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Dietary Supplementation of Animal Fat on Carcass and Sensory Characteristics of Pigs

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Abstract

Twenty weaned Large White Yorkshire piglets were randomly divided into two groups and allotted to the two dietary treatments, T1-control ration as per NRC (1998) and T2-control ration supplemented with five per cent of animal fat to study the effect of supplementation on carcass and sensory characters. Five animals from each treatment were slaughtered at the end of the experiment to study various carcass parameters, weight of internal organs, physico-chemical parameters and sensory evaluation of meat. There was no significant difference in any of the parameters between two treatments except backfat thickness. The statistical analysis of data showed, that the back fat thickness was higher ($P<0.01$) in T2 than that of T1. There was no difference between the treatments for any of the weight of internal organs except for lungs and kidneys, which were higher ($P<0.05$) for T1 than that of T2. The water holding capacity was lower ($P<0.05$) in T1 compared to T2. On sensory evaluation, there was no difference in colour, whereas flavor, juiciness, tenderness but overall acceptability of meat was better in fat supplemented (T2) group compared to control (T1) group. The results obtained in this study indicated that dietary supplementation of animal fat at five per cent level produced better carcass and sensory characteristics.

Keywords: animal fat, pigs, carcass characteristics. Sensory evaluation.