

ØKOLOGISK KØDPRODUKTION OG KVALITET – RESULTATER FRA GUDP PROJEKT

”Markedsdrevet, højværdi
økologisk kødproduktion
med robuste dyr”



The "SUMMER" project includes

- Chicken
- Pork
- Beef



Superb and Marketabel Meat from Efficient
and Robust Animals - **SUMMER**

Organic beef from organic dairy farms

- Cross breed (Danish Holstein x Limousine)
- Intact males

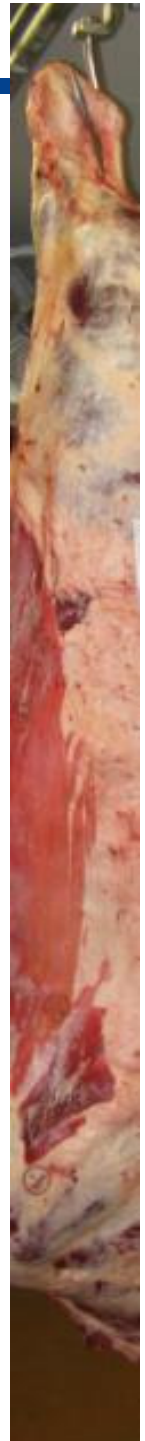
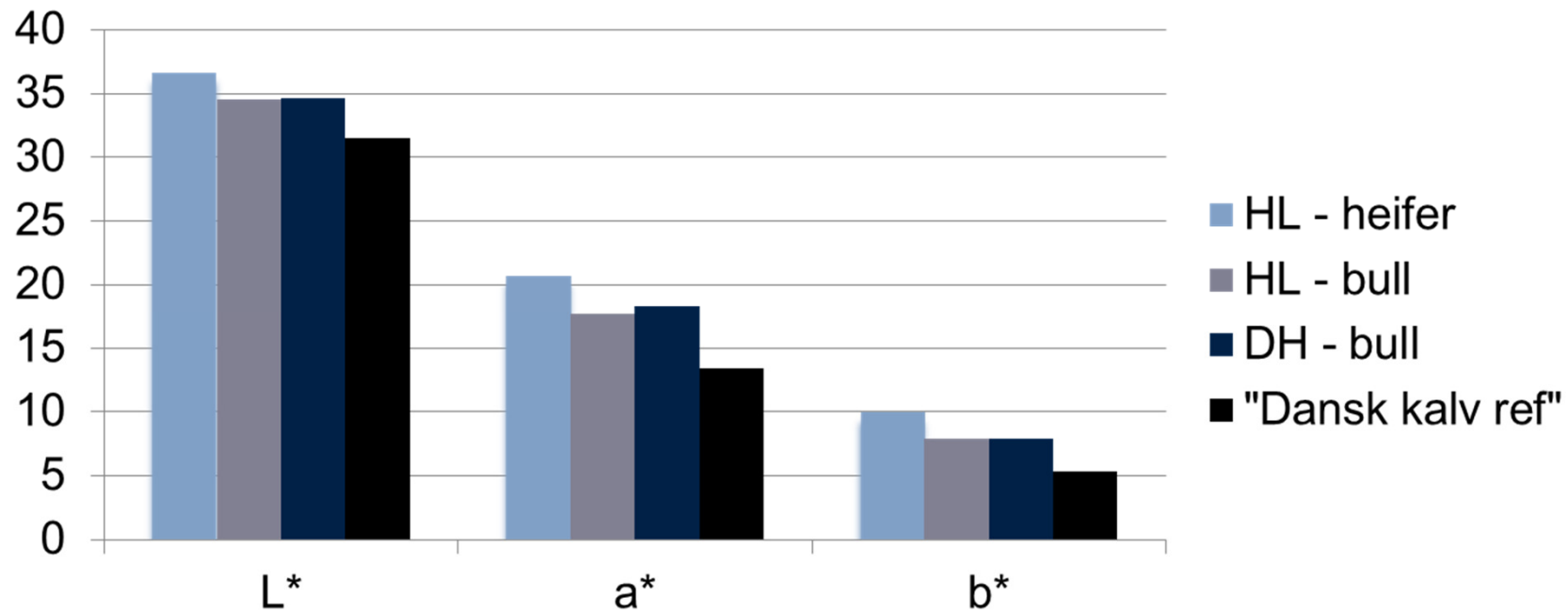


Handling of free range animals – risk of stress

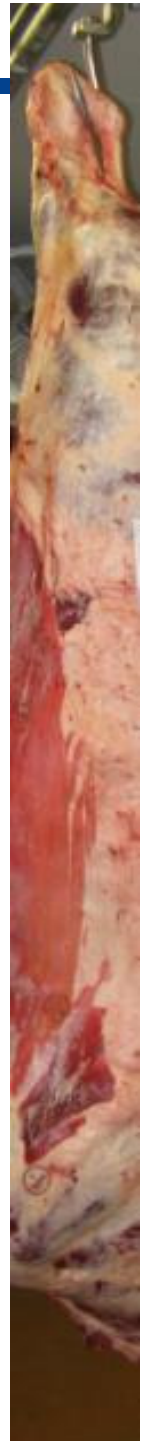
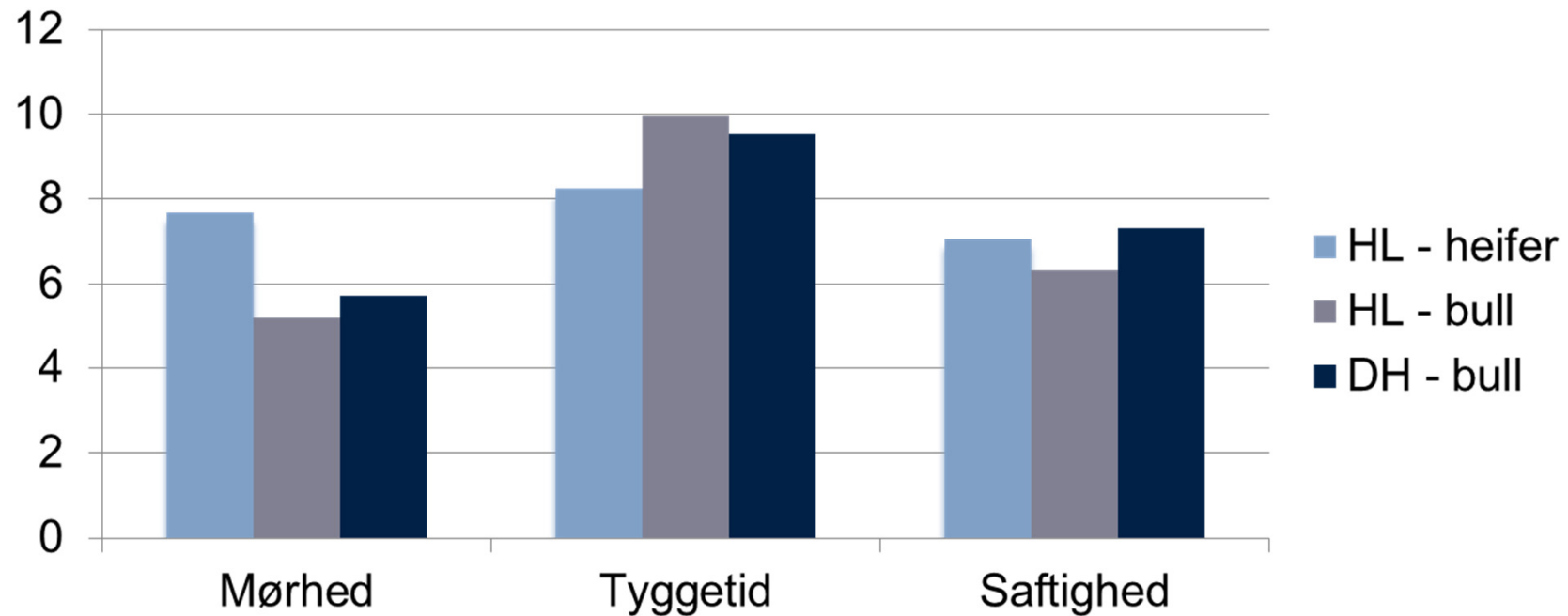


