

Prediction of meat quality of different pig breed combination in Estonia

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The aim of this study was to estimate meat quality of live pigs and carcasses in pig breed combinations. 193 pigs were tested ultrasonically 1998...1999 in Kehtna Swine Testing Station. Five groups of pigs were under observation - purebred Estonian Landrace (EL), Estonian Large White (ELW), Finnish Yorkshire (FY) and crossbred Hampshire (H) ♂ x ELW ♀; H/EL/ELW ♂ x EL ♀. Ultrasonic measurements were made with Piglog-105 and A-Scan Plus. Pigs were tested at the weight of 93...112kg. Traits recorded: sidefat thickness at last (x1) and 11...12th (x3) rib, and diameter of loin eye (x2). Lean meat percentage (y) was calculated. Blood samples from pigs were collected for identification of HAL genotypes by using DNA test. Carcasses were evaluated with an Ultra-FOM 100 in Valga Meat- and Canning Factory. Carcass length, weight, sidefat thickness by rule (in 4 points) and pH(24), were collected. Loin eye area was measured by planimeter; sidefat and diameter of loin eye by rule. 48 hours after slaughtering, pH and boiling loss were found. The GLM procedure was used for analysing the dataset. Significantly lower sidefat thickness and higher lean meat% was measured in H/EL/ELW ♂ x EL ♀ with ultrasonic equipments and rule. Higher sidefat thickness and lower lean meat percentage was found in ELW and FY breed. EL had significantly longer carcasses, than FY and crossbred pigs. Best influence to meat quality gave EL and H breed.