INFLUENCE OF LOCAL ALBUMINOUS ADDITIVES ON THE MEAT OF FATTENED PIGS

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Summary. The pig feeding experiments have been carried out at the Lithuanian University of Agriculture with the purpose to analyze the influence of local albumen rich fodder on the meat of fattened pigs. The produced combinated fooder contains 80% of barley flour (IV group – 74.1%). Other groups of pigs have been fed with the fodder enriched with 20% of locally grown and heated soy beans flour (II gr), 20% of imported soy crumbs (III gr), 10% of peas, 6.5 of fodder beans, 5.6% of lupine and 3.1% of vetch flour (IV gr), 10% of rape cake and 10% of peas flour (V gr), 14% of peas, 4% of lupine and 2% of vetch flour (VI gr), correspondingly.

Results of the experiment show slight differences of the carcass output, however, higher amount of meat is produced in the groups where pigs are fed with albumen enriched fodder. In all cases both the general and at the 6 – 7 vertebrae thichness of flitch is produced by the pigs fed with barley while the thinnest layer of flitch is produsd by the pigs fed with soy bean flour and crumbs ($p<0.05$).

Pigs fed with albumen enriched fodder produce higer ham output 0.82 – 2.49%. However, the results are not statistically reliable. The analysis of ham output and the longest back musle area shows no significant difference between the use of soy crumbs and local albumen fodder additives. In all cases higher output of lean meat is found in carcasses of the pigs that received albumen fodder additives. However, carcasses and flitch outputs of the pigs, fed with imported soy crumbs and local albumen fodder additives, do not differ significantly.

Keywords: Albumenous fodder of vegetable origin, fattened pigs,amount of meat.