

WP2. Task 2.3. Local feeding resources rich in agro-by products in the diets for local pig breeds

BACKFAT FATTY ACID PROFILE AFTER GROWING PERIOD IN IBERIAN PIGS FED WITH OLIVE CAKE IN A DRY OR WET (SILAGE) FORM

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BACKGROUND

IBERIAN PIG HANDLING

Growing period

- 25 to 100 kg
- Strong diet restriction

Fattening period

- Up to 160 kg
- *Ad libitum* feed intake

“Cebo” / “Cebo de campo”

- Fodder-based feeding
- Intensive/semi-extensive systems
- Slaughter at 10/12 months

“Montanera”

- Acorn and grass-based feeding
- Semi-extensive system
- Slaughter at 14-16 months

FEEDING STRESS

EXTENSIVITY

ANIMAL WELFARE



BACKGROUND

OLIVE-BY PRODUCTS

Benefits as components for feed in growing or finishing periods

Ad-libitum availability

With feeding restriction

No overweight risk
(low energy products)

No feeding stress due
to restriction

Higher fiber supply
(high-fiber products)

Use of local
alternative resources

Positive effect on
animal welfare

Effect on final
product quality?



BACKGROUND

Fatty Acid Profile

- Iberian pig products market value may depend on major fatty acid proportions in carcass subcutaneous external fat.

	% Palmitic	% Stearic	% Oleic	% Linoleic	Source
	C16:0	C18:0	C18:1 n-9	C18:2 n-6	
Limits*	≤ 22,0	≤ 10,5	≥ 53,0	≤ 10,5	<i>BOE, APA/3653/2007, dec 13th</i>
	≤ 21,0	≤ 9,5	≥ 54,0	≤ 9,5	<i>De Pedro, 2001; Daza et al., 2005</i>

* Approximate values. May change by year/source.

- Related to meat quality properties.
- Useful as indicator of pig diet during fattening period.
- Affected by:
 - Rearing system
 - Diet composition
 - α-tocopherol on diet
 - Crossbreeding
 - Tissue type (turnover rate of tissue)



