









des porcs bio







# FARINELLI Améliorer le bien-être

Carcass characteristics and boar taint in entire male pigs from commercial French organic farms

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# Entire male pigs in organic production

#### In France, from the 1st of January 2022:

- Surgical castration without anesthesia is prohibited in male pigs
- Only surgical castration with anesthesia (local or general) and analgesia is allowed

In organic production which guaranties high welfare standards:

- More coherent to stop castration
- > Lack of references on entire male pigs in organic production
  - Importance to focus on organic pigs in research project



# Main advantages and disadvantages to stop castration

#### Synthesis from studies on conventional farms:

- No more surgical intervention
- Better feed conversion
- Risk of harmful behaviour (mounts and aggressivity)  $\rightarrow$  farm management has to be adapted (von Borell et al., 2020)
- Better LMP (Lean Meat Percentage)
- Risk of boar taint (Parois et al., 2018) -> carcasses have to be identified and used accordingly
  - Need to specify certain aspects in the case of organic pig production (e.g. risk of boar taint)



#### Focus on boar taint

#### Boar taint is mainly due to two molecules:

|           | Androstenone | Skatole    |
|-----------|--------------|------------|
| Synthesis | Testes       | Gut        |
| Storage   | Fat tissue   | Fat tissue |

(Zamaratskaia et Squires, 2009; Wesoly et Weiler, 2012; Robic et al., 2014; Wauters et al., 2016; Meinert et al., 2017)

- Almost all consumers are sensitive to skatole (MeierDinkel et al., 2013)
- Some people are not or little sensitive to androstenone (Font-i-Furnols, 2012)
- Products from boar-tainted meat have +/- risks to be rejected by consumers (Parois et al., 2018)
  - → Boar-tainted carcasses have to be identified on the slaughter chain



#### Focus on boar taint

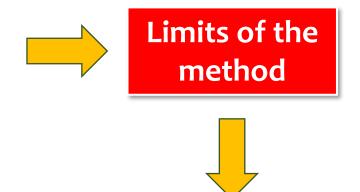
#### Identification of boar-tainted carcasses in France: Human nose evaluation

#### 2 steps:

- Heat the fat around the neck
- Smell and note

#### Farinelli method:

| Note o | No boar-taint        |  |
|--------|----------------------|--|
| Note 1 | Suspicious smell     |  |
| Note 2 | Boar-tainted carcass |  |



- → Subjectivity despite training of the operators
- →Some boar-tainted carcasses might not be identified on the chain



#### 6 farms followed along one year

**Aim of the study:** evaluate the prevalence of boar-taint in pig organic farms with, *a* priori, low boar taint risk

- → Farm management: straw quantity, age at slaughter
- → Data collection at the slaughterhouse :
  - Carcass weight
  - LMP
  - Human nose evaluation
  - Androstenone and skatole concentration in backfat



#### Number of pigs followed

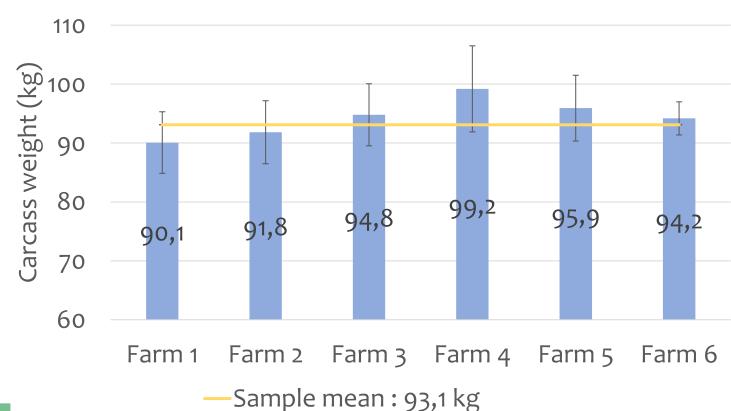
| Farms  | 2021 | 2022 | Total |
|--------|------|------|-------|
| Farm 1 | 174  | 62   | 236   |
| Farm 2 | 182  | 76   | 258   |
| Farm 3 | 76   | 0    | 76    |
| Farm 4 | 20   | 59   | 79    |
| Farm 5 | 77   | 49   | 126   |
| Farm 6 | 55   | 19   | 74    |
| Total  | 685  | 242  | 849   |

- → Farmers with good practices related to entire male pigs management
- →At least 3 batches / farm
- → All over the year



