

MEAT QUALITY TRAITS EFFECTED BY THE USE OF PORCINE SOMATOTROPIN (pST)

ENDER, K. NUERNBERG, CH. REHFELDT

Research Institute for Biology of Farm Animals, Dummerstorf 2551 Germany

ABSTRACT: The objective of this paper is to investigate the effects of pST administration on slaughter parameter, carcass composition, meat quality, fatty acid composition, the cellularity of backfat and to compare the effects of various sexes with different final weights. Two hundred twenty eight (228) Landrace barrows, gilts, boars and heavy barrows were assigned within group to one of three treatment groups (0, 2, 4 mg pST for 75 days and 2 increasing to 4 mg pST for 102 days to the heavy barrows). The results indicate that long time treatment with pST improves carcasses without negative effects on the meat. The administration to barrows slaughtered at normal weights improves the meat attributes by 14 to 27 %, decreases the fat by 37 % that means 58 to 63 % controls. The effects in the different sexes are similar in the direction but in barrows higher than in boars and boars. Heavy meaty carcasses are possible. An increase of unsaturated fatty acids in treated pigs was investigated. Increased lean growth is achieved by decreased fat cell size.

INTRODUCTION: The consumers and the meat industry are interested in high quality carcasses and meat. Important factors are the composition of the carcasses and the meat, the PSE status and the suitability for processing. Special factors for human consumers are the content of fat and the declaration that the meat of treated animals is not harmful for consumers. European countries are very sensitive about these factors. In regard to the question of fat, the partitioning effect of pST is known. In Germany (Machlin 1972, Chung et al., 1986, Etherton et al., 1987, Boyd et al., 1986) and also in European experiments (Kanis 1988) an increase in protein content and a decrease in fat was found. More results from various European pig breeds are available. In all the reported studies, however, no has reported on the effects on carcass composition and quality when pST is used to extreme slaughter weights. All the reports in the literature use traditional live weight end points of 100 to 115 kg. Heavy countries which utilize pST due to improved efficiencies and decreased fat deposition. In addition, many countries, e.g. Germany and Italy, already utilize heavy slaughter weights for their speciality processed pork operations.

The objective of this paper is to investigate the effects of pST administration on slaughter parameters, carcass composition, meat quality and muscle structure in European pigs. To compare the effects of various sexes with different final weights

MATERIALS AND METHODS: Two hundred twenty eight (228) Landrace gilts, barrows, boars and heavy barrows typical for Germany were randomly assigned within sex group to one of three treatment groups (table 1). The three treatment groups consisted of 0, 2, or 4 mg porcine somatotropin (pST) administered daily to the gilts, barrows and boars and 0, 2 increasing to 4 mg pST administered daily to the heavy barrows. pST was administered daily for 74, 75, 68 or 102 days to barrows, boars and heavy barrows, respectively, following a two week acclimation period. Injections were i.m. administered with a slow organic buffer solution while the pST injected groups were administered pST dissolved in buffer. The experimental diet composition is characterized by about 15 MJ/kg DM metabolic energy, 190 g/kg DM crude protein and 11,5 g/kg DM lysine. Before slaughtering a 7 days withdrawal period was observed. To get an comparable final weight with the treated animals the controls were slaughtered one week later. One half of each carcass was used for carcass measurements and was then cut into meat cuts and tissues using the method of Ender and Hartung (1987). Chemical and histological analysis were done according to standard methods.

RESULTS: Because the controls of the different sexes were slaughtered one week later, the final carcass weights of the two treatment groups were comparable to them (table 2). Therefore %-values are compared to all experimental groups. The pST treated animals in the two experimental groups have been characterized by about 1 - 2 % lower dressing percentage, respectively. For instance, kidney weights increased up to 137 % of controls in barrows, respectively, the heart weight up to 108 % in boars and the liver weight up to 114 % in boars in the second treatment group. These percentages of organ weights are typical for younger pigs. Kanis et al. (1988) published comparable results. The presumable reason is the metabolism-activating effect of pST. The intestine percentage of these treated pigs is similar to untreated pigs with juvenile metabolism as seen in growing animals. This observation is in agreement with the carcass composition which is also typical for younger pigs with strong protein gain. Table 3 shows the results of the carcass composition. The amounts (muscle meat) of lean meat are 4,9 % 71 and 61 % to controls of boars, gilts and barrows. Of substantial importance is the chemical composition of the carcass. The fat content of the whole carcass has decreased from 37,9 % to 21,8 % in the group with the higher dose of barrows. This corresponds to a 42 % reduction in fat content as composed to controls (58 % of controls). The fat reduction was accompanied by an increase in the protein portion by 3,7 % up to 127 % of controls. These results are in agreement with the carcass composition characteristics. The lean meat % in pST treated carcasses of the second treatment group are + 4,9 % (111 %) to the normal weight controls and + 8,0 % (119 %) to the heavy weight controls. These results are in agreement with that of untreated barrows at normal weight (44,2 %). The decrease of fat in the treated heavy carcasses to 63 % and to 72,8 % absolutely of the untreated normal controls is also impressive. In this way, the heavier treated pigs reach

