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Meatiness and morphological composition of carcasses from (Landrace x Yorkshire) x Duroc and (Landrace x Yorkshire) x (Duroc x Pietrain) fatteners

S u m m a r y

The present work aimed at evaluating, for the needs of the national meat industry, the crosses of Danish pig breeds, originating from mating two-breed LxY crossbred sows with Duroc or DxP boars, as regards their burdening with gene RYR1, as meat content in carcass and its morphological composition (including hot carcass weight). The studies were conducted on 64 fatteners from two genetic groups - (LxY)xD and (LxY)x(DxP). Within each genetic group two weight classes were separated - 80 and 90 kg hot carcass weight, with the same number of sows and boars in each. The production of fatteners on the basis of the parental material imported from Denmark - (LxY)xD, fattened to a higher body weight than that accepted in Denmark (90 kg), is fully justified. The high meatiness in those fatteners and an increase in weight of valuable cuts occurring with the increased carcass weight (by 10 kg) is more favourable than that observed for the (LxY)x(DxP). In the case of the (LxY)x(DxP) crossbreds, prolonging the fattening up to a higher hot carcass weight (up to 90 kg) is justified only in the case of animals resistant to stress, as in those animals no decrease in meatiness was observed with the increased hot carcass weight. mostly in the subcutaneous layer of neck, ham, loin and belly. For neck, ham and loin, the percentage of subcutaneous fat in relation to total carcass fat was higher in gilts compared to boars. The increased amount of subcutaneous fat in gilts and the greater proportion of this fat in most primal cuts of gilts compared to young boars was not reflected in the proportion of intermuscular fat, because for all primal cuts, gilts were characterized by a smaller proportion of intermuscular fat in relation to the total amount of fat in half-carcass.