- Dark meat
- Short shelf-life

BEEF FROM YOUNG CATTLE OF DAIRY BREED ORIGIN

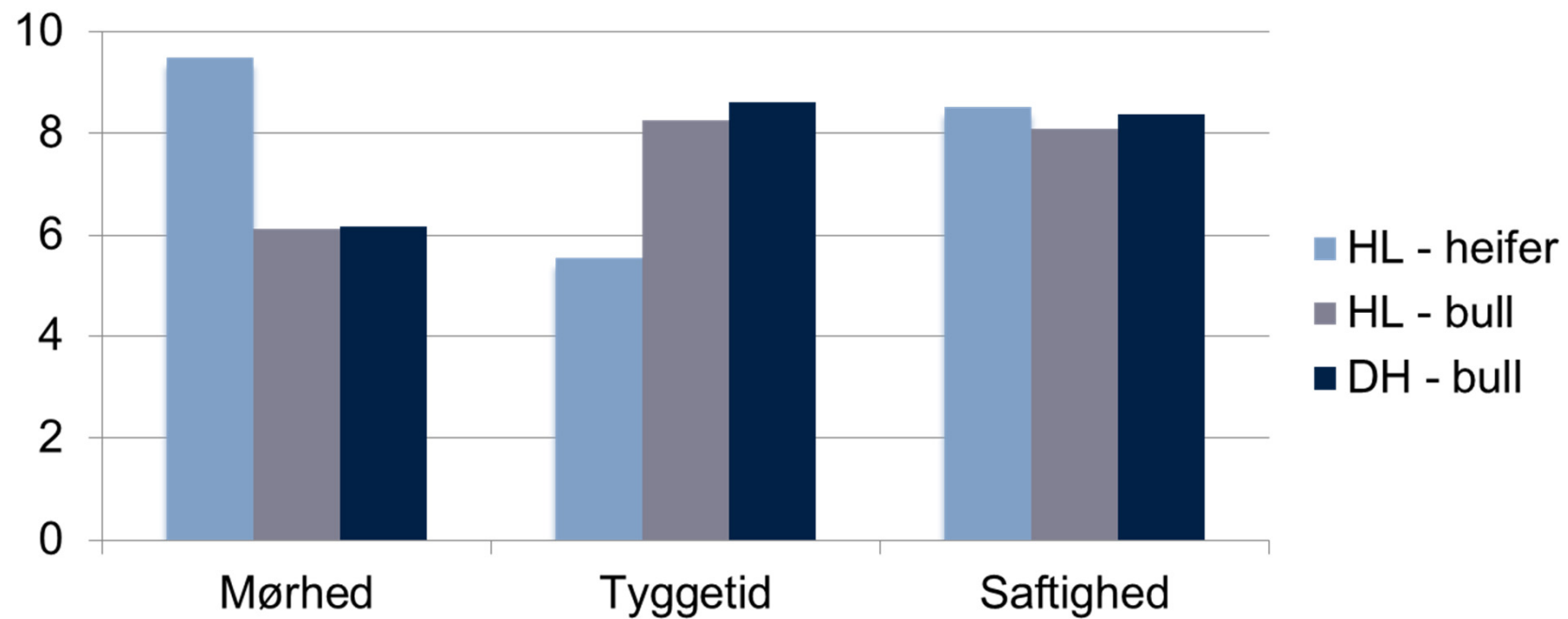


Tekstur – sensorisk bedømmelse af inderlår – 14 dages modning

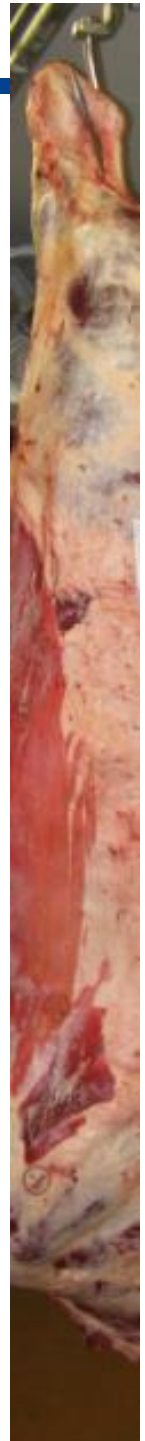
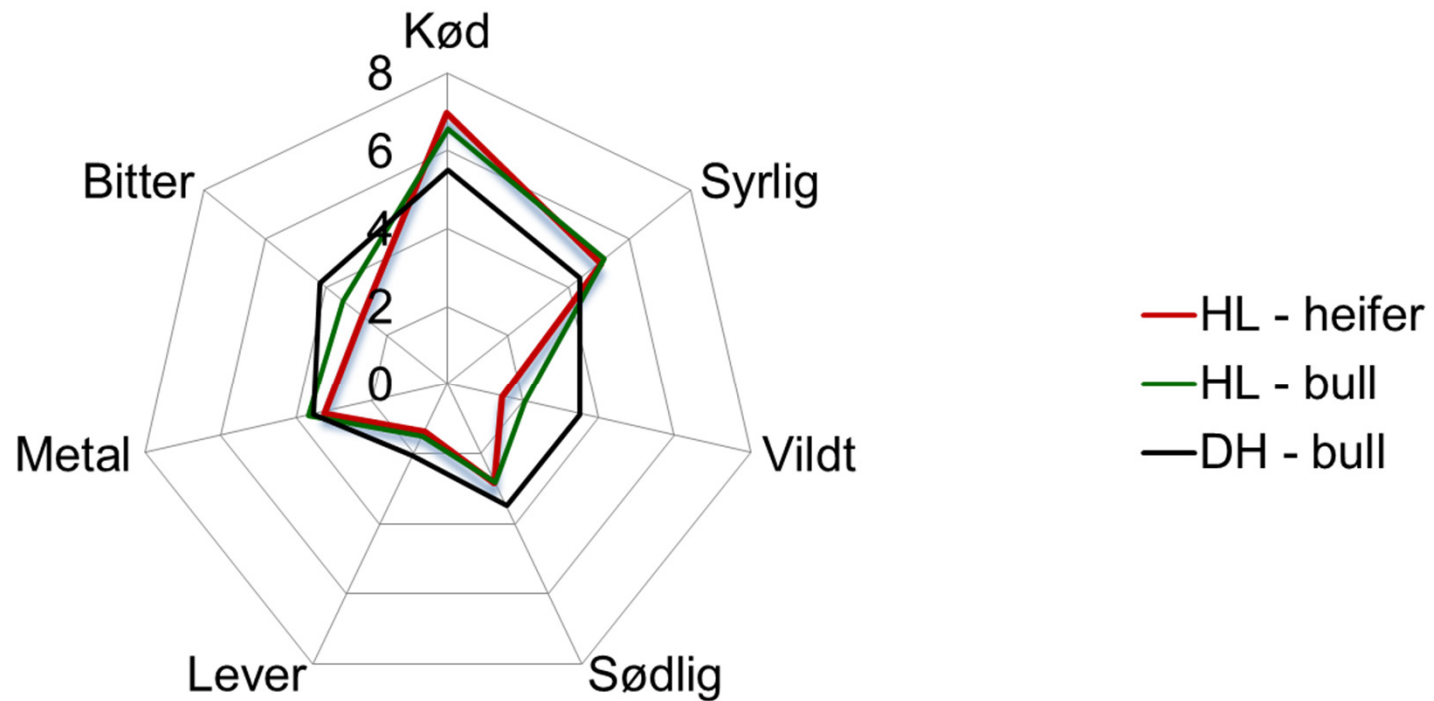




