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I. — CARCASS AND MEAT QUALITY

Boar taint and possible utilization of boar meat

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Rearing young entire male pigs for meat production provides well-known advantages. The purpose of this paper is to review present knowledge about boar taint. Among the various malodorous compounds isolated from boar fat, only androstenone has been proved to contribute significantly to boar taint. However, this compound does not explain all off-odours encountered in boar fat. Biosynthesis, storage and elimination of androstenone are reviewed. Rate of testicular androstenone production depends to a large extent on sexual maturity. Accordingly, the various factors influencing the sexual development of young boars and consequently their fat androstenone content, are successively reviewed.

Olfactory assessment by a laboratory panel is an analytical method for appreciating odour intensity and quality. Constitution of the panel, rating scale, fatty tissue or piece of meat as well as way of heating or cooking must be standardized to allow reliable measurements. Consumer inquiries performed in various European countries have given different results according to type of animals studied and culinary habits of the consumers. English and Irish results are favourable to unrestricted use of young boar meat. Whereas Dutch, Swedish and French studies clearly demonstrate that uncontrolled commercialisation of boar meat is not possible. Development of a quick and reliable method is therefore needed for systematic control of boar carcasses on the slaughter line. Boar meat might then be used in various ways according to the results of the control.

Organoleptical qualities of pork in relation to halothane sensitivity

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Organoleptical qualities of pork from halothane negative and halothane positive pigs of three breeds were compared. We used 5 pairs of *French Landrace*, 12 pairs of *Belgian Landrace* and 7 pairs of *Pietrain*. The samples of loin were roasted and were compared by pairs, one from a halothane-positive and one from a halothane-negative pig reared and slaughtered under identical conditions. The meat from halothane-positive pigs was less tender ($p < 0.01$ in the three breeds) than that from halothane-negative pigs, but there was no differences for flavour or juiciness. The difference in tenderness was attributed to the faster rigor onset characterizing the halothane-positive pigs.