

## COMPARISON OF CARCASS PARAMETERS IN PIG FATTENING UNITS WITH DIFFERENT MANAGEMENT SYSTEMS

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**Summary.** The aim of this study was to compare the carcass parameters in pig fattening units with different management system – a complete all-in-all-out system for the whole farm (Group 1) and fattening farms continuously put pigs into the fattening units (Group 2). In both groups the carcasses weight, fat thickness, lean meat content were compared. Carcass weight was detected using scales in slaughter line (“Soenle”, Germany). Meatness (lean meat content) of pig carcasses was detected using “Introscope” (SFK, Denmark) device. The results of performed study showed, that average weigh of carcasses in Group 1 was on 4.9 kg ( $p<0.05$ ) higher, fat on 1.3 mm ( $p<0.05$ ) thinner compared to Group 2. The average of lean meat content in carcass was on 1.7% ( $p<0.05$ ) higher in pigs from Group 1 compared to carcasses in Group 2. In carcasses of pigs with complete all-in-all-out system for the whole farm the highest meatness classes (S,E,U) were found on 1.15 times ( $p<0.05$ ) more frequently compared to the fattening farms continuously put pigs into the fattening units.

**Key words:** pig, carcass, meatness, fat thickness, weight.