

**Duroc
Control
DC**

**Pietrain NN
ROC+
PR**

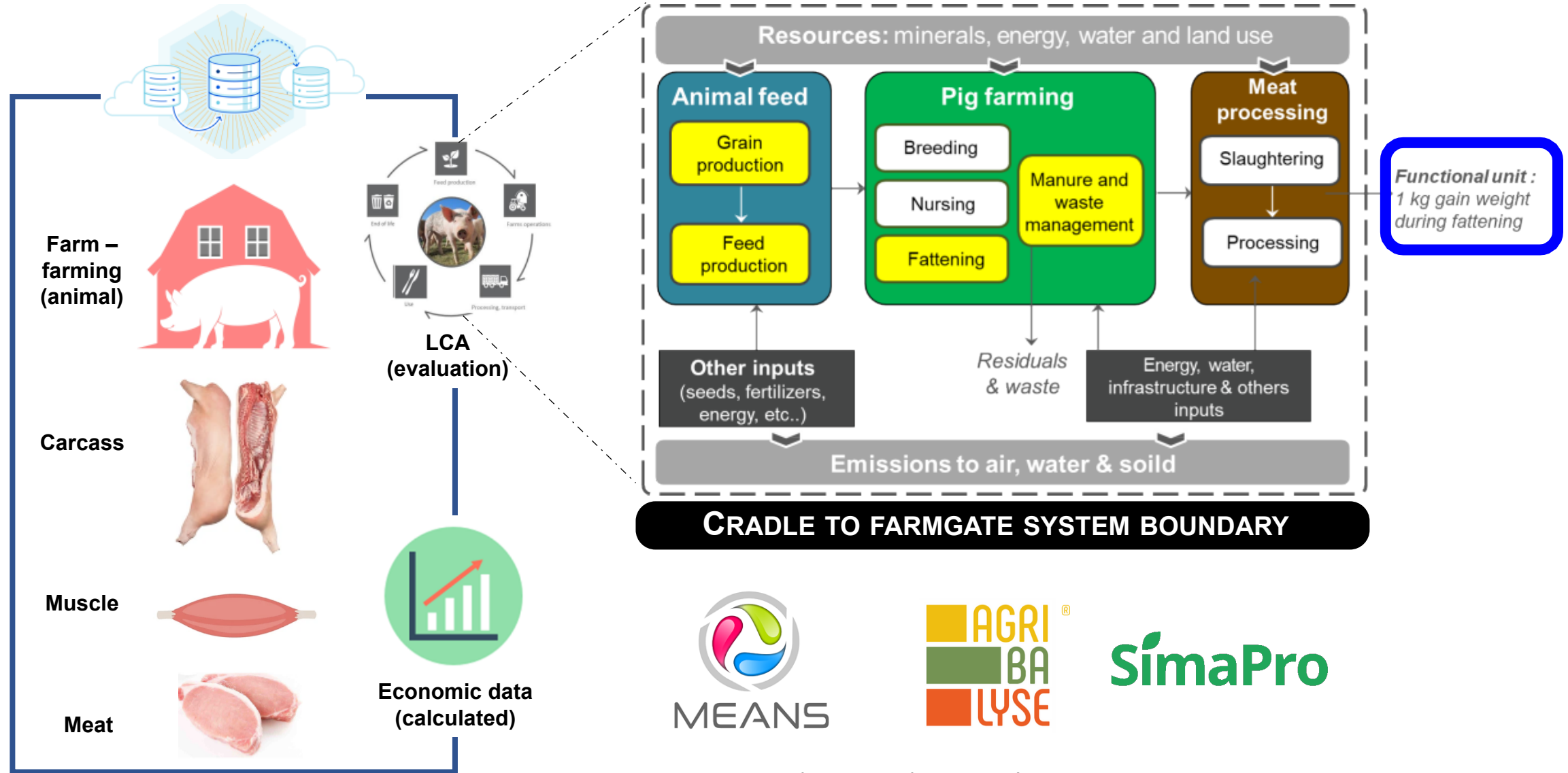
**Pietrain NN
Control
PC**

- ✓ **30 (33.6) -> 116 kg live weight**
- ✓ Individual pen
- ✓ *Ad libitum* feeding
- ✓ DLys/NE adjusted weekly on average requirements of each group: blend of high and low protein diets within C & R
 - ✓ DR & DC : from 1.0 to 0.70
 - ✓ PR & PC: from 0.95 to 0.68

