





Use of dried apple pomace in pigs diet



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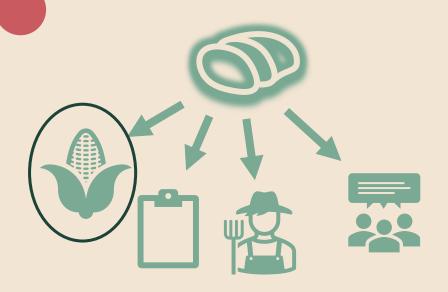
A. Zaworska-Zakrzewska, A. Ludwiczak,

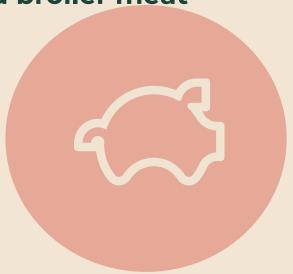
J. Składanowska-Baryza, E. Sell-Kubiak

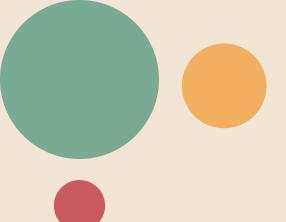




"Linking extensive husbandry practices to the intrinsic quality of pork and broiler meat"









What is apple pomace and why do we use it in our study?







95 mln t.



4.2 mln t.



10% - 35% of the mass of processed raw material



825,000 t. of waste!







What is the aim of this study?

adding 4% apple pomace (AP) to the feed mixture

to examine the effect on animals:



fattening efficiency post-slaughter patameters quality of meat





Material and methods



60 pigs (30 per group, 159,15°), hybrids



Control group (Control) - diet without AP; Experimental group (AP) – diet with 4% AP

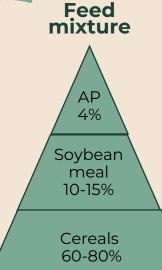


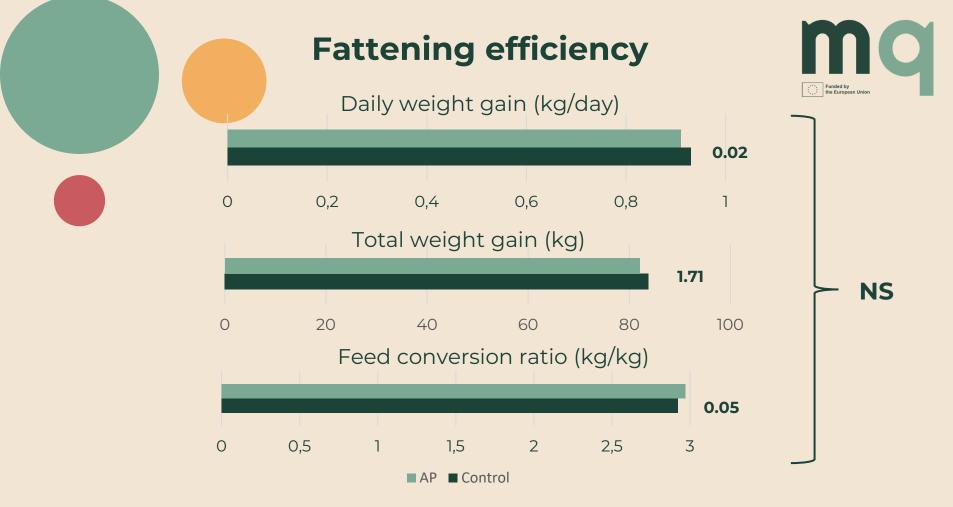


90 days of fattening period – fattening and slaughter parameters collected, feed conversion ratio was estimated base on individualy body mass and mean feed intake per group;

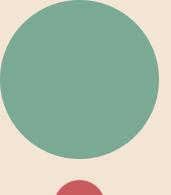


14 loins per group – laboratory analysis of meat: chemical composition and fatty acids composition, colour, texture, pH, drip loss; T-test



