How to use “tainted” boar meat for processed whole meat cuts

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

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).

*Impact of:
Androstenone
Skatole
Indole

Smoked streaky bacon
- 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.

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.

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.

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