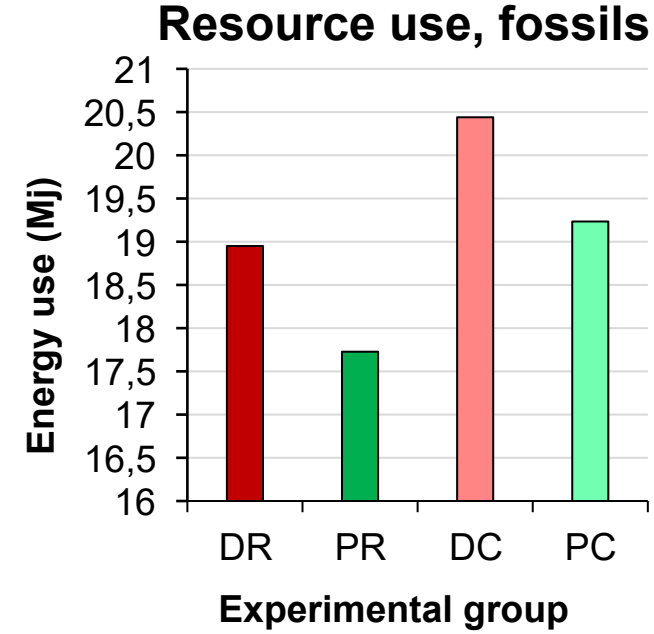
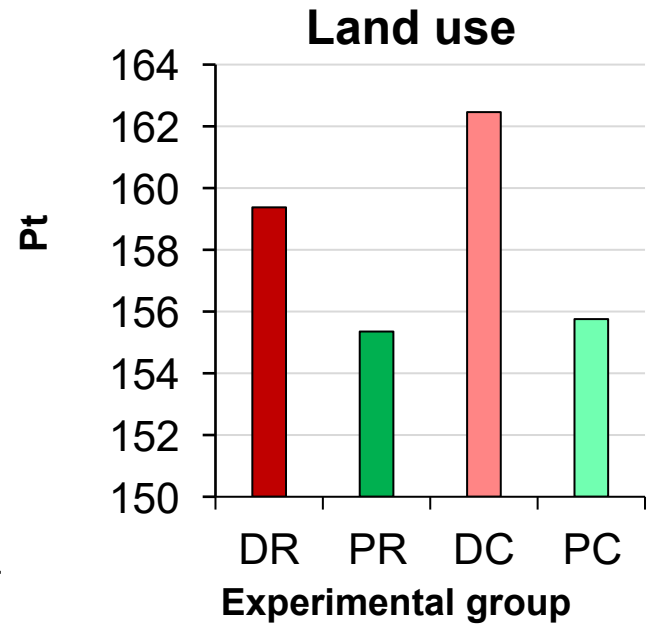
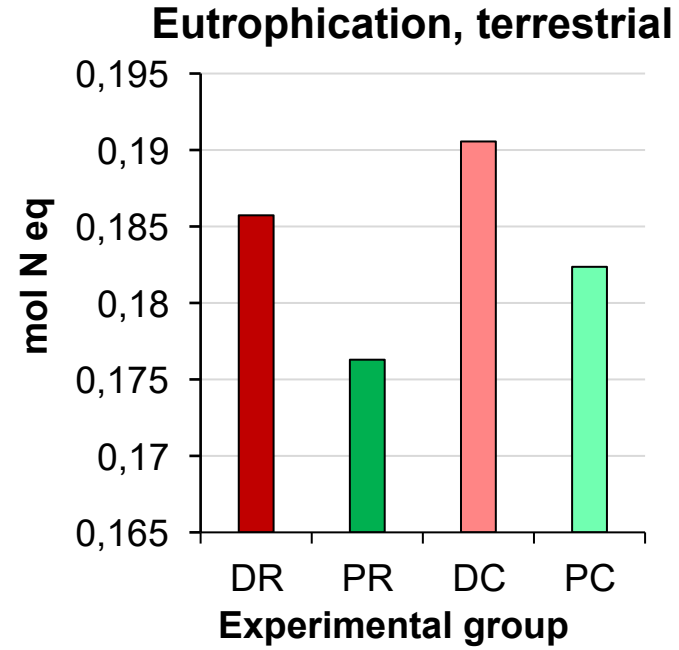
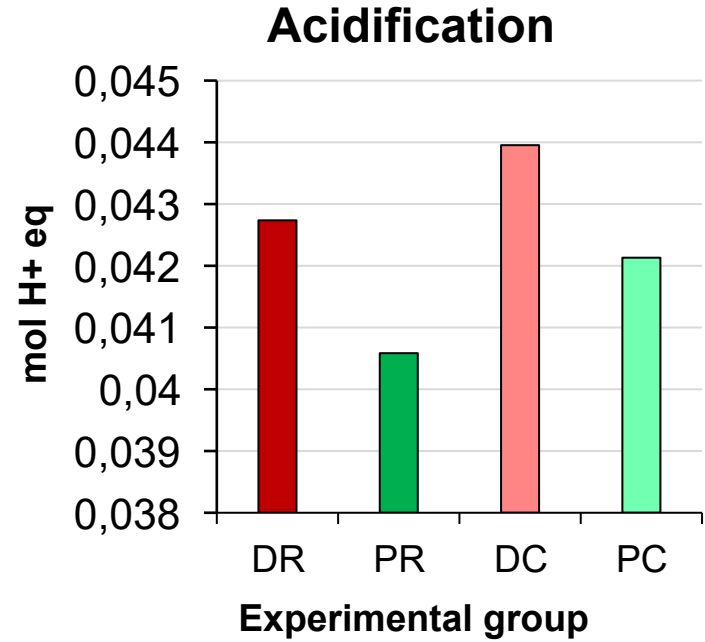
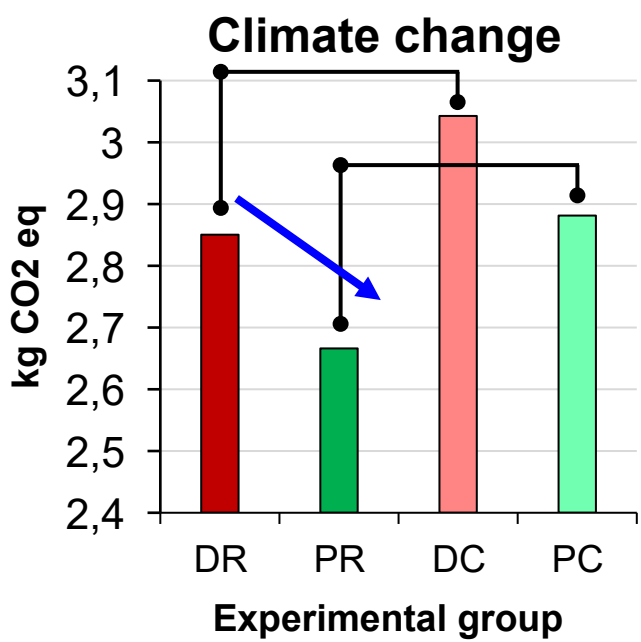
Data

