

Book of Abstracts of the 65th Annual Meeting of the European Federation of Animal Science



**Book of abstracts No. 20 (2014)
Copenhagen, Denmark
25 - 29 August 2014**

In vivo* characterization of ham and loin morphology in 120 kg live pigs of four different sexesM. Gispert, A. Carabus, A. Brun, J. Soler, C. Pedernera and M. Font-i-Furnols**IRTA, Product Quality, Finca Camps i Armet, IRTA, Spain; marina.gispert@irta.es*

Pig sex has an important effect on carcass and cuts characteristics. The aim of this trial was to characterize several traits in the loin and in the ham of pigs from different sexes by means of measures obtained by computed tomography (CT) images taken at 120 kg live pigs. For this purpose 12 females (FE), 12 castrated (CM), 12 immunocastrated (IM) and 11 entire (EM) males pigs of Pietrain × (Duroc × Large White) genotype were enrolled. Pigs were born in the same week and fed *ad libitum* the same diet. Immunocastration vaccine Improvac[®] was injected at 12 and 18 weeks of age. When pigs reached the target weight (120.6±2.57 kg) were CT scanned with GE HiSpeed Zx/i device (140 kV, 145 mA, axial 1 s and 10 mm thick). Two tomograms were obtained, one in the ham area (junction between the femur and pubis bones) and another in the loin area (between the 3rd and 4th last ribs). After that pigs were slaughtered and carcass weight and killing out percentage were calculated. Meat quality measurements (pH at 45 min. and ultimate pH and electrical conductivity) were also taken. Ham's and loin's images were analyzed and measurements of fat thickness, lengths and areas were obtained. Mixed analysis was performed to determine differences between sexes in the different measurements obtained. Results show no differences neither in live and carcass weight nor in killing out percentage among sexes. Area and maximum length of the longissimus muscle was significantly ($P<0.05$) higher in FE than IM, while the other sexes were in between and not significantly different. Loin subcutaneous fat was higher in CM than FE and EM, IM being in between. No differences have been found among sexes in ham's width, maximum high and area values. However, subcutaneous fat was higher in CM and IM than EM, FE being in between. Differences are probably related to different fat deposition growth among sexes and anatomical region. No differences in meat quality were observed.

Assessment of quality of pig carcasses in Ukraine according to national and European classification*O. Kravchenko¹, A. Loza² and A. Getya³**¹Poltava state agrarian academy, Production and Processing Technologies of Animal Products, str. 1/3 Skovorody, 36003 Poltava, Ukraine, ²Association of Pig Producers of Ukraine, str. M. Kotsiubynsky 1, 01030 Kiev, Ukraine, ³Ministry of agrarian policy and food of Ukraine, Department of animal production, str. Khreschatyk 24, 01002 Kiev, Ukraine; oksanakravchenko@ukr.net*

The existing Ukrainian system of classification of pork carcasses was established in the Soviet Union. At slaughterhouses conducted a visual assessment of the degree of muscles development, measure of carcass weight and back fat thickness (6-7 thoracic vertebrae), but sex of an animal is not considered as well as lean meat percentage. At the slaughterhouse 'Yubileinyi', Dnipropetrovsk region of Ukraine, 160 hybrid pigs were slaughtered (Landrace × Yorkshire × Peitrain, Yorkshire × Landrace × Duroc) and evaluated according to both Ukrainian and European classification. For EUROP assessment the French device CGM was used which involves measuring between last 3 and 4 thoracic vertebrae. According to Ukrainian classification all 160 carcasses were rated as the second category. The second category includes carcasses with weight from 47 to 102 kg and the thickness of fat from 10 to 30 mm at the level of 6-7 thoracic vertebrae. Test assessment of carcasses according to European system has the following classification: 39 heads – class S, 88 heads – class E, 28 heads – class U and 5 heads – class R. It was determined that the biggest part of slaughtered pigs were castrated; 116 heads, or 72.5%. Slaughtered female have the highest MLD thickness (63.2±0.33 mm) and lean meat percentage (60.52±0.38%) at the same time have the thinner back fat (14.9±0.13 mm). In whole animal group lean meat percentage was 58.14±0.26%. Nowadays in Ukraine conducted work from the adaptation and implementation of the assessment system and payment of carcasses at slaughterhouses based on lean meat percentage of the carcasses.