Tekstur – sensorisk bedømmelse af filet



Smag – sensorisk bedømmelse af filet



BEEF – focus

- Texture – how is the texture between the genotypes and gender?
- Taste – slaughtering directly from pasture
- Fatty acid composition – benefit for human health

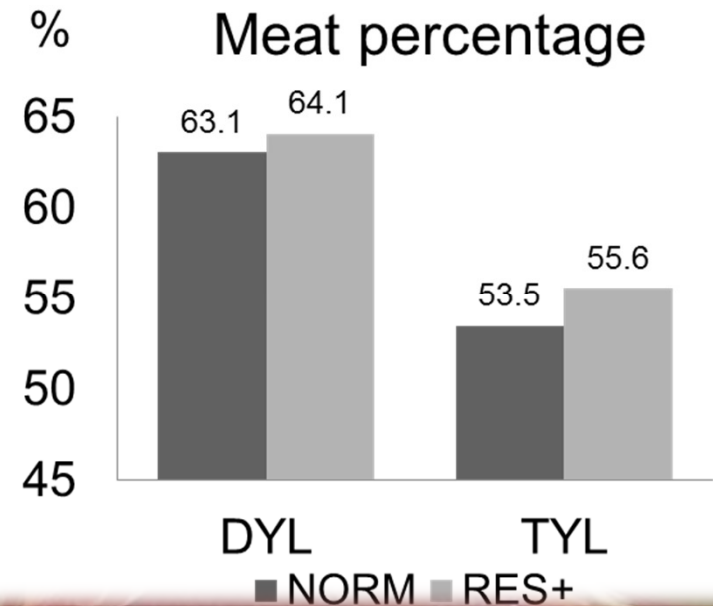
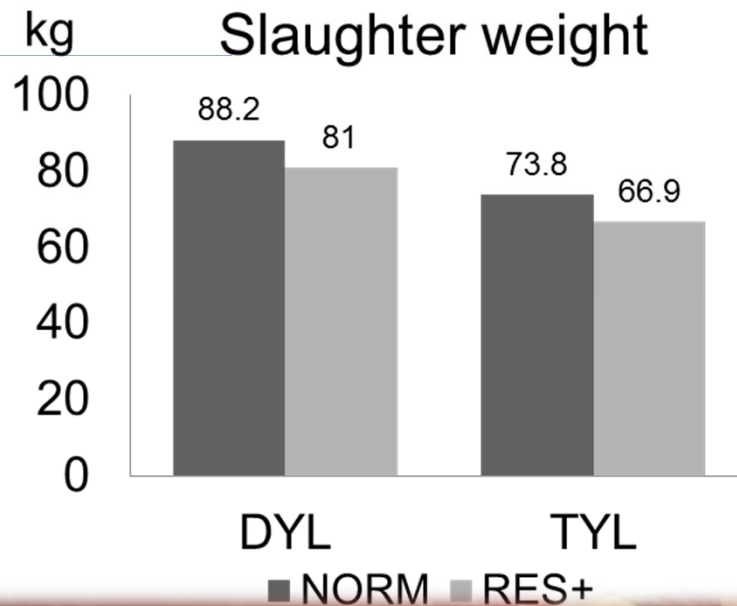




