

CARCASS TRAITS, FATTY ACID AND AMINO ACID PROFILE OF LWY PIGS FED WITH BREWERY WASTE BASED DIET

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A study was conducted to assess the influence of different levels of inclusion of dried brewer grains on the carcass traits, fatty acid and amino acid profile of Large White Yorkshire pigs under intensive system of management. Twenty four weaned LWY piglets were selected and randomly divided into three groups comprising of eight piglets each and allotted as Group I (0 per cent dried brewer grains), Group II (15 per cent dried brewer grains) and Group III (30 per cent dried brewer

grains). It was found that live weight, hot carcass weight, dressing percentage, carcass length, cutup parts except ham, meat, bone and fat percentage, edible and inedible parts showed no significant difference between the treatment groups. Other carcass traits viz., back fat thickness, loin eye area showed a highly significant ($p < 0.01$) difference between the three treatment groups. Whereas, cutup part of ham showed a significant ($p < 0.05$) difference between the treatment groups. With regard to fatty acid profile of *Longissimus dorsi* muscle, polyunsaturated fatty acid, monounsaturated fatty acid and saturated fatty acid showed highly significant ($p < 0.01$) difference between groups. The oleic acid content in meat was higher in Group III followed by Group II and I. Out of 17 amino acid screened only two amino acid were found to be in detectable limit namely alanine and leucine.