Influence of Chinese breeds on pork quality of commercial pig lines

A.S.M. Cesar¹, A.C.P. Silveira¹, P.F.A. Freitas¹, E.C. Guimarães¹, D.F.A. Batista¹, L.C. Torido¹, F.V. Meirelles² and R.C. Antunes¹

¹Programa de Pós-Graduação em Ciências Veterinárias, Faculdade de Medicina Veterinária, Universidade Federal de Uberlândia, Uberlândia, MG, Brasil
²Departamento de Ciências Básicas, Faculdade de Zootecnia e Engenharia de Alimentos, Universidade de São Paulo, Pirassununga, SP, Brasil

Corresponding author: A.S.M. Cesar
E-mail: aline_cesar@yahoo.com.br

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ABSTRACT. We compared carcass and meat quality of pigs from the same sire line and two different dam lines, one that included Chinese breeds and one that did not. Line A consisted of 1/4 Landrace, 1/2 Large White, 1/8 Chinese breeds (Meishan, Fengjing, Jiaxing), and 1/8 Large White, Duroc and Pietrain, and line B consisted of 1/2 Large White and 1/2 Pietrain. The animals (N = 144) were slaughtered at a live weight of 108 kg. Backfat thickness, percentage of lean meat, pH 24 h after slaughter, meat color, percentage of drip loss, and percentage of intramuscular fat were measured and compared using analysis of variance in a completely randomized design; the BioEstat 5.0 test was applied for the comparison of means at a significance level of 5% for all analyses. Backfat thickness, percentage of lean meat, pH 24 h after slaughter, meat color, percentage of drip loss, and percentage of intramuscular fat were not significantly different between the lines. The inclusion of Chinese breeds produced a higher percentage of lean meat and
reduced fat thickness, along with increased heterosis, which are important characteristics for breeding programs.

**Key words:** Pork; Breed; pH; Muscle; Drip loss