

# Variation and trends for weight of individual carcass cuts

Isabelle Mérour<sup>1</sup> and Susanne Hermes<sup>2</sup>

<sup>1</sup> *IFIP – French Institute for Pig and Pork Industry, La Motte au Vicomte – BP 35104 – 35651 Le Rheu Cedex, FRANCE. On sabbatical leave to AGBU from September 2008 until March 2009.*

<sup>2</sup> *Animal Genetics and Breeding Unit (AGBU), University of New England, Armidale, NSW 2351. AGBU is a joint venture between New South Wales State Department of Primary Industries and University of New England.*

## Introduction

In France more than 25 million pigs were slaughtered in 2007. Most of the pigs are a three-breed cross with Pietrain boars or synthetic sire lines mated to crossbred sows (mainly Large White cross Landrace). The classification of pig carcasses is based on one or two fat depth and one muscle depth measurements to estimate the total lean meat percentage of the four main cuts. More than 90% of carcasses are classified with the manual probe CGM (Meagre Grease Captor – reflectance measurements). In comparison, approximately 5 million pigs are slaughtered each year in Australia. The Australian payment system is based on carcass weight and P2 fat depth.

In pig production, genetic selection and rearing conditions have greatly improved body composition towards a higher lean meat content and a lower fat deposition. For nearly 50 years animals have been selected for high growth and lean meat percentage. In France, selection for carcass composition has always been based on an estimation of carcass lean meat content, either by backfat to muscle depth ratios or by partial dissections. However, the weight and composition of primal cuts has not been targeted by selection directly. This article aims to review the differences in carcass composition between breeds and to analyse phenotypic trends for lean meat percentage and the weights of main cuts over ten years.

## History of French breeding goals

Since the 1960s independent breeders and pig breeding organisations have based animal selection on growth and carcass composition. On farm, backfat depth measurements enabled lean meat content to be estimated. Between 1986 and 1995 young boars and their relatives were tested in central testing stations and slaughtered in order to obtain carcass conformation and meat quality data. Since 1994, BLUP methodology has been used to estimate breeding values. For reasons of health and on farm sanitation, central pig testing stations halted testing of young boars in 1995. Testing stations now will only accept siblings of on farm AI candidates. These animals are all slaughtered. On farm, in addition to backfat depth, measurements of muscle depth are also recorded since about ten years ago.

Selection for lean meat percentage is based on backfat and muscle depth measured on farm and estimated lean meat content measured on siblings in central test stations. The

prediction for lean meat content is based on the weight of the loin and ham as well as the weight of the subcutaneous fat above the loin.

## Data description and analysis

This study used data from all pure breed siblings recorded between 1999 and 2007 in the French national breeding scheme. Three test stations were used: Argentré, Le Rheu and Mauron. The French national scheme has two dam lines, Landrace Français (LF) and Large White dam line (LWF), and two sire lines, Large White sire line (LWM) and Pietrain (PP). Only one sex per breed is recorded in test stations (Table 1). Pigs are performance-tested in groups of 12 animals and given *ad libitum* access to feed.

Table 1. Number of records by breed, sex and average net carcass weight (NCW, cold carcass weight)

Breed	LF	LWF	LWM	PP
N	7386	11803	2714	2400
Sex	Castrate	Castrate	Castrate	Female
NCW (kg)	80.6	81.8	82.8	84.3

LF: Landrace Français; LWF: Large White dam line; LWM: Large White sire line; PP: Pietrain

Pigs were slaughtered at 110 kg body weight on average. Carcasses were allowed to chill for approximately 24 hours. All carcasses were dissected according to commercial procedures (Métayer and Daumas, 1998). Carcasses were divided into four primal cuts. The weight of the loin with the skin removed and fat trimmed, skin-on ham, shoulder and belly were obtained from one side. Furthermore, the weight of fat and rind above the loin (backfat) was also recorded. The length was measured between the pubic symphysis and atlas.

