

# How to use "tainted" boar meat for processed whole meat cuts

Mari Ann Tørngren, Lars Kristensen and Chris Claudi-Magnussen



## Objectives

To clarify the effect of androstenone, skatole, indole and cookings of entire males on the perceived boar taint in processed whole meat cuts.



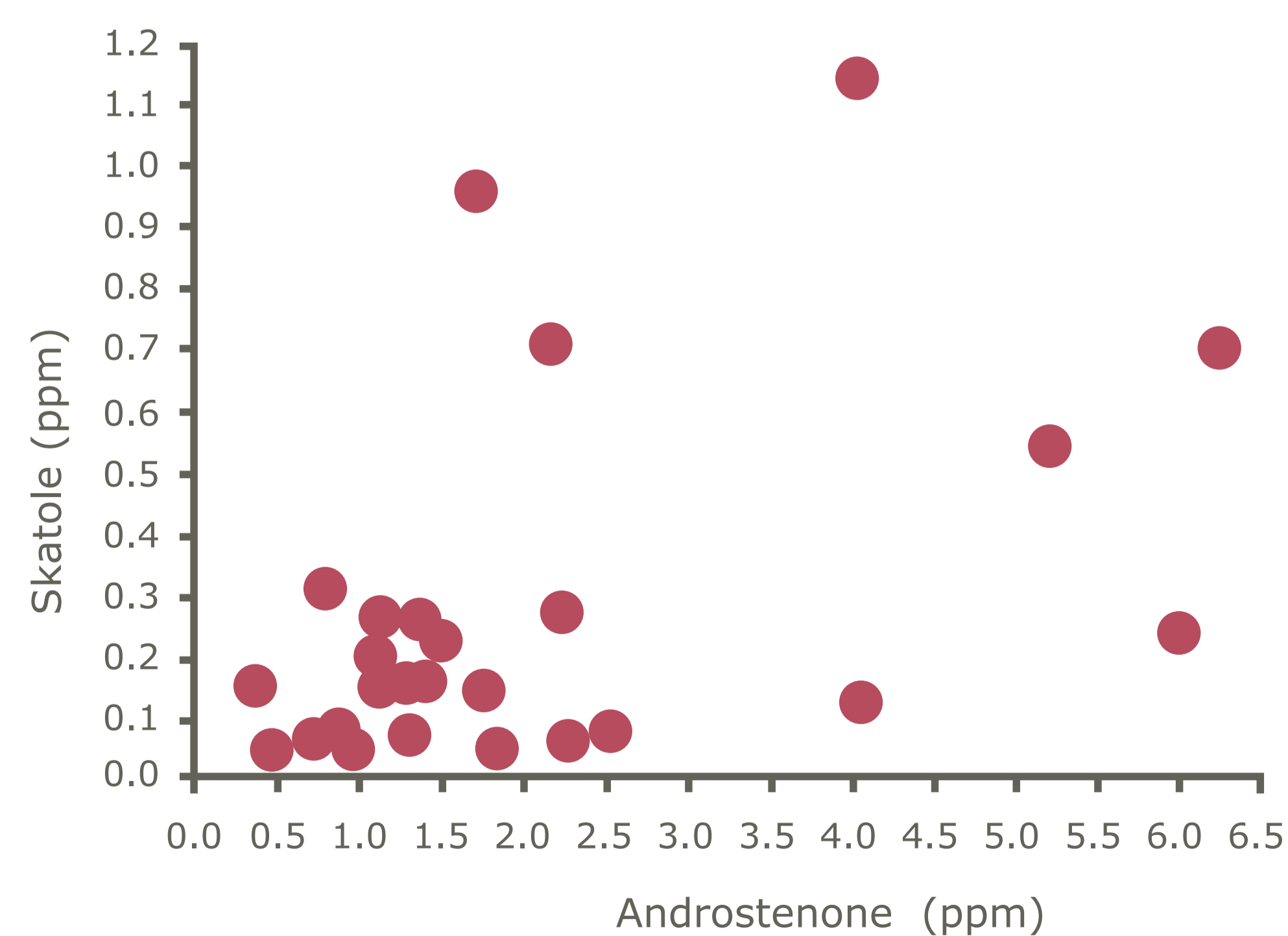
**Impact of:**  
Androstenone  
Skatole  
Indole



