# EFFECT OF AGE ON CARCASS CHARACTERISTICS OF 75 % LWY PIGS UNDER DIFFERENT FEEDING SYSTEM

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**Abstract:** A study was carried out with the objective to evaluate the effect of age on carcass characteristics of 75 % Large White Yorkshire (LWY) pigs under different feeding systems. Thirty weaned male piglets were selected and randomly divided into two groups. Piglets in Group I (Concentrate) and Group II (Swill) was maintained under intensive system of housing. The pigs were slaughtered hygienically as per the standard slaughter procedure at the slaughter unit of PGRIAS, Kattupakkam on 7<sup>th</sup>, 8<sup>th</sup> and 9<sup>th</sup> month of age. There was a highly significant (P<0.01) difference in live weight, carcass and non-carcass components (liver, lungs, heart, spleen, stomach and intestine, abdominal fat, bristles etc.,) of both feeding system and age of slaughter. Group II had significantly (P<0.01) higher body weight and carcass weight than Group I. The pre-slaughter weight (kg) and hot carcass weight (kg) of Group II were 80±2.88, 84±4, 93.33±5.69 and 57.63±1.78, 61.39±4.11, 69.48±3.94 respectively; Group I were 60.3±1.33, 76.16±4, 78.354±4.42 and 43.69±0.92, 57.44±2.40, 60.39±3.60, respectively. Dressing percentage (%) and back fat thickness of Group I and II were increased significantly (P<0.01) increasing age of slaughter. Moreover higher dressing percentage (%) and lower back fat thickness noticed in Group I. The muscular development as indicated by loin eye area was significantly (P < 0.05)Group I as compared to Group II. It is concluded that earlier slaughter age resulted in greater quality grades with lower dressing percentage.

**Keywords**: Feeding system, carcass characteristics, dressing percentage, 75 % Large White Yorkshire pigs.

#### Introduction

The origin of animals, carcass characteristics and its meat quality are important criteria for butchers and consumers when it comes to making purchasing decisions. Also, breed is a relevant element of pork production since it may be related to a traditional production system and specific environments. The modern technology of pig feeding consists of meeting the biological needs with proper combination of feed ingredients and locally available byproducts to yield pig meat at cheaper cost. Pork is an important source of high quality animal Received June 17, 2015 \* Published Aug 2, 2015 \* www.ijset.net

protein. Mutton, beef and chicken meat alone cannot meet the animal protein requirements of the growing population. In this context, the quick growing multiparous pig is one of the best choices to meet the demand for animal protein. Hence this study was conducted to assess the effect of age on carcass characteristics of 75 % LWY pigs under different feeding system.

## **Materials and Methods**

Thirty weaned crossbred (Large White Yorkshire 75% and Desi 25 %) piglets maintained under the All India Co-ordinated Research Project on pigs at Post Graduate Research Institute in Animal Sciences, Kattupakkam, Tamilnadu-603 203, were selected for this study. The randomly selected piglets were divided into two groups with each group consisting of 15 animals and they were subjected to two different feeding system viz., Piglets in Group I (Concentrate) and Group II (Swill) was maintained under intensive system of housing. The swill was collected from student's hostel situated near the farm. The pigs had free access to water in individual pens. The pigs were slaughtered hygienically as per the standard slaughter procedure at the slaughter unit of PGRIAS, Kattupakkam on 7<sup>th</sup>, 8<sup>th</sup> and 9<sup>th</sup> month of age. The data on live weight, carcass weight, dressing percentage, carcass length, back fat thickness, loin eye area and other carcass traits were recorded and the data analyzed statistically for the significance (Snedecor and Cochran, 1994).

## **Results and Discussion**

#### **Pre-slaughter weight**

The Pre-slaughter weight (Table 1) was significantly (P<0.01) higher in swill fed group compared to concentrate fed group. This is in agreement with the findings of Srinivas and Sagar (1991), Anil et al. (2007),) Chinnamani (2008) and Muthuramalingam (2011) also reported better body weight in piglet raised under swill feed than those raised under concentrate feed. On the contrary Somanandha Sarma et al. (1996) and Ranjan et al. (2003) in a comparative study on growth performance of pigs with concentrate and swill feed reported significantly higher body weight in pigs under concentrate feed than swill feeding. Also significant (P<0.01) increasing trends of pre-slaughter weight in age of slaughter.

# **Hot Carcass weight**

The hot carcass weight (Table 1) was significantly (P<0.01) higher in swill fed group compared to concentrate fed group. This might be due to the swill feed having a higher body weight at the time of slaughter. This finding of high carcass weight was corroborated by Srinivas and Sagar (1991). This result might also be due to variation in final weight between treatment groups leading to difference in carcass weight. This was in accordance with

Mishra et al.(1989), Bhadoria (1996). On the contrary Westendorf et al. (1998) and Jha et al. (1999) reported that concentrate fed group had high carcass weight than garbage fed group.

### **Dressing percentage**

The dressing percentage (Table 1) was significantly (P<0.01) higher in concentrate group than swill fed group. Somanadha Sarma *et al.* (1996) and Jha *et al.* (1999) observed that the concentrate fed group had high dressing percentage than swill groups. On the contrary Sinha *et al.* (1993), Muthuramalingam (2011) and Chinnamani *et al.* (2008) reported that swill fed group had high dressing percentage than concentrate fed group. Group II had no significance at 7 and 8 month age of slaughter. Furthermore dressing percentage significantly (P<0.01) rising trends in age of slaughter.