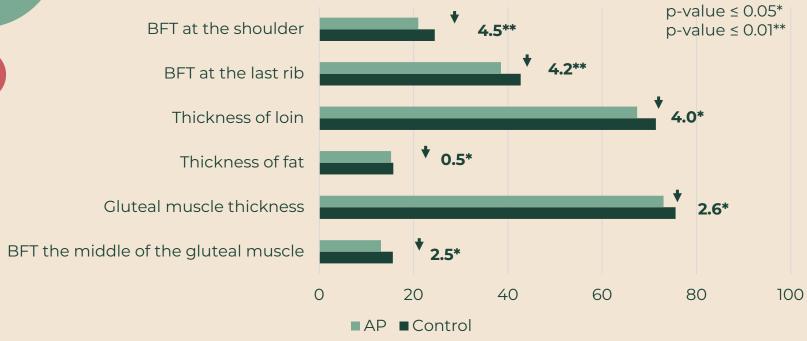


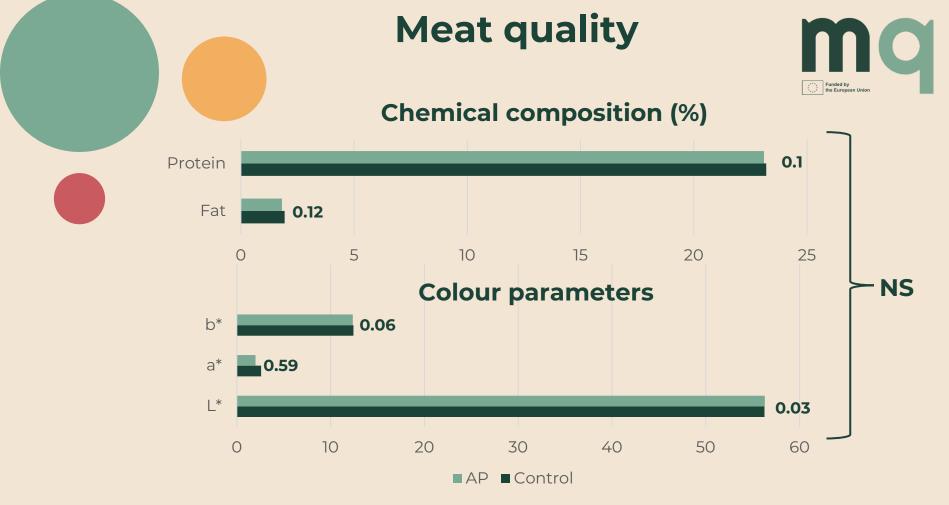
NS – no statistically signifficant differences



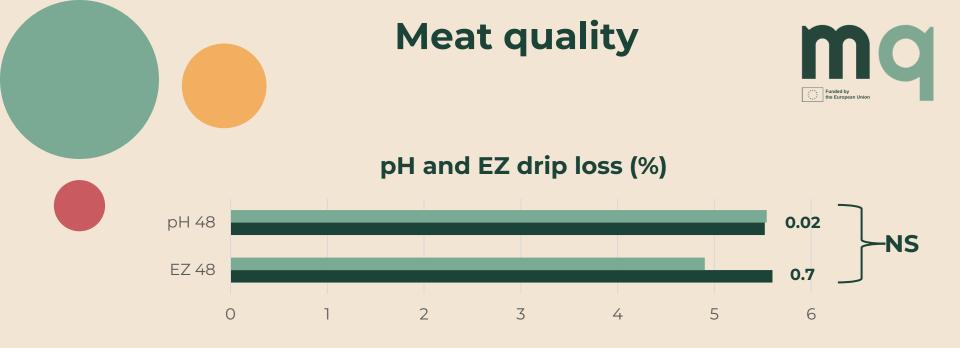
Slaughter parameters (mm)







NS – no statistically signifficant differences



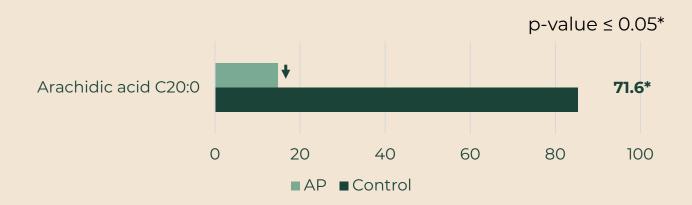
EZ DripLoss - a new method for the determination of drip loss in meat

NS - no statistically signifficant differences

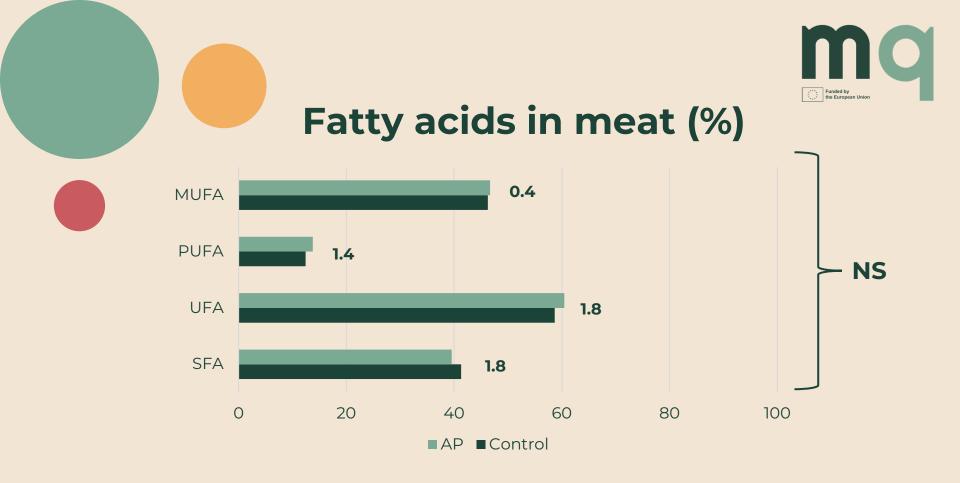




Fatty acids in meat (%)



Other fatty acids were not statistically significant differences between groups







Conclusions

Dried apple pomace did not reduce production parameters and meat quality.

Potential as feed material in pigs diet.

Can be used in feed for fattening pigs.

Signifficantly influenced on the carcass characteristics





mEAT quality

Thank you for your attention!











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