



Pig carcass grading according to muscling type and minimum backfat thickness on the loin split

P. Pommeret, P. Zert, J. Naveau, C. Melani

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II. — CARCASSES AND MEAT QUALITY

Pig carcass grading according to muscling type and minimum backfat thickness on the loin split

P. POMMERET *, P. ZERT *, J. NAVEAU **, C. MELANI ***

* *I.T.P., 149, rue de Bercy, 75595 Paris Cedex 12*

** *S.C.A. Pen Ar Lan, Maxent, 35650 Plelan-le-Grand*

*** *O.F.I.V.A.L., 33, avenue du Maine, 75595 Paris Cedex 12*
France

A total of 516 carcasses exhibiting a wide variability in muscling, weight and backfat thickness, were cut according to a simplified dissection method.

The equation of multilinear regression for the estimation of the lean percentage was calculated according to weight, minimum backfat thickness at the loin level (R) and estimation of muscling (DM).

The equation for prediction of lean percentage, without taking into account the muscle weight was :

$Y = 68.3290 - 0.4621 R - 2.7647 DM$ with : $R^2 = 81.7$, $RSD = 2.56$, as compared to total dissection.

A carcass grading scale was suggested on these bases and officialized by a governmental order.

It will be used until all French slaughter houses have been fitted with devices for pig carcass grading according to strictly objective methods.

This method called « a renewed traditional » method is transitory.

Supplementary studies are required for obtaining the most objective carcass grading.

Pig carcass grading according to lean content : possibilities and limits of the "Fat-O-Meater"

B. DESMOULIN *, P. ECOLAN *, P. PEINIAU *, C. MELANI **

* *I.N.R.A., Station de Recherches sur l'Elevage des Porcs, Saint-Gilles, 35590 L'Hermitage*

** *O.F.I.V.A.L., 33, avenue du Maine, 75755 Paris Cedex 15*
France

Linear measurements of fat and muscle thickness on 537 pig carcasses using the Danish Fat-O-Meater (FOM) system were completed by the dissection of 200 carcasses representative in France of the weight class : 70-95 kg.

— The average lean content was 49 p. 100 according to the EEC standard with a residual error $RSD = 0.73$ p. 100 of lean meat.