Least square means for length and primal cut weights and allometric coefficients for primal cut weights against net carcass weight were estimated using the GLM procedure of the SAS analytical system (SAS, 1999). The following model was used for all traits:

$$Y_{ijkl} = \text{BREED}_i + \text{YEAR}(\text{BREED})_j + \text{STABATCH}(\text{YEAR})_k + b \cdot \text{NCW}_l + e_{ijkl}$$

Where  $Y_{ijkl}$  = trait under study;  $\text{BREED}_i$  = fixed effect of  $i^{\text{th}}$  breed (4 classes);  $\text{YEAR}(\text{BREED})_j$  = combined effect of  $j^{\text{th}}$  year and breed (37 classes);  $\text{STABATCH}(\text{YEAR})_k$  = combined effect of the  $k^{\text{th}}$  batch station and year (151 classes);  $\text{NCW}_l$  = the  $l^{\text{th}}$  net carcass weight (kg) as a covariate;  $b$  = linear regression coefficient of  $Y$  on net carcass weight;  $e_{ijkl}$  = residual effect.

Net carcass weight, length, fat and muscle depth contribution to weight of each primal cut was regressed using the REG procedure of SAS.

## Results and discussion

### 1. Between-breed variability

Least squares means by breed for length and primal cut variables are listed in Table 2. Each of the primal cuts was reported as the weight of one side of the carcass. Percentage calculations were obtained by taking primal cut weight as a percentage of half carcass weight. All differences between breeds were significant ( $p < 0.001$ ). Pietrain animals had the shortest bodies and Landrace the longest. Pietrain progeny had larger ham averages, greater loin percentages and less backfat weight than the three other breeds (-2.4% with LWM and -4.5% with LF). Landrace pigs had a higher belly and backfat weight as a percentage of their carcass weight. Large White pigs (sire and dam lines) had the heaviest shoulders.

In 1998, the Large White breed was divided into two distinct lines, the Large White dam line and Large White sire line. In order to differentiate between those two lines, a higher weight on lean meat content was used in the sire line selection index. Thus over ten years, significant differences between the Large White dam line and the Large White sire line have evolved. Animals from the sire line have a greater overall lean meat percentage accompanied by higher ham, loin and shoulder weights. In addition, weights and percentages for the belly and backfat were lower.

Table 2. Least squares means by breed for length, carcass weight and primal cut measurements (weight of one side and proportion of carcasses weight)

Traits	Units	Dam lines		Sire lines	
		LF	LWF	LWM	PP
Length	mm	1023	1006	981	942
ELMC	%	52.43	54.59	56.84	64.58
Ham	kg	9.40	9.51	9.70	10.95
	%	24.46	24.79	25.26	28.38
Belly	kg	5.07	4.84	4.66	4.25
	%	13.16	12.59	12.12	10.99
Shoulder	kg	8.83	9.10	9.18	8.78
	%	22.98	23.71	23.92	22.72
Loin	kg	10.14	10.40	10.72	11.50
	%	26.37	27.09	27.91	29.76
Backfat	kg	3.73	3.28	2.91	2.01
	%	9.69	8.51	7.56	5.19

ECLM: estimated lean meat content; LF: Landrace Français; LWF: Large White dam line; LWM: Large White; PP: Pietrain

### 2. Efficiency of selection: phenotypic trends

A stronger selection emphasis was placed on lean meat percentage in sire lines in comparison to dam lines. Ultrasonic backfat measurements are taken for all animals tested on farm. Loin depth is only measured in sire lines.

Lean meat content was stable in dam lines (+0.04% per year) and was improved in sire lines by +0.41% in LWM and +0.16% in PP per year (Figure 1). The phenotypic trends

for backfat weight showed a decrease of 760 g in LWM and 523 g in PP. In dam lines, this reduction in backfat was lower but remained in accordance with breeding goals. Indeed, too much decreased fatness may have its own consequences, especially on sow productivity. Since 2002, an increase in loin weight was observed in both sire lines. The phenotypic trends for ham and shoulder weights were zero to slightly positive, except in LWM where, since 2001, a slight increase in ham weights were observed. Concerning belly weight, improvement in sire lines is lacking. In contrast, an improvement of more than 200 g was observed in dam lines. These results are similar to those reported in a French study by Bazin et al. (2003) who did not find ham weight differences between LWF and LF progeny from 1977 and 2000. Bazin et al. (2003) showed significant annual genetic trends for estimated lean meat content, which mainly resulted from a decrease in backfat weight and an increase in loin weight in both breeds. Backfat and muscle depth are both recorded on farm.

