

# 含不同比例莱芜猪血缘杂交猪胴体品质及肉质特性的研究 Studies on Carcass and Meat Quality Performance of Crossbred Pigs with Graded Proportions of Laiwu Black Genes

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收稿日期 修回日期 网络版发布日期 接受日期

## 摘要

摘要: 以莱芜猪、3/4莱芜猪、1/2莱芜猪、1/4莱芜猪和大约克夏猪(共60头)为研究对象,在同样条件下饲养至90kg屠宰,研究比较不同比例莱芜猪血缘对肥育猪胴体品质和肉质特性的影响。结果表明:不同血缘结构的试验猪间在胴体重、胴体长、后腿比例和背膘厚方面存在显著的差异(P<0.05);眼肌面积和瘦肉率方面则存在极显著的差异(P<0.01),并且是随莱芜猪血缘含量的减少,其胴体长、后腿比例、眼肌面积和瘦肉率逐渐增高,而其背膘厚逐渐降低。在肉质特性方面,不同血缘结构的试验猪间肌肉的大理石纹、肉色、干物质和粗蛋白含量存在显著的差异(P<0.05);而肌肉失水率、滴水损失及肌内脂肪含量存在极显著的差异(P<0.01)。在同样体重下,莱芜猪及其杂交猪与大约克夏猪相比,其肌肉具有鲜红的肉色、良好的持水性能和较丰富的肌内脂肪。研究结果提示:为兼顾产肉性能与肉质特性而进行的优质肉猪生产,莱芜猪有其独特的利用价值,其适宜的血缘比例应控制在1/4左右。Abstract: Sixty pigs, including pure Laiwu Black (LL), pure Large Yorkshire (YY), 1/2 Laiwu (Y♂×L♀), 3/4 Laiwu (L♂×YL♀) and 1/4 Laiwu (Y♂×YL♀), were housed in groups with the same diet until 90kg for slaughter. The objectives were to investigate the effects of graded proportions of Laiwu Black genes on carcass and meat quality performance. Results indicated that different consanguinity had significant effect on carcass weight, carcass length (CL), ham percentage (HP) and backfat thickness (BT) (P<0.05), and had highly significant effect on eye muscle area (EMA) and lean percentage (LP) (P<0.01). Furthermore, CL, HP, EMA and LP tended to increased gradually, but BT tended to decreased gradually as Laiwu Black genes decreased. For meat quality properties, different consanguinity had significant effect on meat color, marbling score, dry matter and crude protein content of muscles (P<0.05), and had highly significant effect on water loss, drip loss and intramuscular fat content of muscles (P<0.01). Compared with the muscle of Large Yorkshire, that of Laiwu

Black and its crossbred pigs were bright red in meat color, high in water holding capacity and abundant in intramuscular fat. Results implied that to give attention to both quantity and quality, Laiwu Black surely has usable precious value in superior pig production. Commercial crossbred pigs should have about 1/4 of Laiwu Black genes.

关键词 猪 莱芜猪 杂交 胴体品质 肉质特性 Key words pig Laiwu Black crossbreeding carcass performance meat quality

分类号

## Abstract

## Key words

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