Fat content and fat distribution in carcasses of the Hampshire pigs

SUMMARY

The aim of the research was to evaluate the content and distribution of fat in carcasses, joints and muscles of porkers of the Hampshire breed of pigs. The study demonstrated also the correlation coefficients and the equations of multiple regression for the assessment of the weight and percentage of fat in the carcasses of the examined breed. The research covered 26 left half-carcasses of gilts of the Hampshire breed examined in the station in Chorzelów. The thickness of backfat of half-carcasses was measured and the surface of fat above the eye of the loin was determined. Then, technological dissection and the dissection of particular joints were carried out. On the basis of the results of the dissection, the weight and percentage of subcutaneous fat and intermuscular fat in the analyzed half-carcasses and in the most valuable joints were estimated. The percentage of intramuscular fat in loin (m. longissimus dorsi) and in ham (m. semimembranosus) was determined by the extraction method. Average thickness of backfat in the examined half-carcasses of the Hampshire breed, determined on the basis of five measurements, amounted to 1.69 cm, whereas the surface of fat above the eye of the loin measured 14.81 cm². In the examined half-carcasses there was on average 7.65 kg of fat, which constituted 20.07% of their weight. Subcutaneous fat had both the highest weight (6.22 kg) and percentage in half-carcasses (15.94%). Intermuscular fat weighed on average 0.99 kg and was placed mainly in bacon (0.27 kg), in shoulder (0.14 kg), in nape (0.10 kg) and in ham (0.14 kg). Intermuscular fat constituted respectively 8.02%, 2.15%, 3.77% and 1.60% of the weight of joints. The total weight of fat joints obtained during technological dissection (backfat lobe, dewlap, groin and fat) amounted to 5.94 kg. In this group, it was dewlap (2.91 kg) and the back-fat lobe (2.39 kg) which had the largest weight. It was observed that the intramuscular fat content in loin constituted on average 1.85% and was 0.21% higher than fat content in ham.