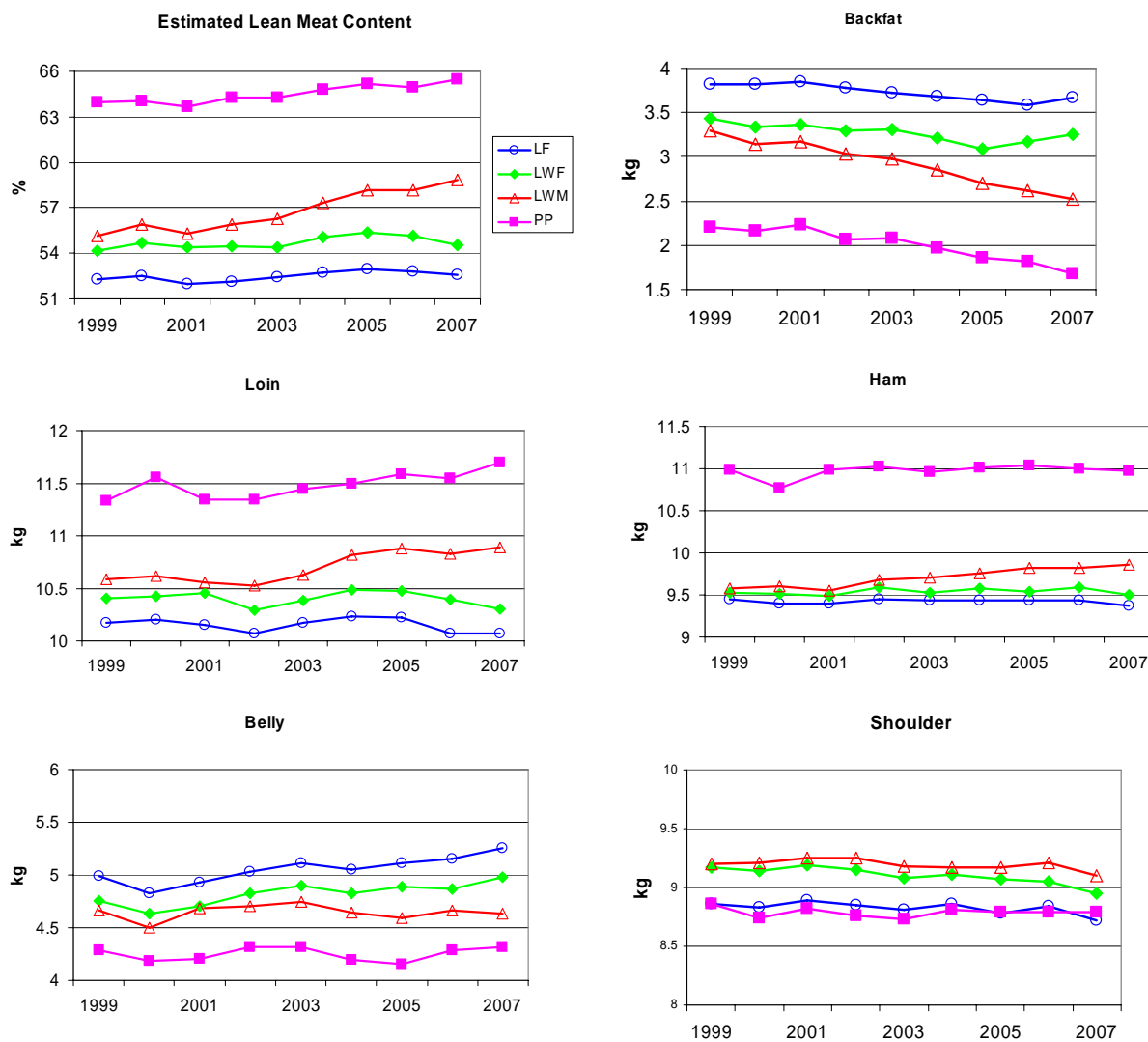


Figure 1. Phenotypic trends for estimated lean meat content and primal cuts

### 3. Influence of carcass weight on primal cuts and length

Allometric coefficients and relations are presented in Figure 2 and Table 3. Allometric coefficients show that belly and backfat weights exhibited the lowest increases with higher carcass weight. The highest weight increase was in the loin of the four breeds, followed by ham and then by shoulder weight increases.