EXPERIMENT AT THE ORGANIC PLATFORM IN FOULUM
GROWING PIGS FORAGING GRASS CLOVER WITH HERBS AND CHICORY

05.09.2012

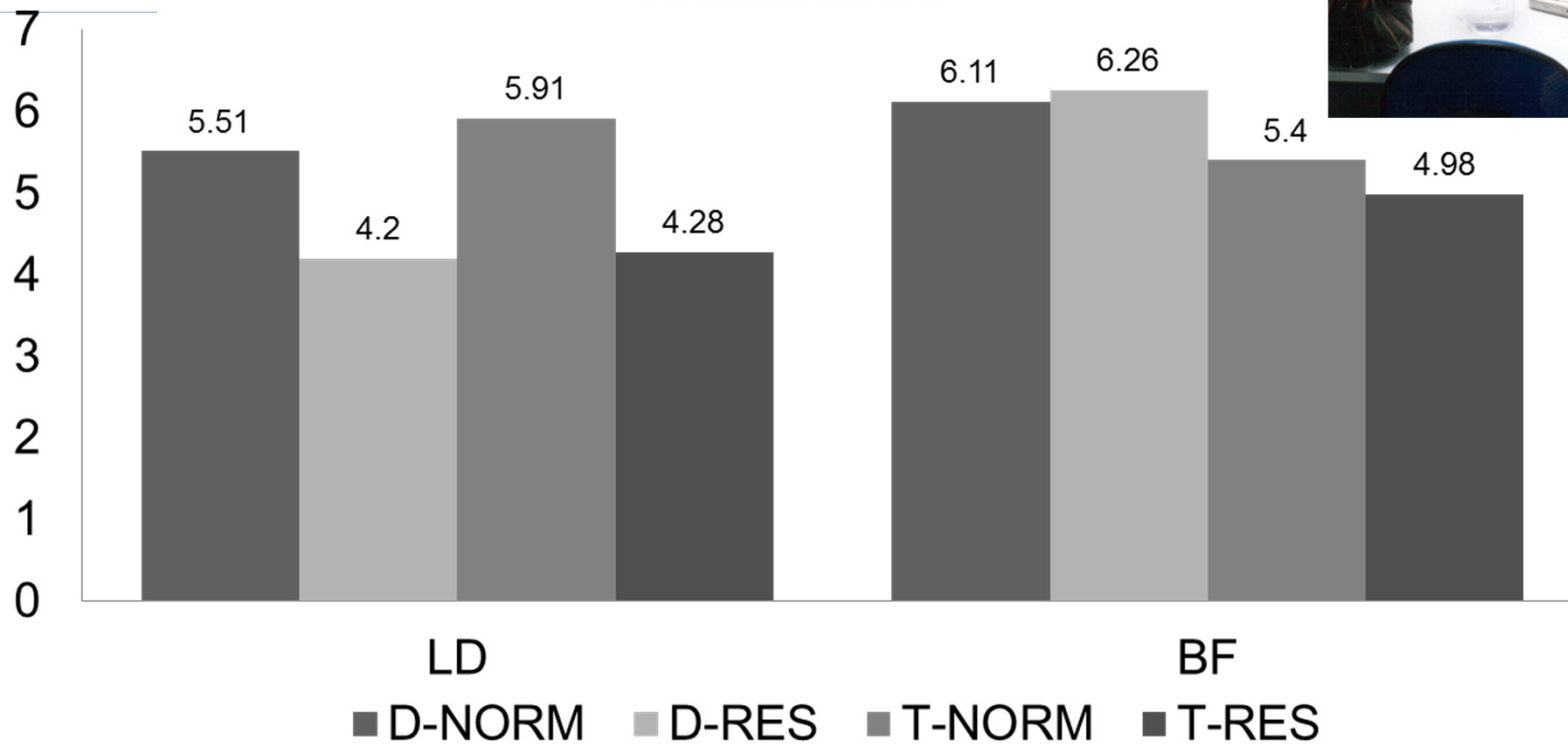
Slaughter weight and meat percentage



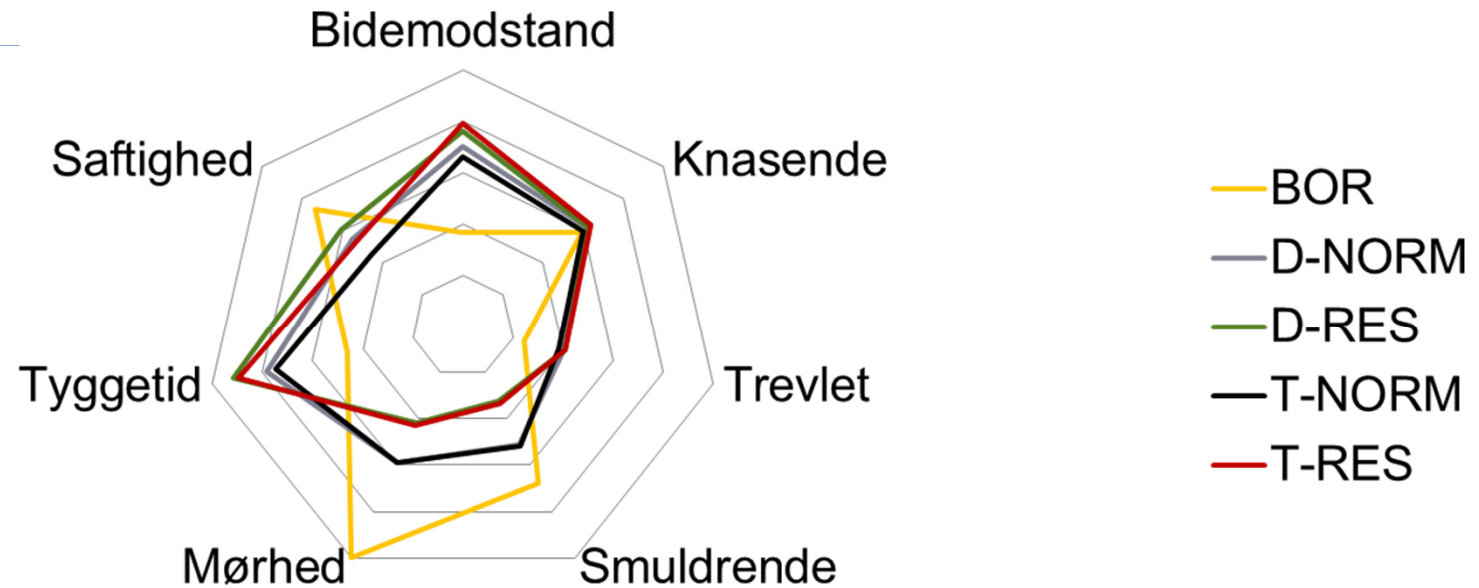
Sensory evaluation - aroma, flavour and texture



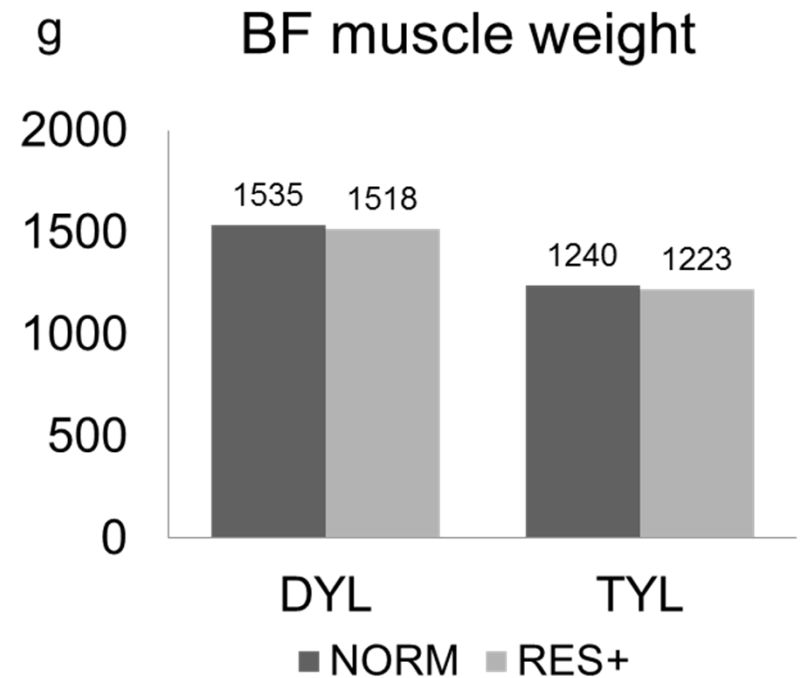
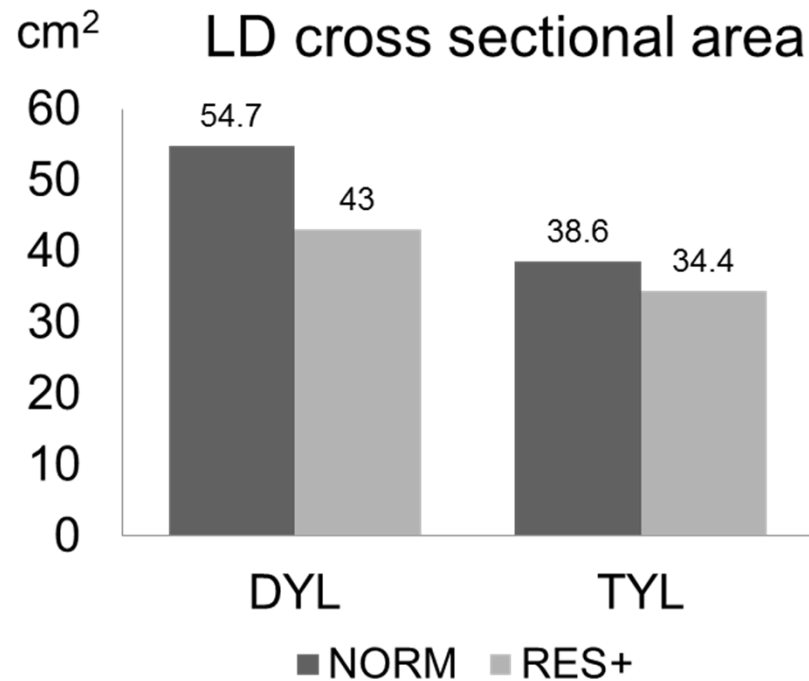
Tenderness