**Impact of:**  
Androstenone  
Skatole  
Indole  
Serving temperature

## Materials and method

Entire males and barrows were selected at a Danish slaughter house. Androstenone levels were determined on neck fat samples using HPLC and predictive models were evaluated for boar taint attributes. Barrows were used as acceptance level (mean+2sd).

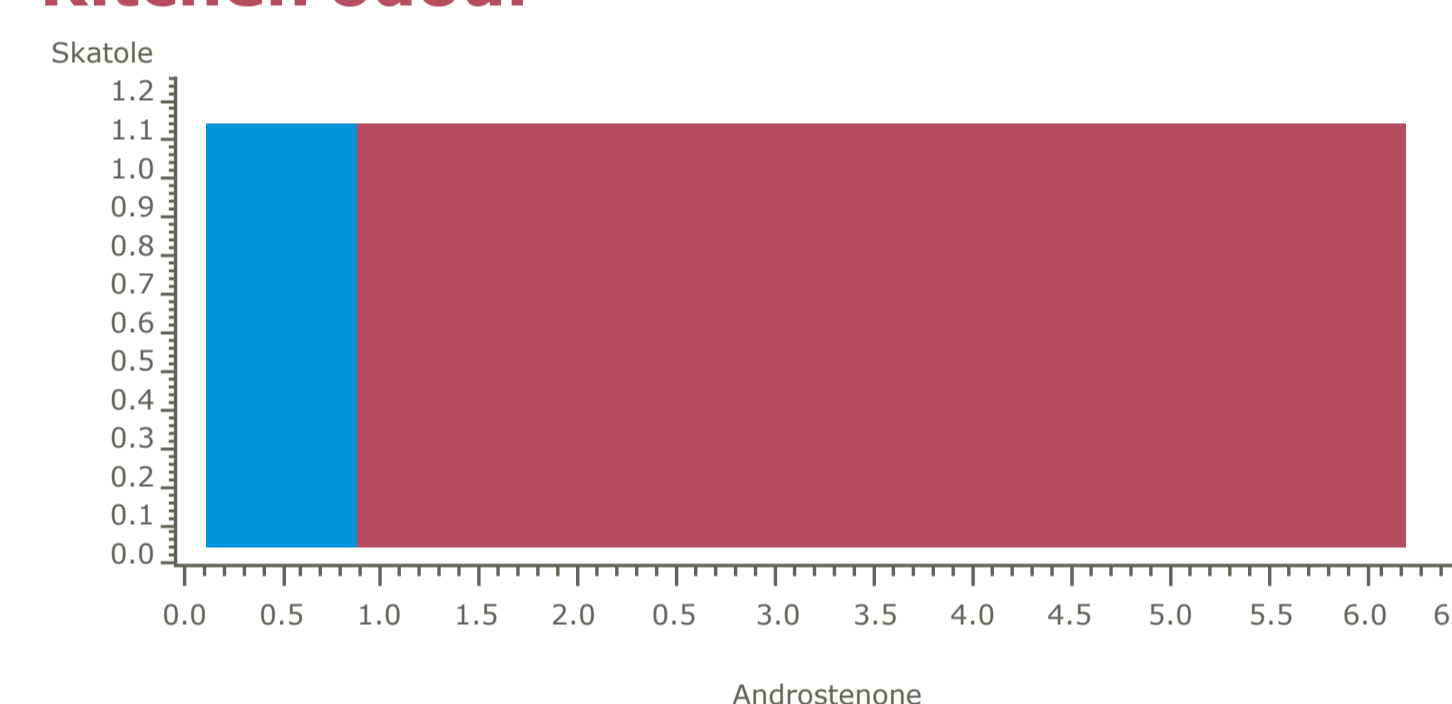


Raw materials: Skatole and androstenone levels in the neck fat from 28 entire males.

