

Pork quality and PSS

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Abstract

The effect of breed combinations and HAL gene to pork quality were analysed. Totally 193 pigs (purebred Estonian Landrace (EL), Estonian Large White (ELW), Finnish Yorkshire (FY) and crossbred Hampshire (H)♂xELW♀; H/EL/ELW♂xEL♀) were investigated. Traits recorded were the following: sidefat thickness at last (x1) and 11...12th (x3) rib, and diameter of loin eye (x2). Lean meat percentage (y) was calculated. Carcass length, weight, sidefat thickness measurements (in 4 points) and pH (24 h) were collected. Loin eye area, sidefat and diameter of loin eye were measured. pH and boiling loss were found 48 hours after slaughtering. Blood samples were collected from 101 pigs. DNA tests were carried out by PCR-RFLP method. Dataset was analysed by the GLM procedure. Higher sidefat thickness and lower lean meat% was found in ELW and FY breed. EL had significantly longer carcasses, than FY and crossbred pigs. Best influence to meat quality was given by EL and H breed. EL had significantly longer carcasses, than FY and crossbred pigs. According to DNA test 84.2% of tested pigs were stress negative (NN) and 15.8% heterozygous (Nn). The HAL homozygous mutant (nn) animals among investigated pigs were not found. Significant influence between testing weight and HAL gene ($p>0.05$) was found, when breed effect was skipped.

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