OBJECTIVES

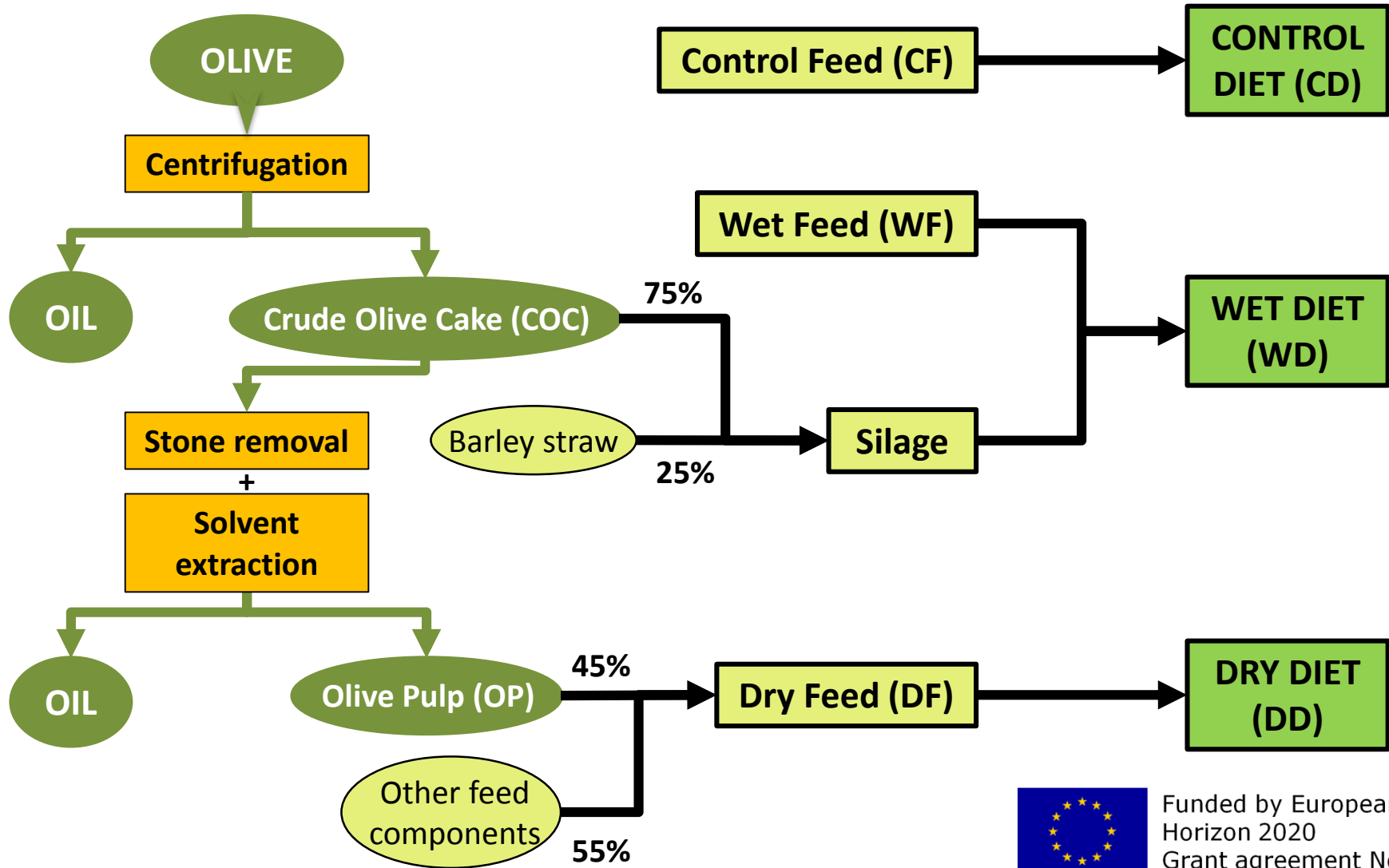


Study of the influence of olive by-products as part of the growing diet of Iberian pigs in Fatty Acid profile of subcutaneous fat after the growing period.



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M&M: By-products and diets



M&M: Animals and sampling

45 Iberian pigs

Start of experiment: at 6.5 months, 42 kg

- Duration: 191 days
- 3 groups: Growing diets CD, DD, WD.
- Each group in 110 m² pen.
Outdoor & covered areas.



Diet	n	Feed	Form	Intake
CD	15	Control Feed	Pellets	Restricted
DD	15	Dry Feed (OP)	Pellets	Restricted
WD	15	Wet Feed	Pellets	Restricted
		COC by-product	Silage	<i>Ad libitum</i>



Fattening: Start at 12 months, 100 kg

- *Montanera* (*ad libitum* intake of acorns & grass).
- Animal groups re-adjusted according to extension and acorns & grass availability of each *dehesa*.
- 3 batches according to body weight.

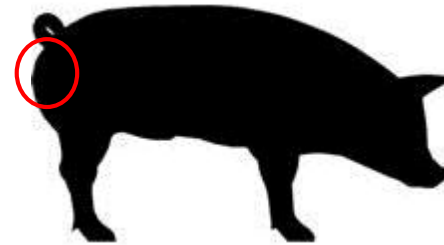


M&M: Animals and sampling

Data & Sampling:

Backfat biopsies:

- Collected from rear part of body (*Spanish Policy for Animal Protection (RD1201/05)*).
- End of growing period.
- Fat homogenised with chloroform.



Fatty Acid profile:

- Gas chromatography after acid transesterification in presence of sulfuric acid (*Cava et al., 1997*).
- **14 FA** analysed.

Statistics:

- ANOVA. Linear model: $y = Xb + e$
 $b = \text{growing diet}$ (3-levelled factor)
 Software: R (*lm, anova, TukeyHSD*)