#### **Carcass weight**

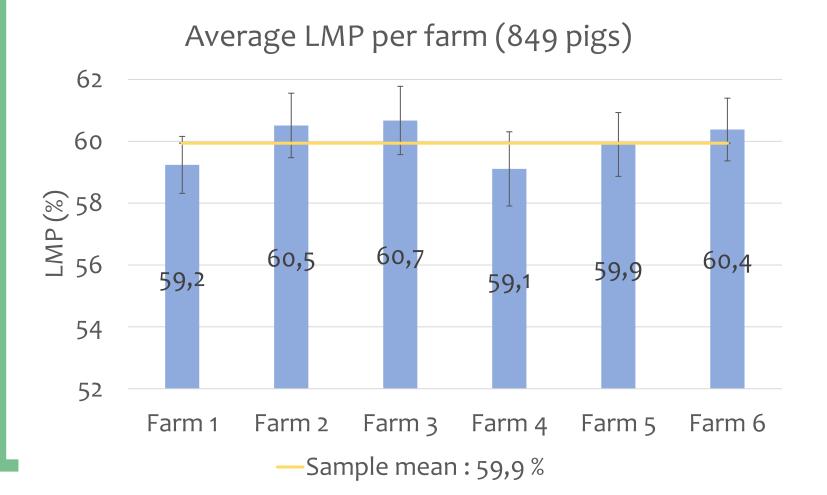
Average carcass weight per farm (849 pigs)



- → Variability between farms: 90.1 ± 0.7 to 99.2 ± 1.6 kg (P<0.001)
- →84% pigs slaughtered before 210 days; variation between farms from 178 ± 1 to 209 ± 2 days (P<0.001)
- →In accordance with expectations of the organic pig sector



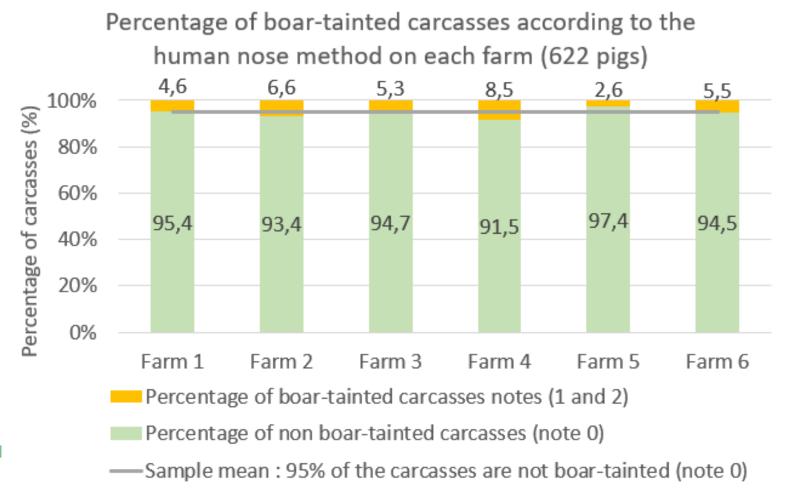
#### **Lean Meat Percentage**



- → Variability between farms: 59.2 ± 0.3 to 60.7 ± 0.3 (P < 0.001)
- →In accordance with expectations of the organic pig sector



#### Results from the human nose method



- → On average: 95% of the pigs noted o and only 1,4% noted 2
- → Variability between farms and batches



#### Androstenone concentration in back fat

Androstenone concentration in backfat per farm (577 pigs)



- Percentage of carcasses Androstenone > 3µg/g
- Percentage of carcasses 1,7μg/g < Androstenone < 3 μg/g
- Percentage of carcasses Androstenone < 1,7 µg/g

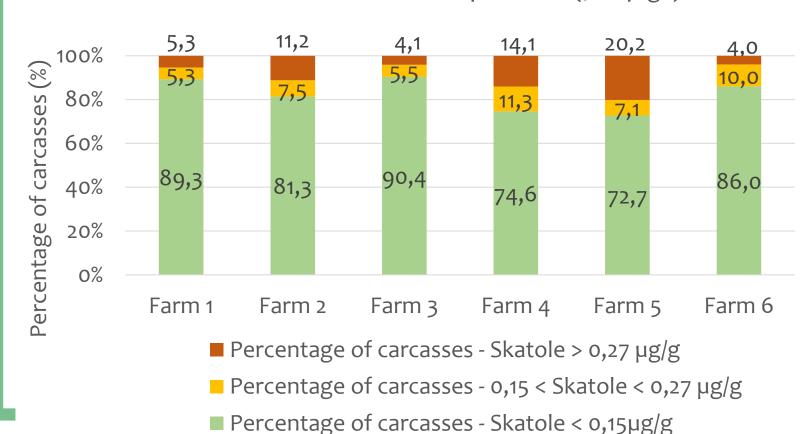
→2 thresholds: 3,0 µg/g pure fat 1,7 µg/g pure fat

Potential sources of variability: carcass weight, age at slaughter



#### Skatole concentration in back fat

Skatole concentrations in backfat per farm (577 pigs)



- $\rightarrow$  2 thresholds: 0.27 µg/g pure fat 0.15 µg/g pure fat
- → High correlation between androstenone and skatole concentrations



#### **Conclusions**

- → Interesting technical results
- → Wide variation in the percentage of odorous carcasses between farms showing that low risk of tainted carcasses is achievable using optimal practices
- → Difficulties in identifying boar-tainted carcasses on a routine basis → important problem in organic farming (due to meat price)
- → More research is needed to determine how boar-tainted carcasses can be used (results in progress)



# Thank you for your attention!

Any question?

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