- Individual growth performance
- Carcass composition
- Meat quality traits
- Chemical composition and fatty acids profile
- Sensory quality
- Economic indicators
- **Quantification of inputs and outputs: life cycle inventory (LCI)**
- **Evaluation of the impacts (LCA)**

➤ Data collection and environmental life cycle analysis (e-LCA)



➤ Environmental impacts for production of 1kg gain weight during fattening of pork



Duroc
ROC+
DR

Duroc
Control
DC

Pietrain
ROC+
PR

Pietrain
Control
PC

➤ Holistic view on the intrinsic and extrinsic qualities within the 4 experimental designs

	DR	PR	DC	PC
Commercial properties				
Hot carcass (HC) weight, kg	89.4	96.7	82.2	93.8
Lean meat content, %	60.2	61.9	60.5	61.5

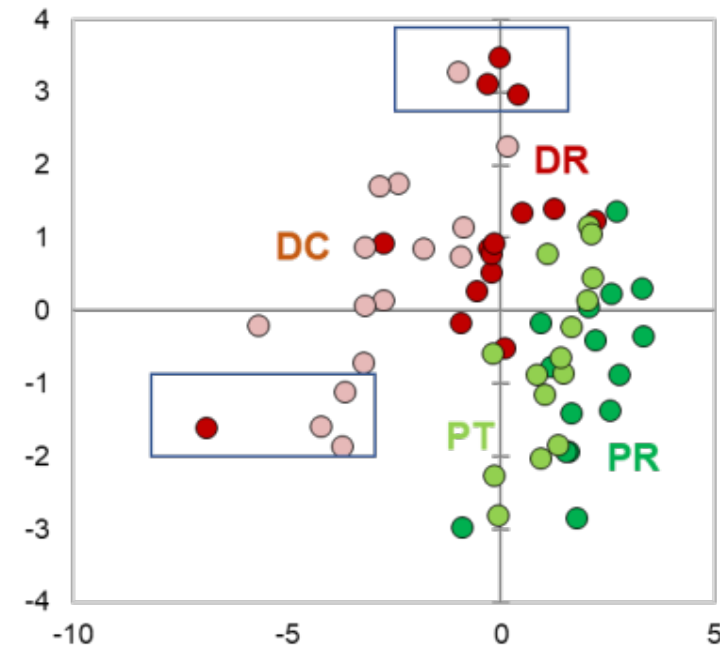
French specifications for
high nutritional quality
label
 ≤ 4
 ≤ 12

