

A large, dark pig is shown in profile, standing in a metal cage. The pig has thick, dark skin and is looking towards the right. The cage is made of vertical metal bars. The floor is made of wooden planks.

## Entire male pigs – reliable sorting and optimized use of the meat

To ensure optimized use of the meat from entire males, it is important to have a reliable and validated sorting of the tainted carcasses.

### What is boar taint?

Boar taint is often described with the words: manure, stable, urine, urinal and chemical. The two compounds, skatole and androstenone, are the primary cause of boar taint. Boar taint occurs in some carcasses from entire male pigs, but not in all. Boar taint is not readily assessed in the cold meat, but can be smelled during cooking when the compounds evaporate. For this reason, a reliable sorting is of the utmost importance.

**WHEN YOU PLAN** to slaughter entire males – then consider implementing a sorting system. When you plan to use meat from entire males for meat products – then consider testing your products in order to avoid negative consumer reactions. DMRI has extended knowledge concerning entire male pigs – including chemical analyses of the compounds responsible and the sensory perception of tainted meat. While working with DMRI, you are guaranteed a holistic approach to the sorting of carcasses and the subsequent use of the meat.



*"In the Danish pig classification system, which is supervised by the Danish Agriculture & Food Council, entire male pigs are primarily sorted according to skatole level measured in the neck fat. Furthermore, the hot water method as described by DMRI is also an approved sorting method."*

#### CHEMICAL ANALYSES OF BOAR TAIN COMPOUNDS

DMRI can analyse lard and meat samples (a maximum of 10% fat in the meat sample) for the content of skatole, indole and androstenone. The method is based on HPLC with fluorescence detection.

#### HUMAN NOSE DETECTION OF BOAR TAIN

DMRI can assist you:

- in testing and training of assessors for the detection of boar taint by the hot water method
- in following up tests concerning the ongoing documentation of assessor performance
- in auditing your existing method (not the on-line hot iron method)

#### SENSORY PROFILE OF MEAT AND MEAT PRODUCTS

DMRI perform accredited descriptive sensory analyses of your meat products – both fresh cuts and processed products. In these analyses, the sensory perception based on odour, appearance, flavour and texture is described in words (attributes e.g. stable flavour), and the intensity of each attribute is measured.

#### CONSUMER TEST

Test the consumer responses to your meat products – do the consumers like it or not? DMRI have a number of different methods at your disposal, including home-use-testing (HUT) and central location test (CLT), depending on the focus of the test.

#### ABOUT DMRI

DMRI is focusing our attention on methods and technologies for efficient production of safe meat products of a high quality at competitive prices. At the same time, DMRI is committed to enhancing the working environment and animal welfare as well as demonstrating due care to the external environment.

#### CONTACT

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