## Smoked streaky bacon

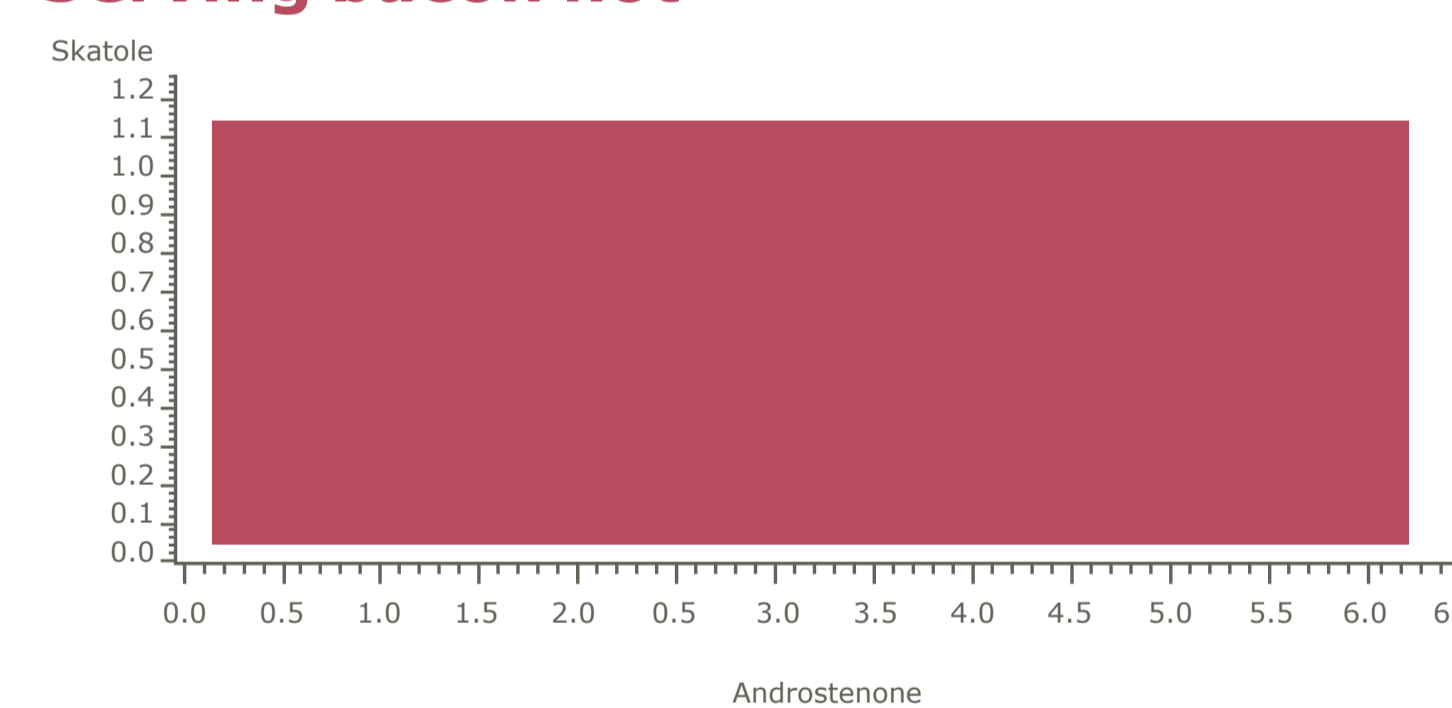
Acceptable level Critical level

### Kitchen odour



- Androstenone is solely responsible for boar taint during cooking of bacon.
- Keep androstenone below 0.9 ppm to avoid boar taint in the kitchen

