

THE EFFECT OF FODDER ADDITIVE GENEX FOR PIG FATTENING

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Summary: The effect of additive Genex Pig for pig fattening was investigated experimentally. The results have shown a positive influence of Genex Pig for pig fattening: growing rate of pigs increased by 15,5 days, pigs put on weight increased by 64,4 g per day (7,6 %), and feed expenditures for 1 kg of makeweight decreased by 0,24 kg (7,8 %) compared to controls, respectively.

However, there was no significant influence of additive on pigs total slaughter weight or composition of meat, except mass of ham which increased on 0,35 kg, bacon length increases on 1,95 cm and slaughtered units length increases by 0,91 cm.

Furthermore, the influence of Genex Pig on meat pH, colorfulness, washiness, coherence of meat water, cooking losses, meat hardness, quantity of dry matters, raw protein, inter-muscle raw fat and raw ash was evaluated. Meat pH in both pig groups was comparable (5,44-5,47), which corresponds to the normal pH of pork. Colorfulness of meat is determined according to its brightness (L*), brown (a*) and yellow (b*) pigments. It was determined that index of brown pigment (a*) of the experimental pig group exceeded usual limit (11,0) by 2,95 points and exceeded index of monitored pig group by 1,0 point. Yellow pigment (b*) of the experimental group exceeded index of controls by 0,69 points. Pork washiness in both groups exceeded standards by 1,5-1,9 %, and washiness in the experimental group exceeded index of controls by 0,39 %. Coherence of meat water in both groups was lower compared with optimal on 11%, and coherence of meat in the experimental group was lower compared to the controls on 0,95 %. Cooking losses of meat in the experimental group exceeded cooking losses in control group on 1,1%. Meat hardness in the experimental group was softer compared to controls by 8,1 %.

Keywords: pigs, feeding, additive, meat quality.