INFLUENCE OF SLAUGHTER WEIGHT ON PHYSICAL-CHEMICAL CHARACTERISTICS OF DRY-CURED HAM FROM HEAVY PIGS

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OBJECTIVE

To study the effect of slaughter weight (SW) (120, 130 and 140 kg of body weight (BW)) on ripening weight losses, colour of subcutaneous fat and *Biceps femoris* muscle and chemical composition of dry-cured ham from heavy pigs

INTRODUCTION

The Denomination of Protected Origin (DPO) of Teruel Ham is the only dry-cured ham trademark with DPO in Spain from white pigs. The demand of this type of ham is growing. The Regulation of Teruel Ham establishes the SW of pigs (120 – 140 kg BW) and the minimum time of ripening process for hams (≥ 14 months)

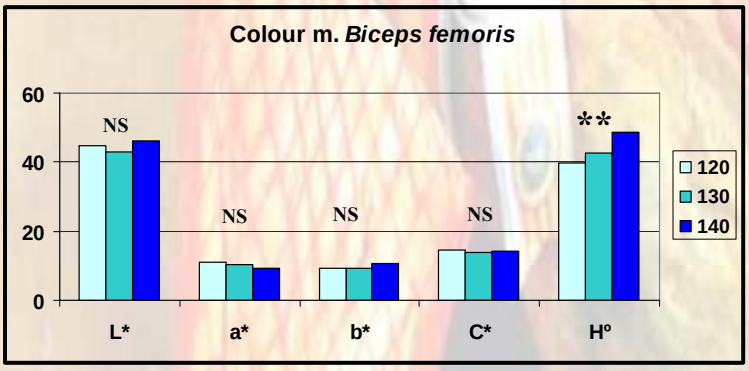
MATERIALS AND METHODS

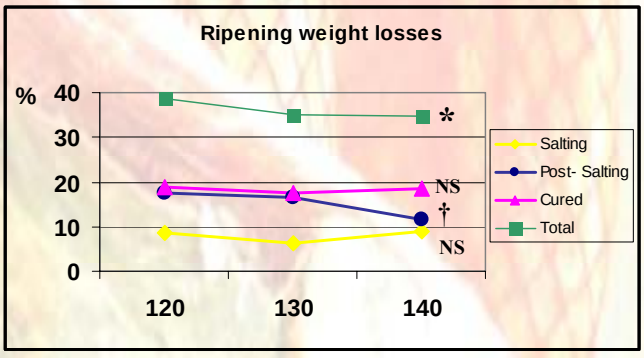
- Duroc x (Landrace x Large White) pigs
- 12 hams from barrows
- 18 months of rippening

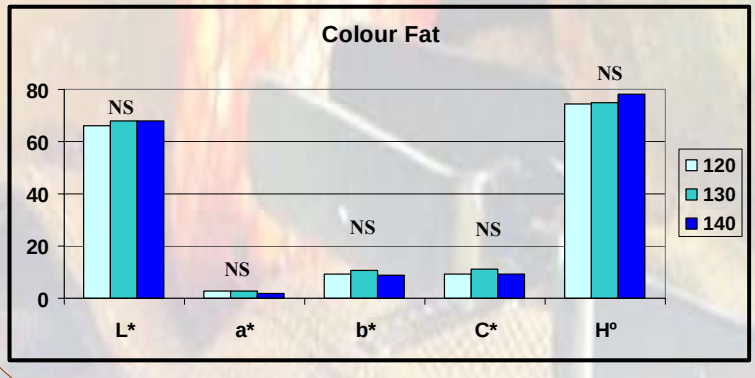
Slaughter weight (kg BW)

120 | 130 | 140

RESULTS







Chemical Composition (g/kg)	Slaughter weight (Kg BW)			
	120	130	140	P
Moisture	471.2	473.2	499.7	NS
Sodium chloride	57.4	53.0	47.1	†
Potassium Nitrate	2.23	1.01	1.23	**
Sodium Nitrite	153.6	98.5	67.8	**

CONCLUSION

The increase of SW in pigs affected slightly muscle colour of the ham. However, the ripening weight losses and the salt, nitrate and nitrite contents of the dry-cured ham reduced as SW of pigs inceased from 120 to 140 kg BW