

Influence de l'utilisation de l'acide linoléique conjugué (CLA) dans les régimes sur la qualité et la composition en acides gras de la viande de porc

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The influence of dietary conjugated linoleic acid (CLA) on meat quality and tissue fatty acid (FA) composition of finishing pigs

The effects of CLA inclusion (4%) in the finishing pig diets on growth performance, carcass and meat quality and the fatty acid (FA) composition of subcutaneous (backfat), muscular (LM: *Longissimus lumborum*; SM: *Semimembranosus*) and hepatic tissues was evaluated. Sixteen gilts (70 kg) were randomly assigned to a control diet (T: 4% sunflower oil) or a test diet containing 4% of a commercial oil containing 56% CLA. Gilts were fed those diets for 54 days and slaughtered at 115.1 ± 4.9 kg live weight. Carcass quality parameters were measured and samples of backfat, LM and SM muscles and liver were collected for analysis. CLA tended to reduce backfat depth at the last 3rd-4th lumbar vertebrae ($P=0.08$) and significantly reduced perirenal fat ($P<0.05$) but did not have any effect on intramuscular fat content. CLA also increased liver weight ($P<0.05$) without affecting its lipid content, and significantly affected the FA composition of all tissues. Meanwhile, saturated FA were increased in all tissues, monounsaturated FA were decreased only in subcutaneous and LM tissues and polyunsaturated FA in the liver and SM in response to dietary CLA. CLA isomers were only found in pigs fed the experimental diet and, among CLA, the 9c, 11t CLA isomer exhibited the highest deposition. In conclusion, the dietary CLA seemed to affect lipid metabolism and the composition and quality of fat depots in pigs without affecting the percentage of intramuscular fat.