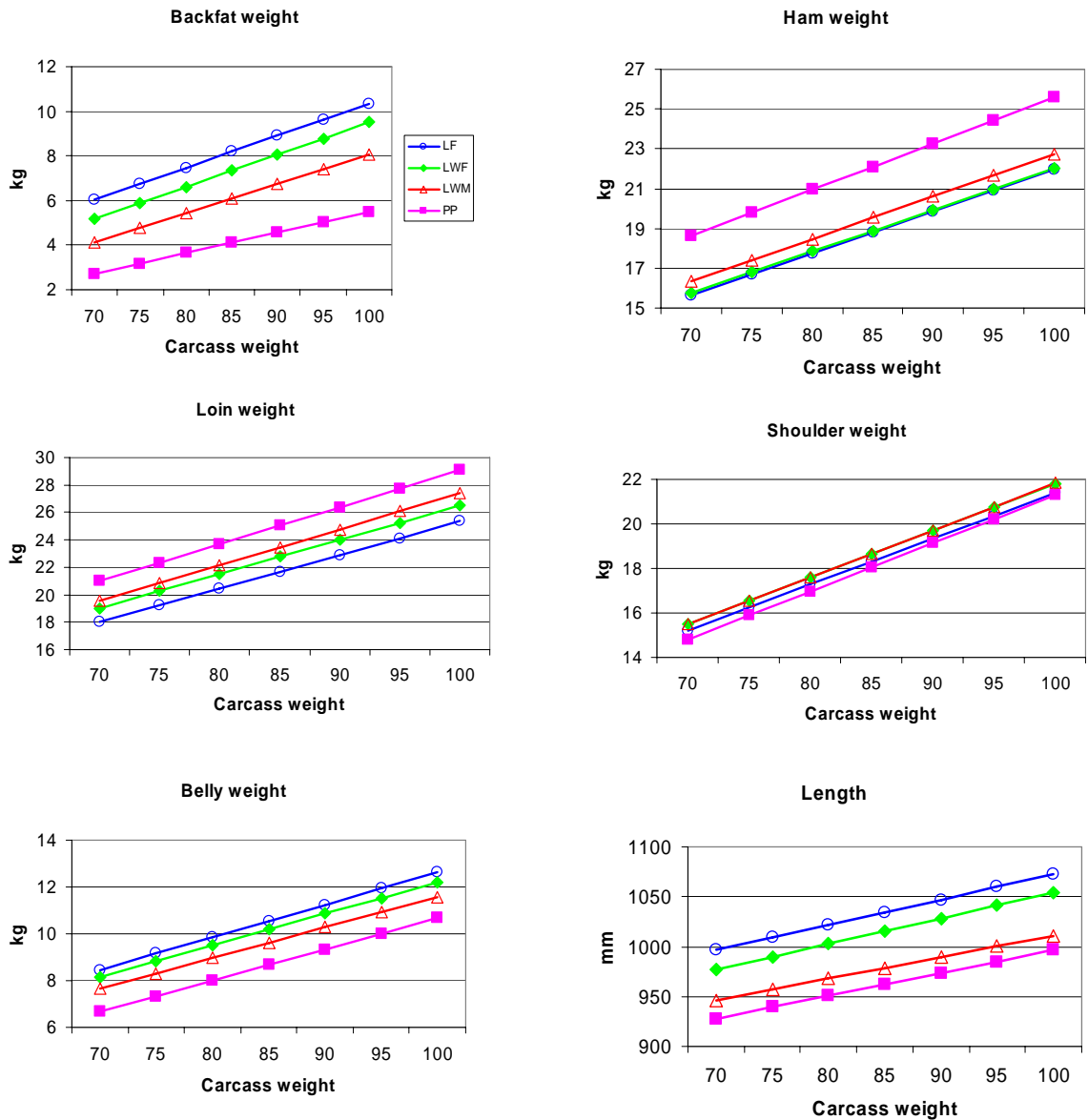


Figure 2. Estimated allometric relations for primal cuts weights and length against net carcass weight

Regression coefficients of Pietrain differed most for ham and backfat in comparison to the other three breeds. Per one kg of net carcass weight, backfat weight increased by 93 g in Pietrain versus 144 g increase in dam lines. Both sire lines also differed in the gain in ham and backfat weights with heavier carcasses. The two Large White lines only differed in the increases in backfat weight and carcass length with higher carcass weights. Allometric relations for belly indicated no differences between breeds. Dam

lines had larger regression coefficients for carcass length but coefficients did not differ from the Pietrain breed.