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even an 8,1% lower level than untreated pigs at normal weight. The chemical composition of the carcass is of sub importance. Fat content of the whole carcasses of pigs at normal weight decreased by 16,1 % (58 % of control), compared to that of untreated ones at normal weight. Comparison of normal and heavy barrows shown that the effects do not decrease with increase of slaughter weight up to 152 kg. Table 4 indicates the data of the relative fatty acid composition of backfat in barrows. The saturated fatty acid C 18:2 and the polyunsaturated fatty acids (SPFA) are decreased with increasing of age and increased by pST. The level in the treated animals at the end of the trial is similar to the value at the beginning. Restriction of backfat growth was achieved by the drastic reduction of fat cell hypertrophy which nearly stagnated during the first five weeks of treatment as shown by adipocyte diameter development in barrows (figure 1). Already after five weeks the cell diameter was 20 % less. Increased meat and protein content with a decreased fat content generally includes the possibility of a negative effect on meat quality. For this reason the results of meat quality parameters of pST treated pigs shown in table 5 are of special interest. It is remarkable that there are no significant differences mostly. That means that there is no trend to lower meat quality. Only the tenderness is effected negatively.

CONCLUSIONS: The results indicate that long time treatment with pST improves carcass without negative effects on meat. The effects are similar in all sexes and slightly increased in pigs with more fat. Heavy meaty carcass are possible. The decrease of fat is accompanied by an increase of unsaturated fatty acid content and carcass size.

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Fig. 1: **EFFECT OF PST ON FAT CELL HYPERTROPHY**

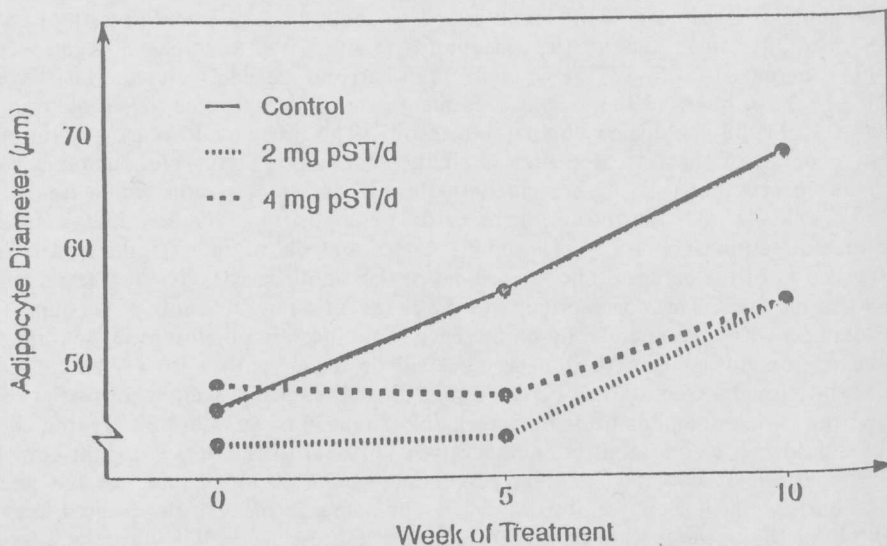


Table 1: Experimental Framework

	Control	2 mg pST/d	4 mg pST/d
No. of Animals			
gilts	20	18	20
barrows	19	20	18
boars	18	20	19
heavy barrows	19	18	16
total	77	76	75
Treatment Period (d)			
gilts	74	74	74
barrows	75	75	75
boars	68	68	68
heavy barrows	102	102	102
pST Dose (mg/day)			
gilts	0	2	4
barrows	0	2	4
boars	0	2	4
heavy barrows	0	2 - 4	4

