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Different aspects of pork curing in Corsica

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A total of 40 animals of three different genotypes (*Large White, Corsican, Crossbreds*) were managed according to three production systems : intensive, semi-extensive, extensive. This paper reports the overall results obtained until commercialization of the products.

Concerning *growth*, the following should be emphasized : the weight of an animal at a given time results from a succession of periods of growth, stagnation and mobilization of body reserves, and a few and relatively simple interventions allow in some cases to improve the growth curve, i.e. to gain one year.

The *composition* of the carcasses was highly variable, but a 70 kg carcass supplied on an average 39 kg (56 p. 100) of fresh products (lonzu, coppa, hams, sausage mixture, ficatellu mixture). During the drying process, losses varied from 27 p. 100 (ham) to 47 p. 100 (sausage). Thus, a 70 kg carcass supplied 26.5 kg of dry products (about 40 p. 100 of the fresh carcass weight).

According to the analyses of the *fresh meat* (bacteriostatic capacity, p. 100 free water, fat rancidity index, reducing capacity), the quality of the fresh products was excellent. However, it was observed that poor management conditions reduced the meat quality.

Sausages were examined during *drying* (pH, water activity, amount of total volatile basic nitrogen, mesophilic flora, pseudomonas, anaerobic germs, sulphito-reducers). Bacterial counts were very low as well in fresh meat as in products subjected to maturation (which might lead to a contamination). Despite this, we did not notice any losses of sausages due to contaminations. It may be asked whether contaminations in meat from relatively old animals are different from those occurring in meat from young animals.

Products intended for commercialization were subjected to three *taster panels*. As the results were contradictory no definitive conclusions could be drawn.

Organoleptic qualities of meat from crossbred *Pietrain* × *Chinese* pigs

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The main organoleptic characteristics of meat from *Pietrain* pigs and *Pietrain* × *Chinese* crossbred pigs (*Jiaxing* and *Meishan*) were compared by a taster panel. Two roasts (*Longissimus dorsi*) were sampled from the loin of 12 animals (6 *Pietrain* and 6 crossbreds, 6 castrated males and 6 females). Results showed that meat from Chinese crossbred animals was more tender and juicy and had a stronger flavour than that of the *Pietrain* pigs. Means of scores (ranging from 0 to 10) were following :

- for tenderness, 5.6 (crossbreds) and 4.1 (*Pietrain*),
- for juiciness, 4.6 (crossbreds) and 3.4 (*Pietrain*),
- for flavour, 5.2 (crossbreds) and 4.5 (*Pietrain*).

Differences were highly significant for the three characteristics.