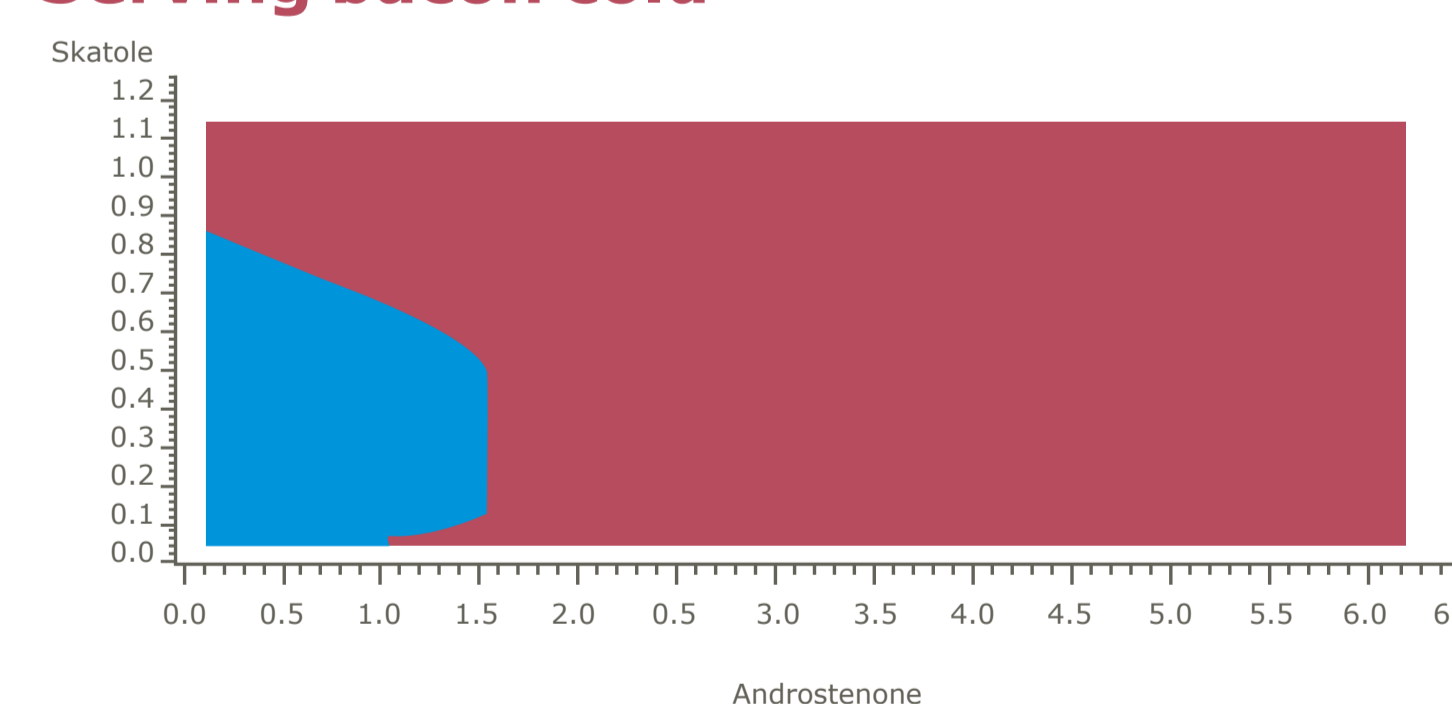
### Serving bacon hot



- Serving bacon from entire males hot is not recommendable, because boar taint can be perceived at any androstenone and/or skatole level

