

# DIFFERENCES BETWEEN COMMERCIAL BARROWS AND GILTS REARED OUTDOOR AND INTENDED FOR DRY-CURED PRODUCTS



# 4649

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### **OBJECTIVE**

To study the effect of gender on carcass characteristics in white pigs reared outdoors

# INTRODUCTION

Several studies have been conducted to characterize autocthonous pig breeds being raised in free-range production systems. However, the knowledge of the performance of modern pig genotype in outdoor conditions is very limited and might be worth testing them in regions where no local breed are raised

## **MATERIALS AND METHODS**

- White) pigs (50% barrows and 50% gilts) reared outdoors (290 m²/pig) from 70 kg BW (in July) to the slaughter at 170 kg BW (in December), were used to study the carcass characteristics.
- ✓ A total of 36 carcasses (18 barrows and 18 gilts) randomly select were used to evaluate the yield of primal lean cuts.



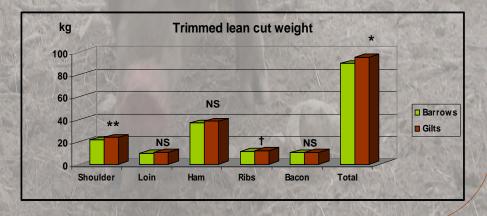
## **RESULTS**



	Barrows	Gilt	P
Hot carcass weight, kg	141.7	145.4	NS
Carcass fat thickness, mm			
At 3 th- 4 th last ribs	34.3	32.9	NS
At m. Gluetus medius	22.2	21.3	NS
Length, cm		400	
Caracass	96.0	97.5	†
Ham	43.9	44.5	NS
Ham perimeter	82.6	82.2	NS

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	Barrows	Gilts	P
Trimmed cut yield,	% carcass		
Shoulder	15.6	16.1	NS
Loin	7.2	7.2	NS
Ham	26.6	26.0	NS
Ribs	8.1	8.3	NS
Bacon	7.3	7.1	NS
Total	64.9	64.8	NS







### CONCLUSION

Both genders had adequate carcass quality after free-range management and slaughter at heavy weight but gilts provided heavier primal lean cuts than barrows