One dose increased from 2 to 4 mg per day on day 42 of treatment

Table 2: Slaughtering Data

	Control	2 mg pST/d	% to control	4 mg pST/d	% to control
Carcass weight (kg)					
gilts					
barrows	94,0	95,0		98,2	
boars	83,6	85,1		88,3	
heavy barrows	87,9	89,6		92,4	
total	121,8	118,6		119,0	
Dressing Percent (%)					
gilts					
barrows	80,0	79,1	99	77,8	97
boars	77,8	75,5	97	76,3	98
heavy barrows	78,1	77,2	99	76,3	98
total	80,9	78,1	97	77,9	96
Heart (%)					
gilts					
barrows	0,39	0,40	102	0,42	108
boars	0,43	0,48+	112	0,46	107
heavy barrows	0,43	0,44	105	0,46	110
total	0,36	0,42	116	0,43	119
Liver (%)					
gilts					
barrows	1,9	2,1+	111	3,3+	116
boars	2,3	2,7+	117	3,7+	117
heavy barrows	2,2	2,4+	109	2,5+	114
total	1,4	1,8+	129	2,0+	143
Kidney (%)					
gilts					
barrows	0,40	0,46+	115	0,48+	120
boars	0,40	0,50+	125	0,55+	138
heavy barrows	0,49	0,55	112	0,57+	116
total	0,33	0,43+	130	0,47+	142

+ significant to control (P < 0,05)

Table 3: Carcass Composition

	Control	2 mg pST/d	% to control	4 mg pST/d	% to control
Lean Meat (%)					
gilts	46,3	49,9+	108	51,2+	111
barrows	44,2	50,1+	113	52,1+	118
boars	49,2	51,8+	105	53,7+	109
heavy barrows	41,1	48,0+	117	49,1+	119
Loin Muscle Area (cm²)					
gilts	39,9	45,8+	115	46,5+	117
barrows	33,6	40,6+	121	40,8+	121
boars	35,4	38,1+	108	42,2+	119
heavy barrows	40,5	47,9+	118	48,2+	119
Analytical Fat (%)					
gilts	34,0	27,0+	79	24,0+	71
barrows	37,9	25,7+	70	21,8+	58
boars	25,1	20,0+	80	16,3+	65
heavy barrows	43,2	27,8+	64	26,7+	63
Analytical Protein (%)					
gilts	15,1	16,7+	111	17,2+	114
barrows	13,9	16,8+	121	17,6+	127
boars	16,6	17,9+	108	18,7+	113
heavy barrows	12,9	16,7+	129	16,8+	130
Intermuscular Fat (%)					
gilts	1,2	0,9+	75	0,9+	75
barrows	1,6	1,3	81	1,1+	69
boars	1,1	0,8+	73	0,8+	73
heavy barrows	1,7	0,9+	53	1,2+	71

+ significant to control (P < 0,05)

Table 4: Fatty acid composition of backfat

%	begin	end of trial		
		control	2 mg pST/d	4 mg pST/d
C 14 : 0	1,6	1,4	1,3	1,3
C 16 : 0	25,5	26,2	24,9	24,0
C 16 : 1	4,4	2,8	3,3	3,3
C 18 : 0	11,5	14,2	13,0	13,4
C 18 : 1	44,6	45,9	46,3	45,5
C 18 : 2	7,6	6,3	7,6	8,5
SPFA	9,0	7,2	8,6	9,7

- *1 remission at 520 nm
- *2 50 g meat in foil and stored refrigerated for 24 hours
- *3 3 g meat pressed with constant pressure for five minutes
- *4 40 g meat in boiling oil (160 °C) for five minutes
- *5 Warner Bratzler shear value

Table 5: Longissimus dorsi Muscle Quality

	Control	2 mg pST/d
Remission value*1 (%)		
gilts	31,7	29,4
barrows	32,6	32,0
boars	30,1	31,4
heavy barrows	25,8	25,9
Drip loss*2 (%)		
gilts	5,1	4,2
barrows	5,5	5,4
boars	4,7	5,3
heavy barrows	3,2	3,6
Pressure Units*3		
gilts	42,2	40,1
barrows	43,5	43,6
boars	43,4	43,5
heavy barrows	39,7	38,8
Fondue Loss*4 (%)		
gilts	41,8	41,2
barrows	42,4	41,5
boars	44,9	42,5+
heavy barrows	42,3	40,1+
Tederness*5		
gilts	10,7	13,9+
barrows	9,7	10,6
boars	11,8	11,2
heavy barrows	11,1	13,1+