

Situation in the field of entire male production in Slovakia



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Pork production in Slovakia

Data from 2015

- number of pigs slaughtered: 496 792
of which from fattening: 486 023
- whole male's production castrated



Attitudes of stakeholders

Question 1: „How important do you think the animal welfare in pig breeding?“

- a) Very important – 57 %
- b) Important – 43 %
- c) Unimportant – 0 %
- d) I do not know – 0 %

Question 2: „Do you agree that surgical castration of piglets in the modern pig breeding is unacceptable?“

- a) Strongly agree – 12 %
- b) Agree – 15 %
- c) Disagree – **46 %**
- d) Strongly disagree – **25 %**
- e) I do not know – 2 %

Attitudes of stakeholders

Question 3: „Which options would you prefer, provided that surgical castration of piglets will be banned in the EU?“

- a) Raising of entire males – 29 %
- b) Raising of immunocastrates – 28 %
- c) I do not know – **43 %**

Question 4: „Which factor would be crucial when you are deciding in favour of entire males?“

- a) Faster growth and better feed conversion (*compared to castrates*) – 70 %
- b) Animal welfare – 25 %
- c) Natural status of animals – 2 %
- d) Other – 3 %

Attitudes of stakeholders

Question 5: „Which factor would be crucial when you are deciding in favour of immunocastrates?“

- a) None risk of boar taint – 76 %
- b) None aggression (*after 2nd vaccination*) – 11 %
- c) Better growth (*until 2nd vaccination*) – 7 %
- d) Animal welfare – 6 %
- e) Other – 0 %

Question 6: „At what price do you think should sell meat from entire males?“

- a) The same as meat from castrates – 8 %
- b) Higher ...(*avoiding castration is better for animal welfare*) – 14 %
- c) Lower...(*risk of boar taint incidence*) – **57 %**
- d) I do not know – 21 %

Experiments with entire males

- 62 entire males or immunologically castrated males
- Entire males slaughtered at two slaughter weights (80 and 105 kg, resp.)
- Sensory evaluation of boar taint at slaughter – on line



Senzory evaluation of boar taint

- On–line detection at slaughter line
- Subjectively by 3 persons (non-trained)
- Levels of boar taint as: strong, moderate or none
- Point of detection: backfat over *musculus longissimus dorsi*
- Using of soldering iron (insertion 2x, cleaning by edible vegetable oil)

Tab.1: Comparison of subjectively and laboratory analysed boar taint in immunocastrated males

S-BT	L-ASI ($\mu\text{g/g}$)			Threshold ($\mu\text{g/g}$)	
	Androstenone	Skatole	Indole	A	S
None	0.012	0.009	0.003	0.5 - 1.0	0.25
Specific cases:					
None	3.564	0.015	0.005		
Moderate	<0.001	0.006	0.002		

Tab. 2: Comparison of subjectively and laboratory analysed boar taint in entire males slaughtered at 80 kg

S-BT	L-ASI ($\mu\text{g/g}$)			Threshold ($\mu\text{g/g}$)	
	Androstenone	Skatole	Indole	A	S
None	0.002	0.032	0.031	0.5 - 1.0	0.25
Moderate	0.006	0.171	0.031		
Strong	-	-	-		

Tab.3: Comparison of subjectively and laboratory analysed boar taint in entire males slaughtered at 105 kg

S-BT	L-ASI ($\mu\text{g/g}$)			Threshold ($\mu\text{g/g}$)	
	Androstenone	Skatole	Indole	A	S
None	-	-	-	0.5 - 1.0	0.25
Moderate	0.002	0.074	0.128		
Strong	0.014	0.681	0.152		

Thank you for attention!