#### **Carcass length**

There was highly significant (p<0.01) difference in carcass length(Table 1) of swill fed group (89.74  $\pm$  0.50 cm) compared to concentrate fed group (86.36  $\pm$  0.42 cm). There was no significant difference between Group I and Group II at 7 month age of slaughter. These might be due to higher carcass weight with increase in carcass length. This finding was in agreement with Codray *et al.*(1978), Sinha *et al.* (1993) and Chinnamani *et al.* (2008). On the contrary Jha*et al.* (1999) observed that concentrate fed group had high carcass length than swill fed group.

#### **Back fat thickness**

The swill fed group had significantly (p<0.01) high back fat thickness (Table 1) (4.34 $\pm$ 0.76 cm) compared to concentrate fed group (3.94  $\pm$  0.07 cm). These might be due to definite influence of the feeding on body fat deposit. The effect of high fat nutritional diet, leads to conversion of excess energy into fat deposition. This was in accordance with Srinivas and Sagar (1991), Sinha *et al.* (1993) and Chinnamani *et al.* (2008). On the contrary Somanadha Sarma *et al.* (1996) and Jha *et al.* (1999) reported that concentrate fed group had high back fat thickness than swill fed group. There was significant (P<0.01) increasing trends of back fat thickness in age of slaughter

### Loin eye area

The loin eye area (cm<sup>2</sup>) (Table 1) was significantly higher in concentrate fed group (28.00  $\pm$  0.31cm<sup>2</sup>) compared to swill group (26.30  $\pm$  0.47cm<sup>2</sup>) (Table 1). These might be due different dietary protein level in the diet. These finding were corroborated by Jha *et al.* (1999). On the contrary Krider and Carrol (1971) and Sinha *et al.* (1993)

**Table: 1** Carcass characteristic 75% LWY pigs on different age under different feeding system

S. no	Carcass characteristic		7 <sup>th</sup> month	8 <sup>th</sup> month	9 <sup>th</sup> month
1.	Live weight (Kg)	Group I	60.3±1.33 <sup>a</sup>	76.1 7±4.00 <sup>b</sup>	78.36±4.42°
		Group II	80.00±2.88 <sup>a</sup>	84.00±4.00 <sup>b</sup>	93.33±5.69°
2.	Carcass weight (Kg)	Group I	43.69±0.92 a	57.44±2.4 <sup>b</sup>	60.39±3.60°
		Group II	57.63±1.78 <sup>a</sup>	61.39±4.11 <sup>b</sup>	69.48±3.94°
3.	Dressing percentage	Group I	72.46±0.20 <sup>a</sup>	75.50±0.81 <sup>b</sup>	77.05±1.00°
		Group II	72.07±0.07 <sup>a</sup>	72.95 ±1.38 <sup>b</sup>	74.50±0.93 °
4.	Carcass length (Inch)	Group I	30.33±0.33 a	31.83±1.01 b	34.00±0.58°
	Carcass length (men)	Group II	30.66±1.66 a	33.4±1.28 <sup>b</sup>	35.33±0.88 °
5.	Loin eye area (Cm <sup>2</sup> )	Group I	26.60±1.22 a	27.40±0.44 b	28.00±1.08 °
		Group II	18.40±0.98 a	23.00±0.94 b	26.30±1.24°
6.	Back fat Thickness	Group I	2.96±0.33 <sup>a</sup>	3.64±0.08 b	3.94±0.07 °
	(cm)	Group II	3.86±0.14 <sup>a</sup>	3.94±0.10 <sup>b</sup>	4.34±0.76 °
7.	Meat percentage	Group I	$46.67 \pm 0.22^{a}$	$48.28 \pm 0.22^{\text{ b}}$	$51.82 \pm 0.22^{c}$
		Group II	$40.29 \pm 0.81^{a}$	$42.78 \pm 0.81$ b	$43.93 \pm 0.81^{\circ}$
8.	Fat percentage	Group I	$33.13 \pm 0.20^{a}$	$31.34 \pm 0.20^{b}$	$28.13 \pm 0.20^{\circ}$
		Group II	$40.07 \pm 0.51^{a}$	$41.08 \pm 0.51$ b	$42.07 \pm 0.51^{\circ}$
9.	Bone percentage	Group I	$20.20 \pm 0.11^{a}$	$20.38 \pm 0.11^{b}$	$20.55 \pm 0.11^{\circ}$
		Group II	$19.64 \pm 0.65^{c}$	$16.14 \pm 0.65$ b	$14.00 \pm 0.65^{a}$

observed that swill fed group had high loin eye area than concentrate fed group. There was positive significant (P<0.01) increasing trends loin eye area in age of slaughter of both group.

#### **Total edible offals**

The total edible offals (kg) was significantly (P<0.01) high in swill fed group compared to concentrate group. Chinnamani (2008) also observed that swill fed group had higher total edible offals than concentrate fed group.

#### **Total inedible offals**

Total inedible offals (kg) was significantly (p<0.01) higher in swill fed than concentrate fed.

### Meat, fat and bone

The meat (per cent) was found to be significantly (P<0.01) higher in 100 per cent concentrate group (51.82  $\pm$  0.22 per cent) compared to swill fed groups (43.93  $\pm$  0.81 per cent). These

might be due to less fat accumulation in group I. The fat (per cent) was found to be significantly higher (P<0.01) in swill fed group (42.07  $\pm$  0.51 per cent) compared to concentrate group (28.13  $\pm$  0.20 per cent). These might be due to more fat accumulation in swill fed group. The bone (per cent) was found to be highly significant (P<0.01) in concentrate group (20.05  $\pm$  0.11 per cent) compared to swill fed group (14.00  $\pm$  0.65 per cent). This might be due to the more bone content and less fat accumulation in group I.

Based on the above study, concluded that earlier slaughter age resulted in greater quality grades with lower dressing percentage.

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