

Examination of meat quality and fatty acid composition of Mangalitsa

Hollo, G.; Seregi, J.; Ender, K.; Nürnberg, K.; Wegner, J.; Seeger, J., Hollo, I.; Repa, I.

Abstract

In two experiments, the meat and fat quality as well the fatty acid composition of 22 Mangalitsa pigs (barrow) were examined. Compared to the German Saddleback-considered also fatty- and the German Landrace, it was found out that the meat of the Mangalitsa had a darker colour, its fat was whiter and the intramuscular fat content of meat and thickness of back fat was considerably higher. The high intramuscular fat content and its fine, equal dispersion is favourable from the point of view of palatability (flavour, juiciness, tenderness) and is of excellent steak quality overall. The lower saturated fatty acid content and higher unsaturated fatty acid proportion is advantageous from a human- nutrition point of view. Because of the linoleic and linolenic acid ratio the oxidation capacity is lower, which declines the chance of rancidity. The slaughter at smaller weight (90-115 kg) reduced the fat content of meat and had a significant effect on the protein content of loin and ham, as well as the fatty acid composition. Comparing the fatty acid composition of back fat and bellies, the back fat contained more saturated and less monounsaturated fatty acids. The stearic acid content determining the hardness of lard was higher in the case of the back fat. It was concluded, on the base of the results, that the Mangalitsa hogs had higher meat quality traits, exploiting these advantages special or traditional products of high quality can be produced.