Effets de l'incorporation d'extrait de thé vert ou de vitamine E dans l'aliment finition sur la qualité de viande et les performances de croissance de porcs nourris avec ou sans graine de lin extrudée

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Growth performance, carcass quality, and fatty acid oxidation level in stored or cooked pork obtained from pigs fed with diets including or not extruded linseed and green tea extract or vitamin E

The aim of the study was to investigate the effect of natural antioxidant (green tea extract, 300 ppm) and synthetic antioxidant (vitamin E, 200 ppm) on meat quality and growth performance of pigs fed with an extruded linseed-enriched diet or a basal diet. A batch of 140 pigs was assigned to one of the 5 dietary treatments. A (2x2) experimental design was applied to test the impact of green tea extract within a population of pigs fed with linseed supplemented diet or not, and the fifth treatment was a linseed based diet with vitamin E. Results showed no significant effect of diet and antioxidant intake on daily gain, daily feed intake, feed conversion ratio, muscle content and meat quality (pH1, ultimate pH and colour). The fatty acid profile of raw meat was modified by the diet as expected, showing an increased level of n-3 fatty acids in muscle from pigs fed with a linseed-supplemented diet. Effects of antioxidant intake on TBARS after cooking differed according to the antioxidant considered. Lipid oxidation is reduced with vitamin E but not with the green tea extract supplementation.