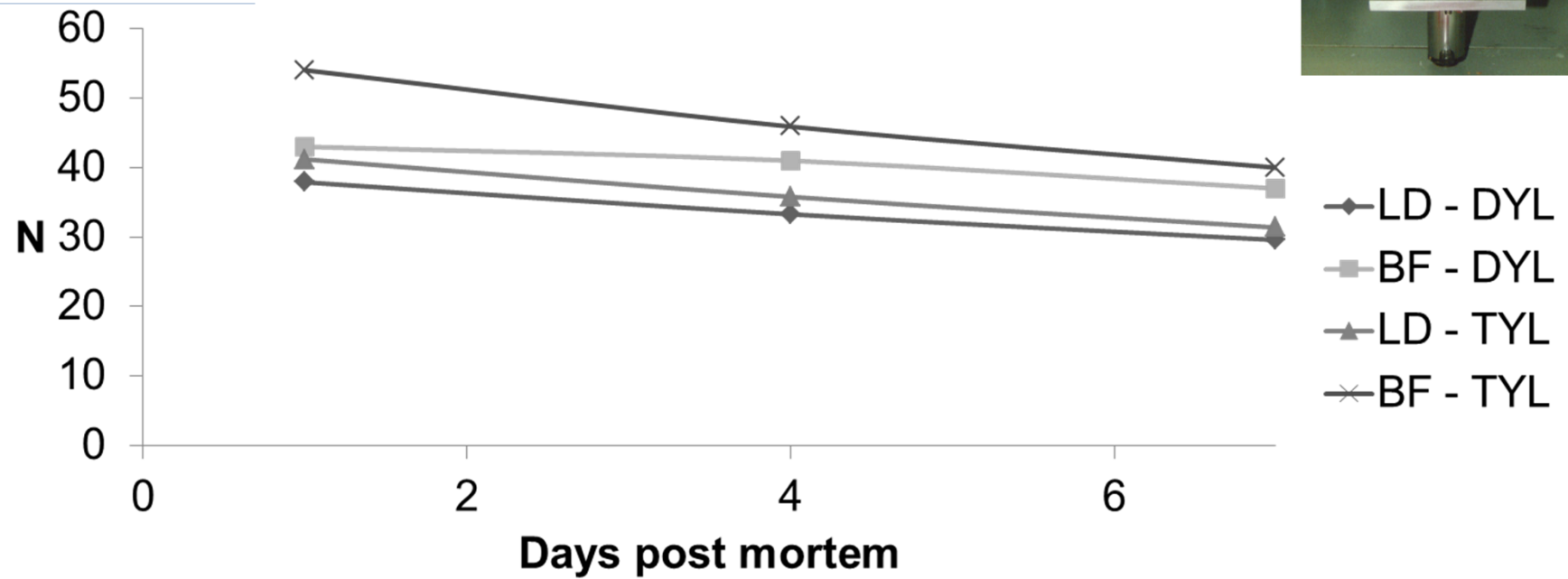
spisekvalitet – objektive målinger fra forsøget på foulum - tekstur



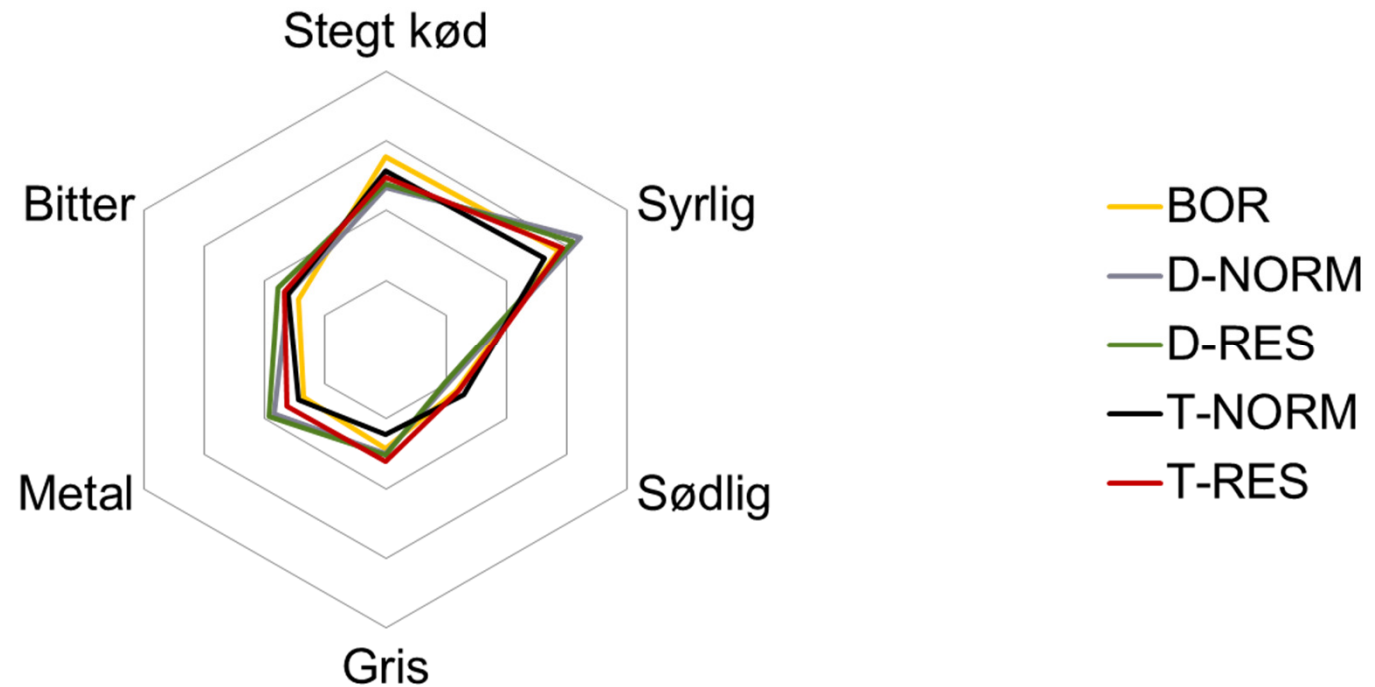
Link between texture and growth of muscles



