Acceptabilité par le consommateur de jambon sec issu de porcs mâles entiers, de femelles ou de mâles castrés

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Consumer acceptability of dry-cured hams from entire male pigs, gilts or barrows

The aim of this study was to assess the consumer acceptability of hams dry-cured for more than seven months, processed from barrows, gilts or two groups of entire males exhibiting skatole levels lower than 0.11 µg/g of pure fat and androstenone levels ranging from 0.5 to 0.7 µg/g (group 1A) or from 1.5 to 2.3 µg/g (group 1B). The subset of 40 hams included in this study was selected from a larger population, and chosen for their higher carcass weight and backfat thickness.

The yields of dry-cured hams from entire males were 3.3% and 2.2% lower compared to barrows and gilts, respectively.

Consumer acceptability of dry-cured hams did not differ significantly between barrows, gilts and the two groups of entire males. However, consumer acceptability of dry-cured hams processed from entire males with higher androstenone and/or skatole levels remains to be investigated.

The levels of boar taint compounds seemed to be slightly reduced after processing.

Regarding fatty acid composition of the dry-cured hams, there were few differences between groups. The levels of polyunsaturated fatty acids (PUFA) tended to be higher in the dry-cured ham fat of entire males as compared to gilts and barrows.