Table 3. Increase (in grams) of each main cut (both sides) and increase (in mm) in length of carcass per kg increase in carcass weight

	<b>LF</b>	<b>LWF</b>	<b>LWM</b>	<b>PP</b>
<b>Ham</b>	211 <sup>a</sup>	209 <sup>a</sup>	213 <sup>a</sup>	232 <sup>b</sup>
<b>Loin</b>	245 <sup>a</sup>	249 <sup>ab</sup>	260 <sup>bc</sup>	270 <sup>c</sup>
<b>Belly</b>	139 <sup>a</sup>	135 <sup>a</sup>	131 <sup>a</sup>	133 <sup>a</sup>
<b>Shoulder</b>	206 <sup>a</sup>	209 <sup>ab</sup>	210 <sup>ab</sup>	217 <sup>b</sup>
<b>Backfat</b>	144 <sup>a</sup>	145 <sup>a</sup>	131 <sup>b</sup>	93 <sup>c</sup>
<b>Length</b>	2.5 <sup>a</sup>	2.6 <sup>a</sup>	2.2 <sup>b</sup>	2.3 <sup>ab</sup>

LF: Landrace Français; LWF: Large White dam line; LWM: Large White sire line; PP: Pietrain  
Increases with different superscripts differ significantly,  $P < 0.05$ .

Carcass weight explained around 63% of the variability of ham weight, 57% of the variability of loin weight and 48% of the variability of belly weight. However, differences were noted between breeds (Table 4).

Table 4. Proportion of variation for ham, loin and belly weight explained by the model

	<b>LF</b>	<b>LWF</b>	<b>LWM</b>	<b>PP</b>
Ham = NCW + e	0.6443	0.6419	0.6567	0.6045
Ham = NCW + F2 + e	0.6937	0.6891	0.7015	0.6240
Ham = NCW + M2 + e	0.6466	0.6492	0.6592	0.6096
Ham = NCW + F2 + M2 + e	0.6946	0.6921	0.7022	0.6292
Ham = NCW + length + e	0.6451	0.6479	0.6678	0.6241
	<b>LF</b>	<b>LWF</b>	<b>LWM</b>	<b>PP</b>
Loin = NCW + e	0.5443	0.5699	0.6627	0.5725
Loin = NCW + F2 + e	0.6353	0.6445	0.7477	0.5978
Loin = NCW + M2 + e	0.5673	0.5866	0.6872	0.5749
Loin = NCW + F2 + M2 + e	0.6450	0.6530	0.7548	0.5985
Loin = NCW + length + e	0.5699	0.5944	0.6785	0.5808
	<b>LF</b>	<b>LWF</b>	<b>LWM</b>	<b>PP</b>
Belly = NCW + e	0.4658	0.5001	0.4841	0.4518
Belly = NCW + F2 + e	0.4784	0.5102	0.5041	0.4751
Belly = NCW + M2 + e	0.4709	0.5055	0.4840	0.4585
Belly = NCW + F2 + M2 + e	0.4807	0.5144	0.5062	0.4816
Belly = NCW + length + e	0.4664	0.5020	0.4864	0.4519

F2: rib fat thickness; M2: rib muscle thickness; NCW: Net carcass weight; LF: Landrace Français; LWF: Large White dam line; LWM: Large White sire line; PP: Pietrain

In adding a measure of fat depth (F2, measured between the 3<sup>rd</sup> and 4<sup>th</sup> last rib vertebra), the proportion of variation explained by the model (coefficients of determination) increased by around 4% for ham and 8% for loin except for the Pietrain breed where the increase was only 2%. Adding fat depth to the model to predict the belly weight gave an increase in the coefficients of determination of only 1 to 2% across all breeds. A measure of muscle depth (M2, measured at the same place as the F2) did not improve

the ability to predict ham and belly weights. For loins, information about muscle depth increased coefficients of determination by 2% in three breeds (LF, LWF, LWM) but did not improve prediction of loins in Pietrain pigs. However, muscle depth only explained an additional 1% of variation in loin in the three white breeds when fat depth was already fitted in the model. Carcass length increased coefficients of determination for loin weight by 1% (PP) to 3% (dam lines).

#### 4. Variation of primal cuts at a fixed carcass weight and fat depth

Figure 3 shows the distribution of the weight of ham and loin for Landrace and Large White dam line breed for a fixed net carcass weight (80-81 kg for LF and 81-82 kg for LWF) and for a fixed fat depth (mean  $\pm$  1 mm, namely 17.5-19.5 for LF and 14.5 – 16.5 for LWF). These two sub-samples contained 145 Landrace carcasses and 189 Large White dam line carcasses. Under a payment system based on weight and fat depth only, these carcasses would achieve a similar price due to the minimal variation in carcass weight and fat depth.