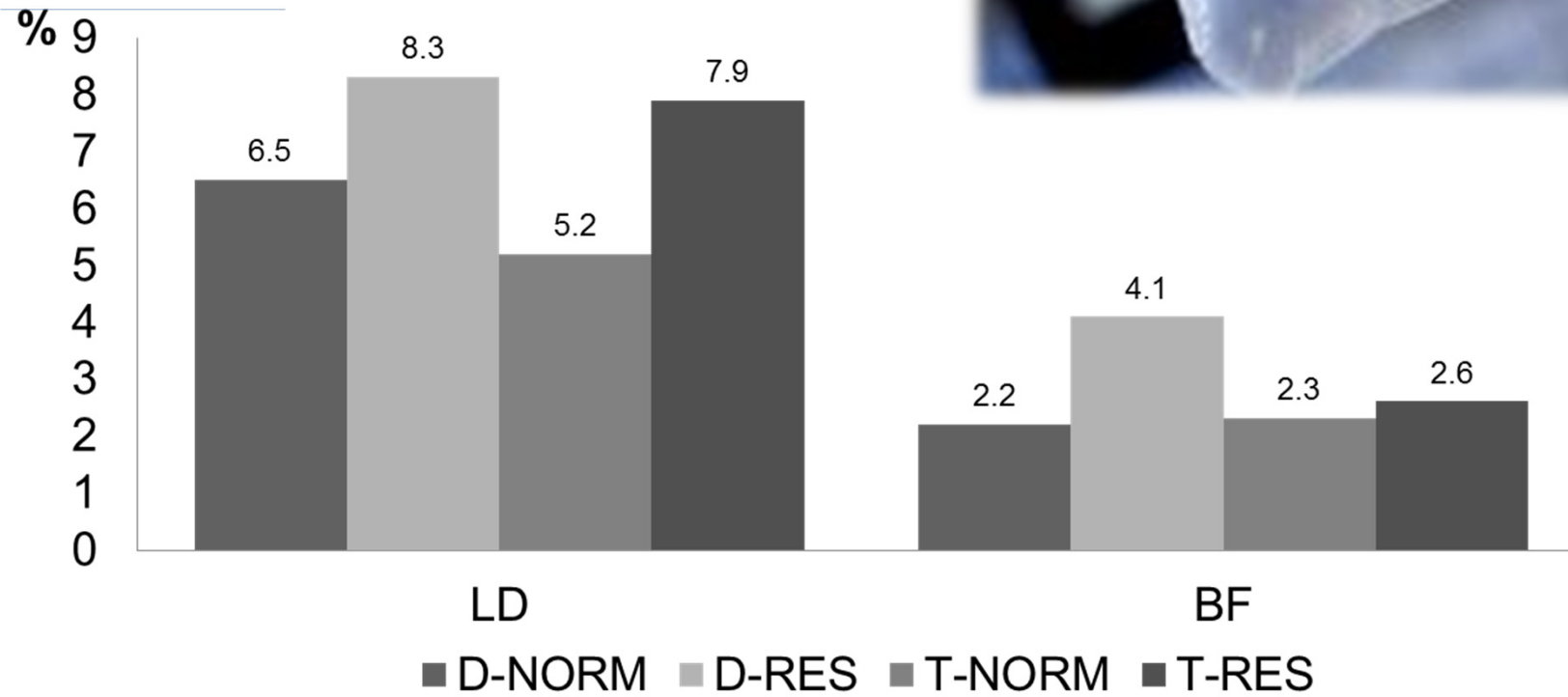
Shear force



spisekvalitet – objektive målinger fra forsøget på foulum - smag

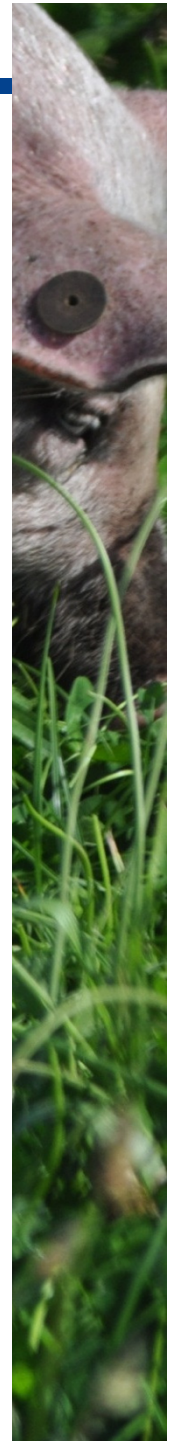


Driploss



PORK - focus

- › Genotype effect on meat quality
- › Texture of meat from free range pigs
- › Fatty acid composition - oxidation



Design

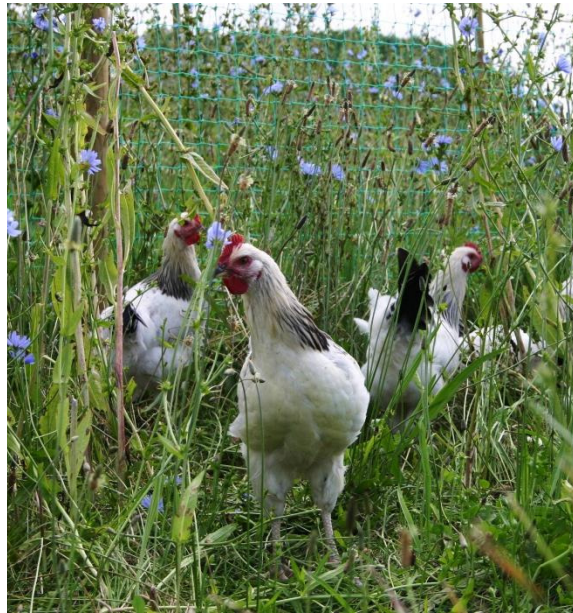
- Free range system
- > 10 m² per chicken with grass and herbs
- Two feeding strategies