Improvement of
GWP in R feeding
(relocated
proteins)



➤ Conclusions & future steps

- Incorporating environmental impacts into overall assessment of pork quality can help promoting sustainable pork production practices and better guide consumers in their purchase decisions/consumption practices
- **Relocation of proteins** as a feeding lever is a win-win strategy for both the extrinsic and intrinsic qualities of meat, but it is capitalized by the choice of pig genotype (for instance Duroc crossbreeds)
- We provided a proof of concept showing that intrinsic and extrinsic qualities of pork (meat) can be integrated for better consideration of the multiple qualities within a farm-to-fork approach
- Conduct the e-LCA at the individual level to consider the within-individual variation of the animals and develop multidimensional analyses
- The next steps will aim at the development of multi-criteria and multidimensional analyses for in-depth characterization of the synergies and antagonisms (trade-offs) between intrinsic and extrinsic quality properties
- Develop nutritional LCA (n-LCA) to better evaluate the impacts, understand the trade-offs at interplay and to compare the experimental groups in terms of nutritional profile and environmental impacts in one index



➤ Acknowledgements

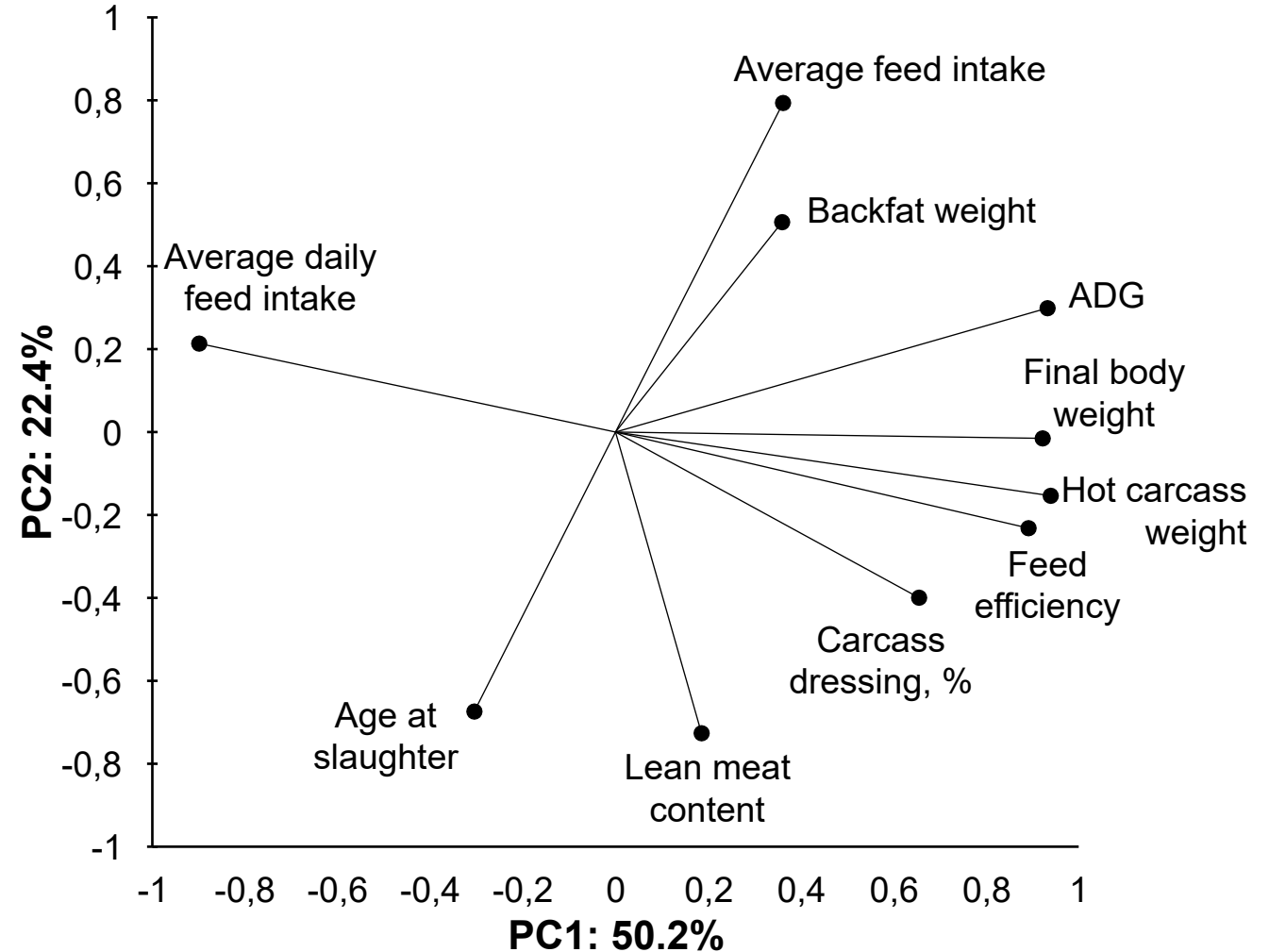
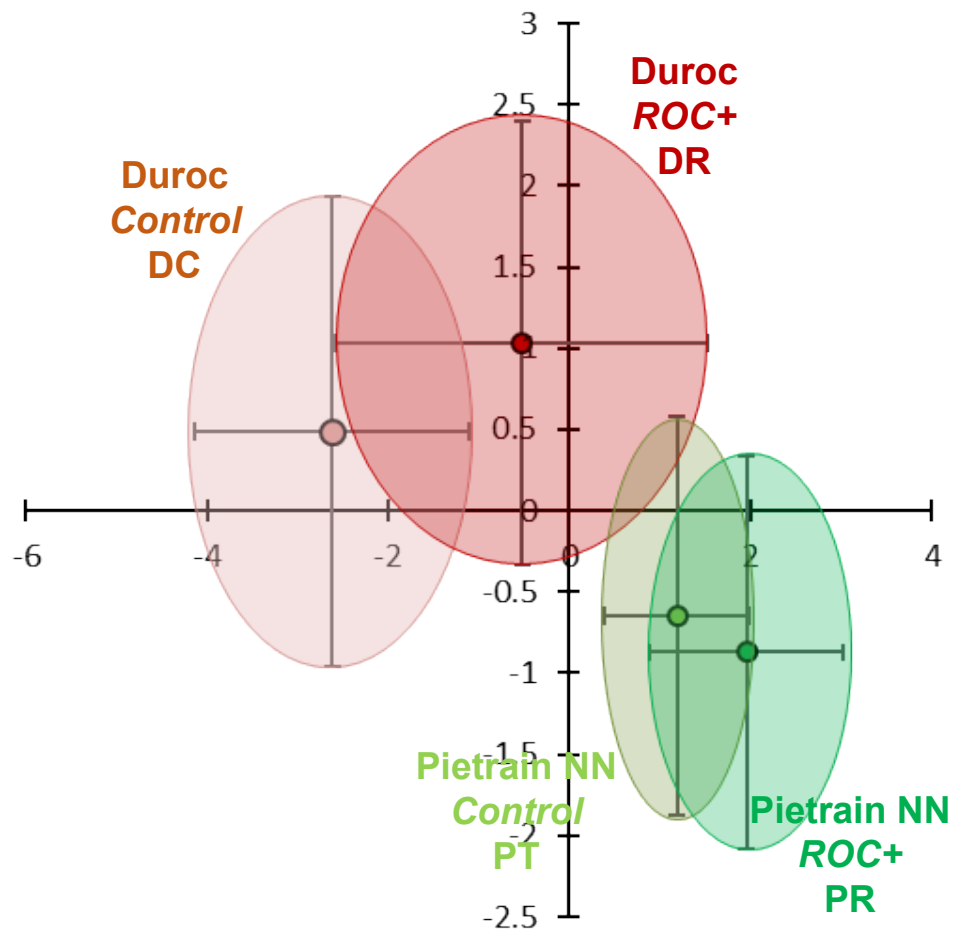
Staff of INRAE (IEU3P experimental farm, PEGASE laboratories), UMR SAS (J. Auberger)
ROC+ project partners
Région Bretagne and Rennes Métropole for funding



INRAE L'INSTITUT agro UMR PEGASE

Bridging environmental sustainability and intrinsic quality traits of pork
74th EAAP Annual Meeting, Lyon 31st August 2023

➤ Growth performance and carcass traits of the 4 experimental groups



Duroc vs Pietrain crossbred pigs: lower (satisfactory) growth performance and carcass lean meat content, lower economic gain



➤ Environmental impacts for production of 1kg gain weight during fattening of pork

