Analyse multivariée de la variabilité de la qualité de viande de porc selon la race et le système

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Multivariate analysis of variation in pork quality attributable to breed and rearing system

Pig meat quality traits were recorded in 50 castrated animals from Large White (LW) and Basque breed (B) raised in three different rearing systems: indoor, extensive and outdoor (only for B).

Traits were classified into 9 groups: transcriptomic and proteomic data, sensory, technological, chemical, fatty acids, muscle fiber, proteolysis and slaughter reactivity traits. Multivariate analyses (i.e. between- and within-class Multiple Factor Analysis (MFA)), were performed on all traits. Five classes were defined by combining breed and rearing system. Most of the variability was due to the within-class variation (67%). According to our results, variables that discriminated the five classes were the same as those discriminating individuals. However, among classes, variables were differentially structured.