HP – pelleted organic standard feed

LP – Locally produced choice feed



Hubbarb JA757



Sussex 51



Sasso T851

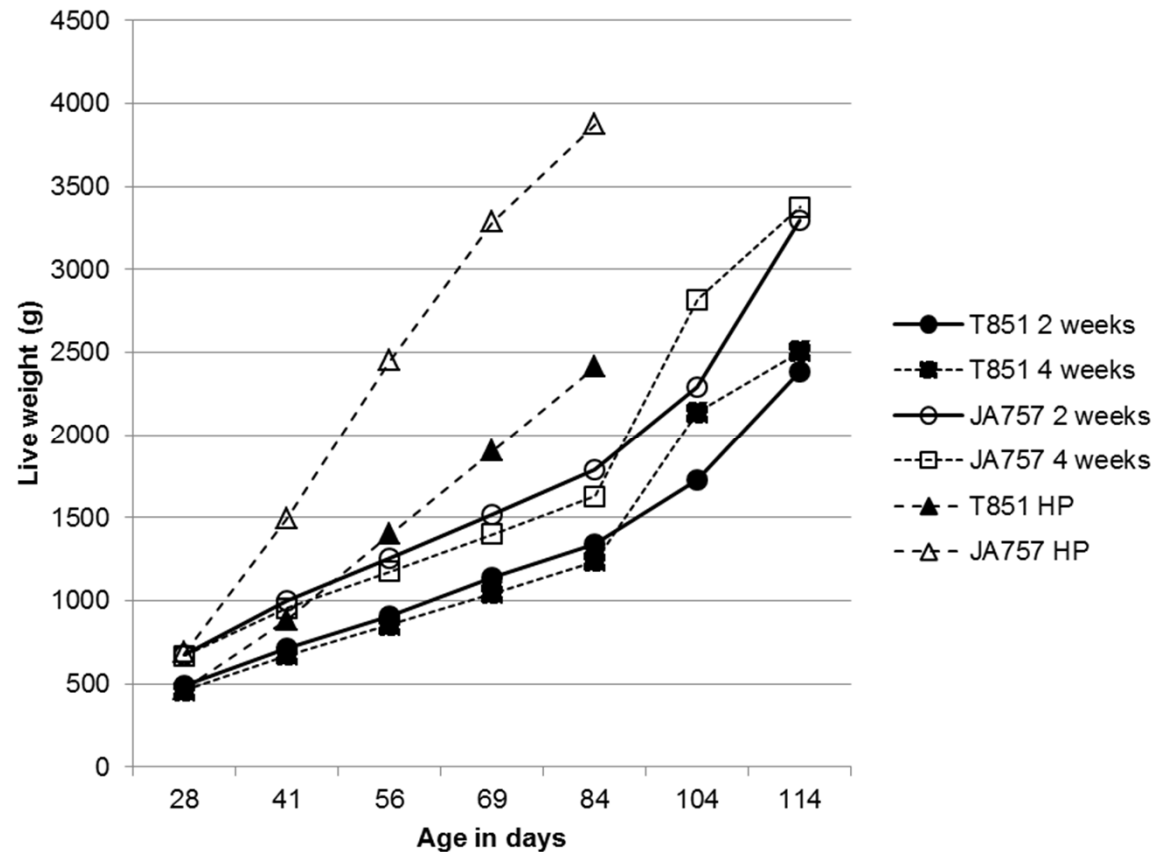


Finishing feeding

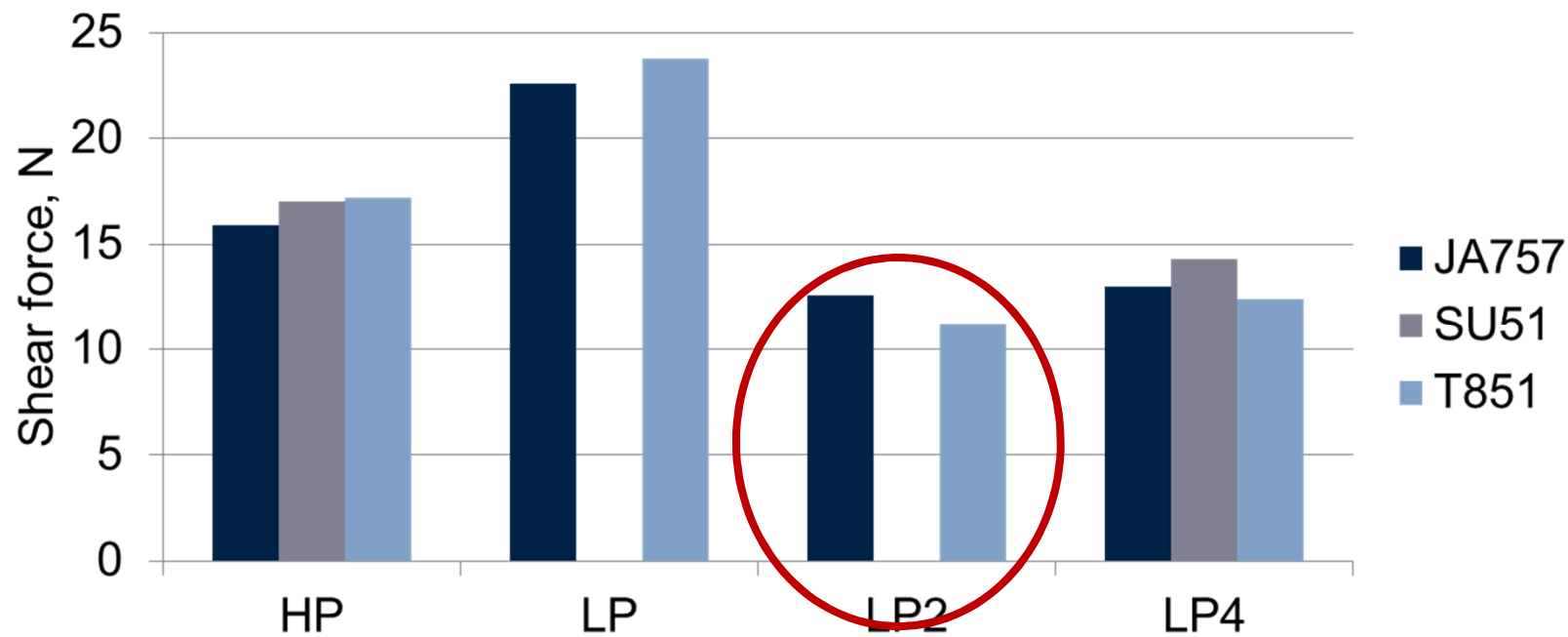
Feeding strategy	Age periods, d		
	29 - 90	91-104	105-118
HP broilers	HP / slaughter		
LP2 broilers	LP	LP	HP / slaughter
LP4 broilers	LP	HP	HP / slaughter



