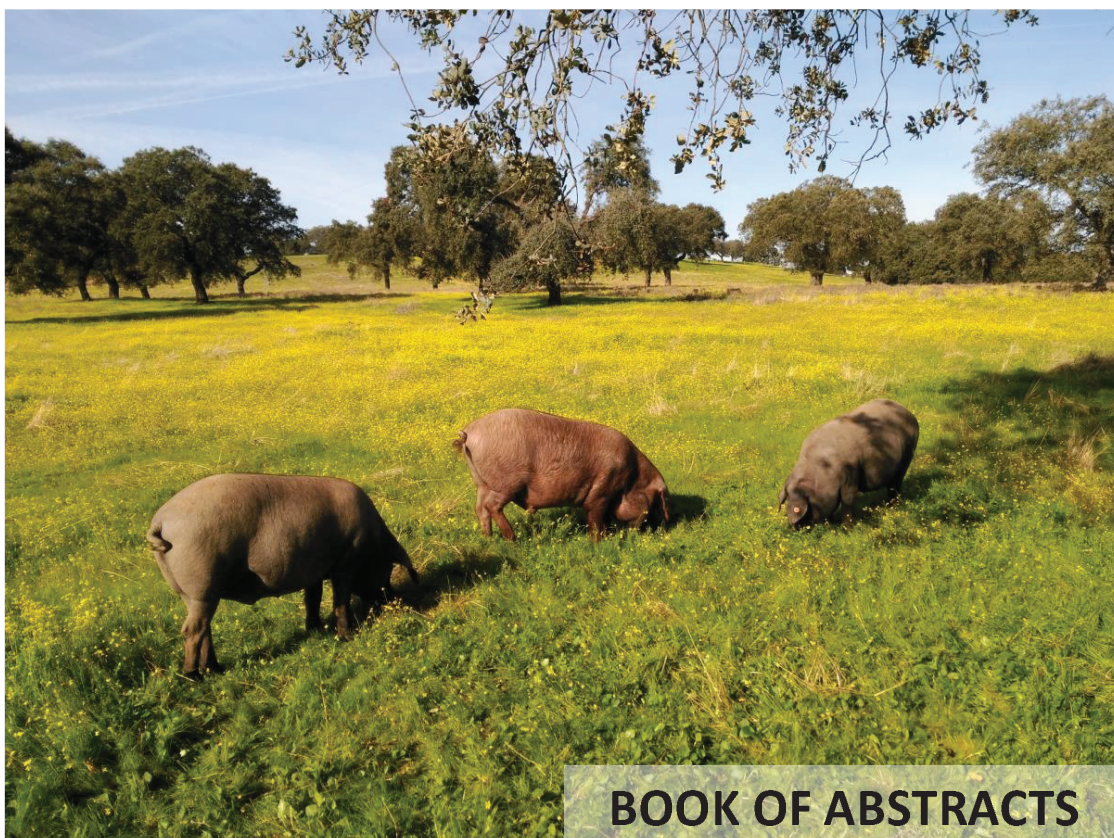


 **4th FATTY PIG**
Science & Utilization
International Conference
NOVEMBER 2017, Badajoz (SPAIN)



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CENTRO DE INVESTIGACIONES
CIENTÍFICAS Y TECNOLÓGICAS
DE EXTREMADURA



MINISTERIO
DE ECONOMÍA, INDUSTRIA
Y COMPETITIVIDAD



**4th Fatty Pig Science & Utilization
International Conference**

23-25 November, 2017, Badajoz (Spain)

BOOK OF ABSTRACTS

Edited by CICYTEX (Scientific and Technological
Research Center of Extremadura, Spain):

Mercedes Izquierdo Cebrián
Susana García Torres
María Cabeza de Vaca
Rosario Ramírez Bernabé
Francisco Ignacio Hernández García
David Tejerina Barrado
Javier Matías Prieto
Ana Isabel del Rosario González
Montaña López Parra
Agustín Jaramillo Romero

ISBN: 978-84-697-7375-8

Book of Abstracts of the 4th Fatty Pig Science & Utilization International Conference, 23-25 November, 2017, Badajoz (Spain).

Edited by CICYTEX: M. Izquierdo Cebrián, S. García Torres, M. Cabeza de Vaca, R. Ramírez Bernabé, F. I. Hernández García, D. Tejerina Barrado, J. Matías Prieto, A. I. del Rosario González, M. López Parra, A. Jaramillo Romero.

ISBN: 978-84-697-7375-8

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- Front cover: Iberian pigs during *montanera* in the *dehesa*. From left to right, Retinto, Torbiscal and Lampiño strains. Javier García Gudiño (CICYTEX; IRTA).
- Back cover: Blond Mangalitzta piglet and sow. Francisco I. Hernández García (CICYTEX).

Printed by Borame, Badajoz (Spain)

Carcass quality and fatty acids profile of the fatteners of Swallow-belly Mangalitsa breed reared in outdoor system*

D. Radojković¹, M. Petrović¹, R. Savić¹, Č. Radović², N. Parunović³, M. Gogić²

¹University of Belgrade-Faculty of Agriculture, 11080 Belgrade-Zemun, Republic of Serbia

²Institute for Animal Husbandry, 11080 Belgrade-Zemun, Republic of Serbia

³Institute of Meat Hygiene and Technology, 11000 Belgrade, Republic of Serbia

Corresponding author: Dragan Radojković, Ph.D., Associate Professor, radodrag@agrif.bg.ac.rs

The objective of this study was to determine carcass quality of fatteners of Swallow-belly Mangalitsa breed reared in outdoor system. In *m. longissimus dorsi* (MLD) samples chemical composition, cholesterol content and fatty acids profile was determined. The study included 22 castrated males reared in the oak forest from the early spring to late autumn, with minimal corn harvest (approx. 0.5 kg per day). During the winter, the fatteners were kept in wooden stables and fed with cereals (corn and barley mixture in a ratio of 70:30, approx. 3 kg per day). The data was carried out by statistical package SAS 9.1.3 (SAS Inst. Inc., 2002-2003) and basic statistical parameters are showed (Mean±SD). At the end of fattening, the pigs were about one year old, and slaughtered at 92.0±16.7 kg live body weight. The average lean content in the carcasses was 35.9±2.8 %, while the content of intermuscular fat in MLD was 6.2±1.2 %. In the MLD samples average content of proteins, water, fat and ash were 20.7±0.5 %, 70.4±0.5 %, 7.7±0.5 % and 1.0±0.1 %, respectively. Average cholesterol content was 41.4±3.8 mg/100g. Shares of saturated fatty acids (ΣSFA) in MLD fat was 35.6±1.2 %, monounsaturated fatty acids (ΣMUFA) was 56.6±1.8 % and polyunsaturated fatty acids (ΣPUFA) was 6.9±1.2%. Within ΣSFA the most common was palmitic acid (C16:0, 24.7±0.6 %), while within ΣMUFA it was oleic acid (C18:1c-9, 46.9±1.1 %) and within ΣPUFA it was linoleic acid (C18:2n-6, 5.6±1.0 %). ΣPUFA and ΣSFA ratio was 0.2±0.0, while omega-6 and omega-3 ratio was 25.1±5.6. Showed ratios are not desirable from the nutritional aspect of human diet.

Key words: carcass quality, chemical composition of meat, cholesterol, fatty acids profile

*"This project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No 634476 (Project acronym: TREASURE). The content of this paper reflects only the author's view and the European Union Agency is not responsible for any use that may be made of the information it contains."

"Research was partly financed by the Ministry of Education, Science and Technological Development of Republic of Serbia, project TR 31081."