Pungent odour  
Sweet odour  
Urine odour

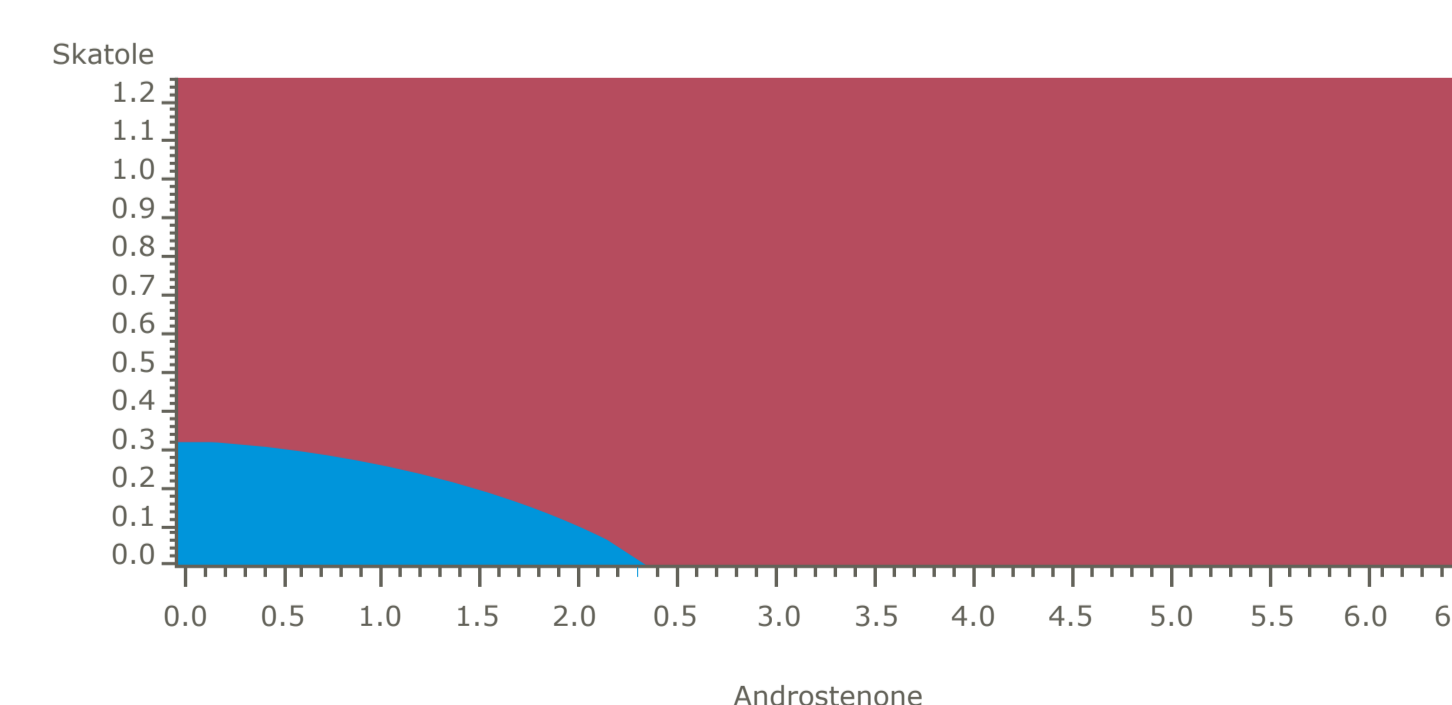
### Serving bacon cold



- Serving bacon cold can eliminate unpleasant odour but not the boar flavour.
- Keep androstenone (< 0.9 ppm) and skatole (< 0.8 ppm) in the blue zone to avoid boar flavor

Sweet flavour  
Urine flavour

## Danish flank roll



- Heat treatment of Danish flank roll at 72°C does not eliminate the impact from skatole on perceived boar taint
- Keep androstenone and skatole levels in the blue zone to avoid boar taint

Manure flavour

## Conclusion

Androstenone and skatole have a major effect on perceived boar taint in smoked streaky bacon and Danish flank roll