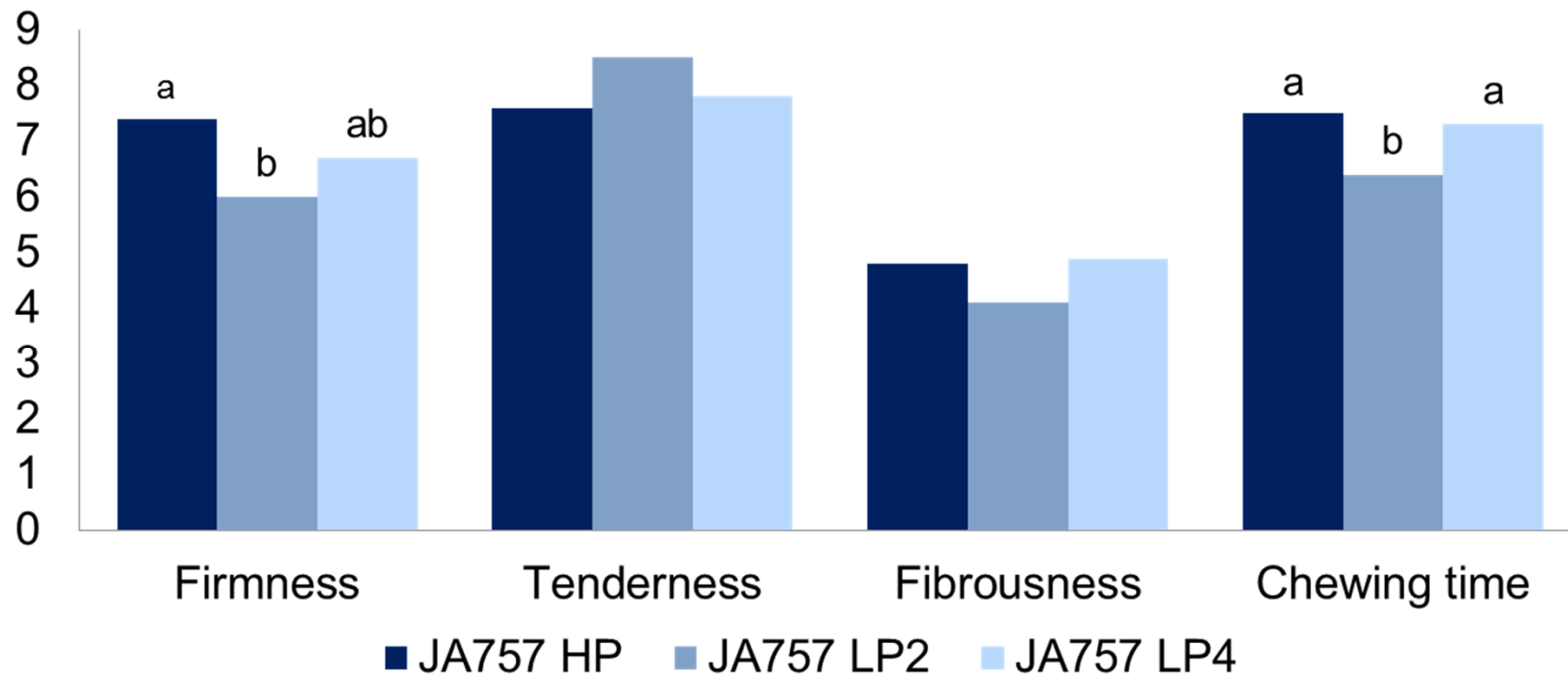
Live weight of JA757 and T851 broilers on either HP, LP2 or LP4 feeding strategy



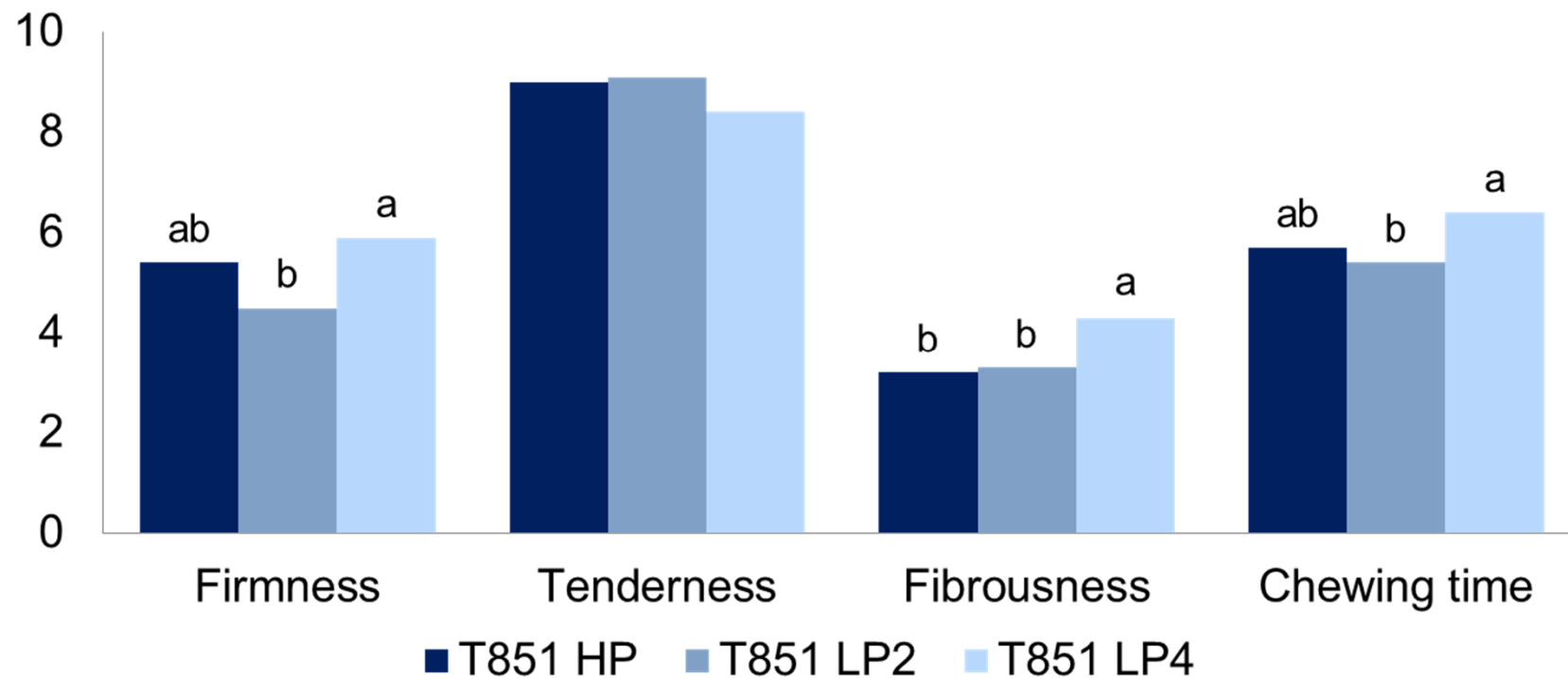
Shear force of breast from all combinations in SUMMER chickens



Sensory evaluation of texture of breast file from JA757 broilers on either HP, LP2 or LP4 feeding strategy



Sensory evaluation of texture of breast filet from T851 broilers on either HP, LP2 or LP4 feeding strategy



Conclusion

- Genotype as well as growth rate is important for the final meat texture in broilers
- Texture of breast fillet can be optimised in broilers raised on locally produced protein sources with a short period of 2 weeks with free access to an optimised organic feed
- This suggest that compensatory growth in broilers can be used to optimise the final texture of the meat – and may be a strategy to fulfill consumer expectations of organic broilers



CHICKEN - focus

- Genotype effects on meat quality traits
- Feeding effects on meat quality traits
- Compensatory growth as a method to improve texture of poultry meat