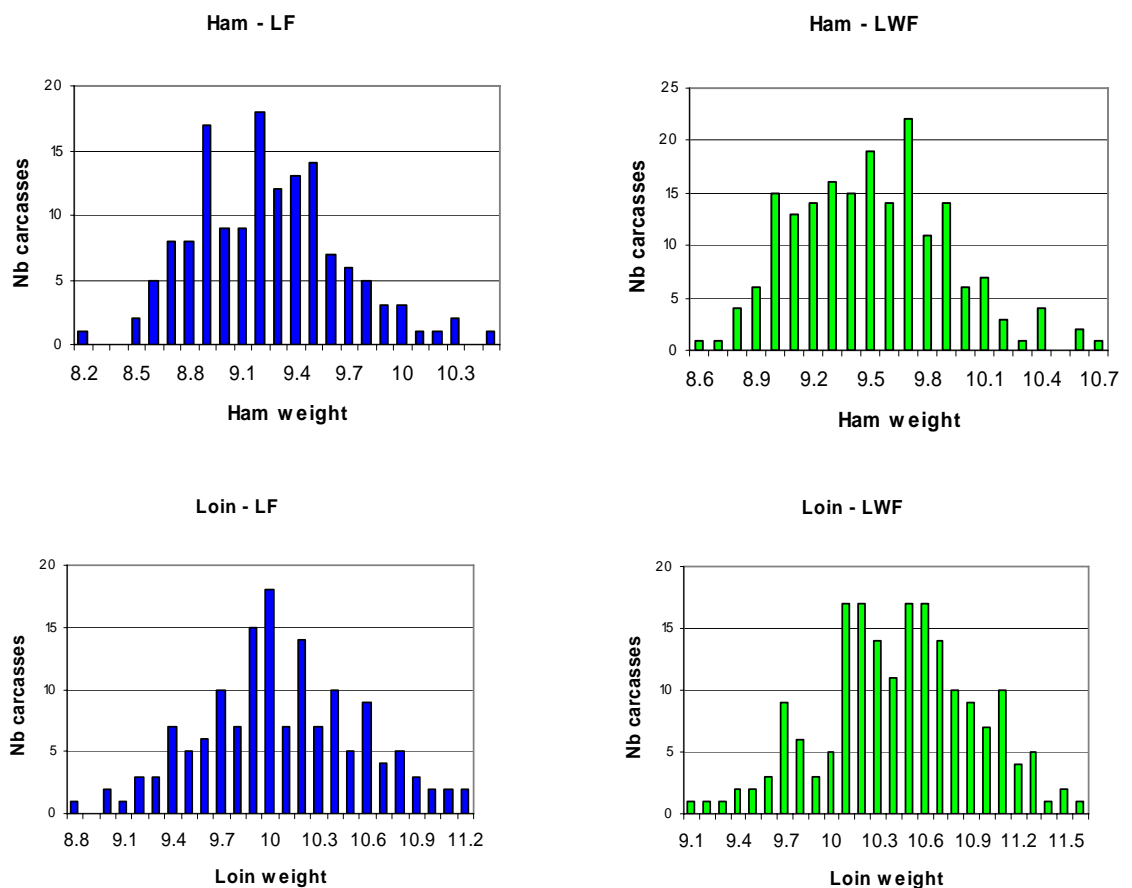


Figure 3. Distribution of ham and loin weight with fixed net carcass weight and fixed fat depth

Only results for dam lines are presented here, because more records were available for these breeds, but there was a variability of about 2 kg per cut regardless of breed. Thus, for constant weight carcass and fatness, there was variability in individual primal cuts.

## 5. Variation in saleable meat yield

Variability in saleable meat yield may be estimated by using the weights of individual cuts of the samples described above and multiplying them with the prices per kg of each primal cut given in Table 5. These prices may be at the producer, whole sale or retail level. Prices for producers' level as used by Green (2008) and wholesale/retail prices provided by Channon (personal communication, 2008) were used.

