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PRODUCTIVE PERFORMANCE OF KRŠKOPOLJE PIG BREED - REVIEW PRELIMINARY RESULTS

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Abstract: Local pig breeds are adapted to specific local environment and fed various locally available feedstuffs. So, besides their genetic merit for agro-biodiversity, they represent the basis for sustainable local pork chains. In terms of scientific substantiation, their performances and products are (for the majority of breeds) practically untested. Thus the aim of the present study was to summarize data already available in the literature on production performance of the only Slovenian autochthonous breed of pigs - Krškopolje, which is one of the local pig breeds investigated in the project TREASURE. A collection and review of available literature data on productive traits (growth, carcass and meat quality) of Krškopolje pig breed was carried out. Literature review shows that growth rate of Krškopolje pigs from birth to slaughter is in average 492 g/day (339-637 g/day; n=6). In the studies described in the literature, slaughter was performed at the average age of 233 days (230-360 days; n=9) and 119 kg live weight (90-145 kg; n=7). Reported average dressing yield was 77.3 % (71.7-80.2 %; n=9) and lean meat content 43.5 % (37.5-47.8 %; n=7). Backfat thickness measured at the level of the last rib was in average 38 mm (28-53 mm; n=11), whereas loin eye area and loin eye fat area were in average 32.6 and 33.0 cm², respectively (23.2-41.7; n=5 and 27.7-42.2; n=4, respectively). In the studies reporting meat quality of Krškopolje pigs, pH 24 h post-mortem in Longissimus dorsi muscle was in average 5.46 (5.28-5.60; n=7), drip loss 48 h post-mortem reached 5.1 % (3.9-6.7 %; n=4) and intramuscular fat content averaged 3.5 % (2.7-4.6 %; n=6). Although studies on Krškopolje pig are scarce, current review gives the first insight on productive performance of this local pig breed.

Keywords: Krškopolje pig, production performance, growth, carcass, meat quality.

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