RESULTS

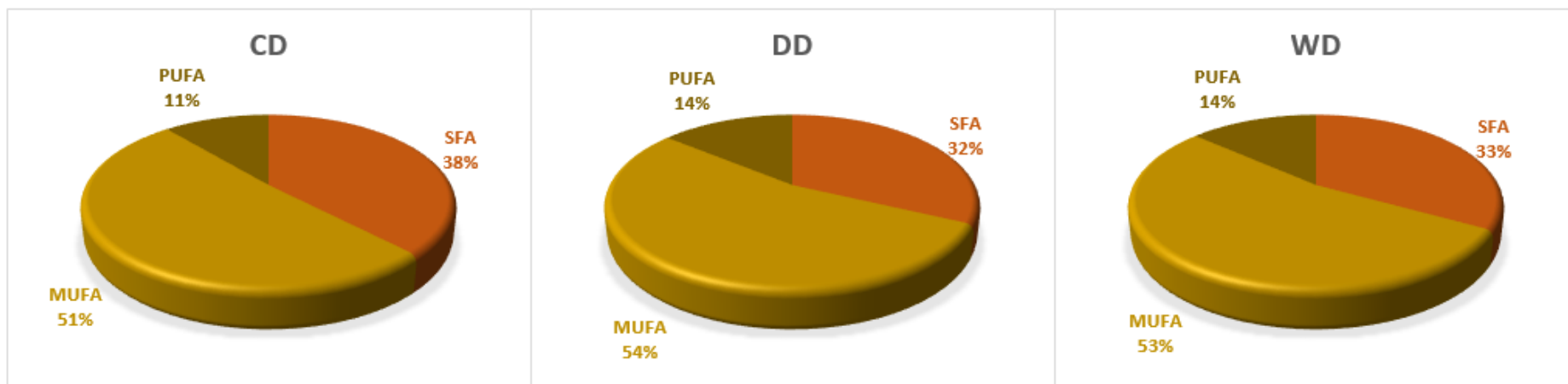
FATTY ACIDS	CD (%)	DD (%)	WD (%)	SEM	ANOVA: <i>p</i>
C14:0	1.40 ^a	1.14 ^c ↓	1.27 ^b ↓	0.15	1.90x10 ⁻⁰⁶
→ C16:0	24.30 ^a	21.54 ^b ↓	20.87 ^b ↓	1.90	1.35x10 ⁻⁰⁹
C16:1 (n-7)	2.67 ^a	2.36 ^b ↓	2.29 ^b ↓	0.25	1.76x10 ⁻⁰⁵
C17:0	0.41 ^b	0.50 ^a ↑	0.42 ^b	0.08	4.21x10 ⁻⁰⁴
C17:1	0.42	0.41	0.39	0.05	0.476
→ C18:0	11.40 ^a	8.62 ^c ↓	10.32 ^b ↓	1.47	2.68x10 ⁻⁰⁸
→ C18:1 (n-9)	46.69 ^b	49.83 ^a ↑	49.22 ^a ↑	2.12	2.24x10 ⁻⁰⁵
→ C18:2 (n-6)	9.44 ^b	12.20 ^a ↑	11.38 ^a ↑	1.48	3.27x10 ⁻⁰⁹
C18:3 (n-3)	0.70 ^b	0.87 ^a ↑	0.91 ^a ↑	0.13	1.71x10 ⁻⁰⁶
C20:0	0.23	0.22	0.22	0.03	0.400
C20:1	1.36 ^b	1.31 ^b	1.51 ^a ↑	0.14	1.37x10 ⁻⁰⁵
C20:2	0.63 ^b	0.65 ^b	0.75 ^a ↑	0.08	2.28x10 ⁻⁰⁵
C20:3	0.18 ^b	0.16 ^c	0.25 ^a ↑	0.04	2.64x10 ⁻¹²
C20:4 (n-6)	0.18	0.19	0.19	0.03	0.577

SFA MUFA PUFA



RESULTS

FATTY ACID TOTALS	CD (%)	DD (%)	WD (%)	SEM	ANOVA: <i>p</i>
SFA	37.75 ^a	32.03 ^b ↓	33.10 ^b ↓	3.12	8.54x10 ⁻¹⁰
MUFA	51.13 ^b	53.90 ^a ↑	53.42 ^a ↑	2.06	1.93x10 ⁻⁴
PUFA	11.12 ^b	14.07 ^a ↑	13.49 ^a ↑	1.64	5.53x10 ⁻⁰⁹



REMARKS

- Incorporation of olive-based diets during growing period has a positive effect on fatty acid profile at the end of this period, diminishing SFA percentage.
- Olive-based *ad-libitum* diets (silage addition, WD treatment) can be a good alternative to avoid restriction during growth, without spoiling fatty acid composition.
- More analyses are being carried out to observe the possible effect of these diets on fatty acid profile after *montanera* period.
- Also, the effect of these diets in meat quality traits is being studied.





Thank you for your attention