Table 5. Assumed producers' level and wholesale/retail prices for each primal cut (in A\$ per kg)

	<b>Loin</b>	<b>Ham</b>	<b>Belly</b>	<b>Shoulder</b>
<b>Producers' level</b>	4.20	2.45	4.20	1.40
<b>Wholesale/Retail prices</b>	13.99	7.99	8.99	7.99

Table 6 gives the average carcass prices according to producers' level and wholesale/retail prices. Individual variability of primal cut weights at the same carcass weight and fat level can result in increased economic returns. Economic differences between the top 10% of carcasses versus the average were about 3% of the average carcass price. At the producer level these differences equated to about A\$ 7 per carcass in comparison to A\$20 to A\$23 per carcass at the wholesale/retail level.

Table 6. Number of carcasses (N) in the sub-sample, average carcass price (in A\$), standard deviation (SD) and economic gain for the top 10%

		N	Average carcass price (in A\$)	SD	Economic gain per carcass due to choosing the top 10%	
					in A\$	in %
<b>Producers' level</b>	<b>LF</b>	145	196	3.89	+7.1	+3.52 %
	<b>LWF</b>	189	200	3.85	+6.7	+3.23 %
<b>Wholesale/Retail prices</b>	<b>LF</b>	145	658	11.94	+22.9	+3.24 %
	<b>LWF</b>	189	674	11.94	+20.4	+2.93 %

## Implications

The value of a pig carcass is determined by its weight, fatness level and muscularity but there are differences between genotypes in these characteristics. Differences in the carcass composition must be understood if pig management and efficiency of feed use are to be optimised, the required carcass specification produced, and environmental impact minimised.

For a long time, pig breeding programs focused mainly on the reduction of costs. Selection was aimed at increasing litter size, weight gain, decreasing backfat and improving feed conversion. Thus, lean tissue development in slaughter pigs has been emphasised over the past four decades in the swine industry.

The results of this study show that selection on backfat and muscle depth in addition to estimated lean meat content measured on siblings does not improve conformation in the whole carcass. As long as classification of carcasses and payment system are based on measures of backfat and muscle thickness, pig breeding programs can maintain the



estimated lean mean content as breeding goal. However, breeding goals are subject to change and may be directed much more towards retail carcass yield and meat quality because of increasing economic values for these traits. To solve these new challenges, using only backfat and muscle depth measurements will not be sufficient.

In Australia, selection for conformation is only based on backfat measurements. Genetic trends for backfat depth (<http://npip.une.edu.au/>) showed a plateau occurring since 2000 in Large White. To maintain selection on carcass conformation, it seems important to explore other selection criteria. Furthermore, the P2 fatness estimates carcass lean meat yield but does not give information on carcass qualities.

The development of new technologies allow estimates of the average lean content of the whole carcass and also estimates of the weight and quality of the valuable cuts. The technology for predicting ham and loin primal cut weights is developing (AutoVision and AutoFOM). In France, two abattoirs are actually equipped with AutoFOM. Because of these developments, the French pork industry is starting to use quality indicators in classification systems and is moving towards more refined value-based grading systems meeting the requirement of market segments. A similar trend is occurring in Australia. New technology is being developed that will describe carcass composition and conformation more accurately than current systems based on weight and fat depth only.

## Acknowledgements

This paper was prepared while Isabelle Mérour was on sabbatical leave from IFIP to AGBU. The authors thank staff at test stations of Argentré, Le Rheu and Mauron for diligent data recording. Susanne Hermesch received funding from Australian Pork Limited under project APL2133.

## References

- Bazin, C, Tiger, E., Tribout, T., Bouffaud, M., Madigand, G., Boulard, J., Deschodt, G., Flého, J.Y., Guéblez, R., Maignel, L. and Bidanel, J.P. (2003). "Estimation, par utilisation de semence congelée en élevage de sélection, du progrès génétique réalisé entre 1977 et 2000 dans les races Large White et Landrace Français pour les caractères de croissance, de carcasse et de qualité de viande." *Journées de la Recherche Porcine* **35**: 277-284.
- Green, P. (2008). "Carcass measurement". Pan Pacific Pork Expo incorporating Uptake, 18-19 June 2008, Gold Coast, p22.
- Métayer A. and Dumas, G. (1998). "Estimation, par découpe, de la teneur en viande maigre des carcasses de porcs." *Journées de la Recherche Porcine* **30**: 7-11.
- SAS (1999). Enterprise Miner, Release 9.1. SAS Institute Inc. Cary, NC. USA.

