



# In welke mate beïnvloedt de voederstrategie de smakelijkheid van varkensvlees?

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02/04/2019

**ILVO**

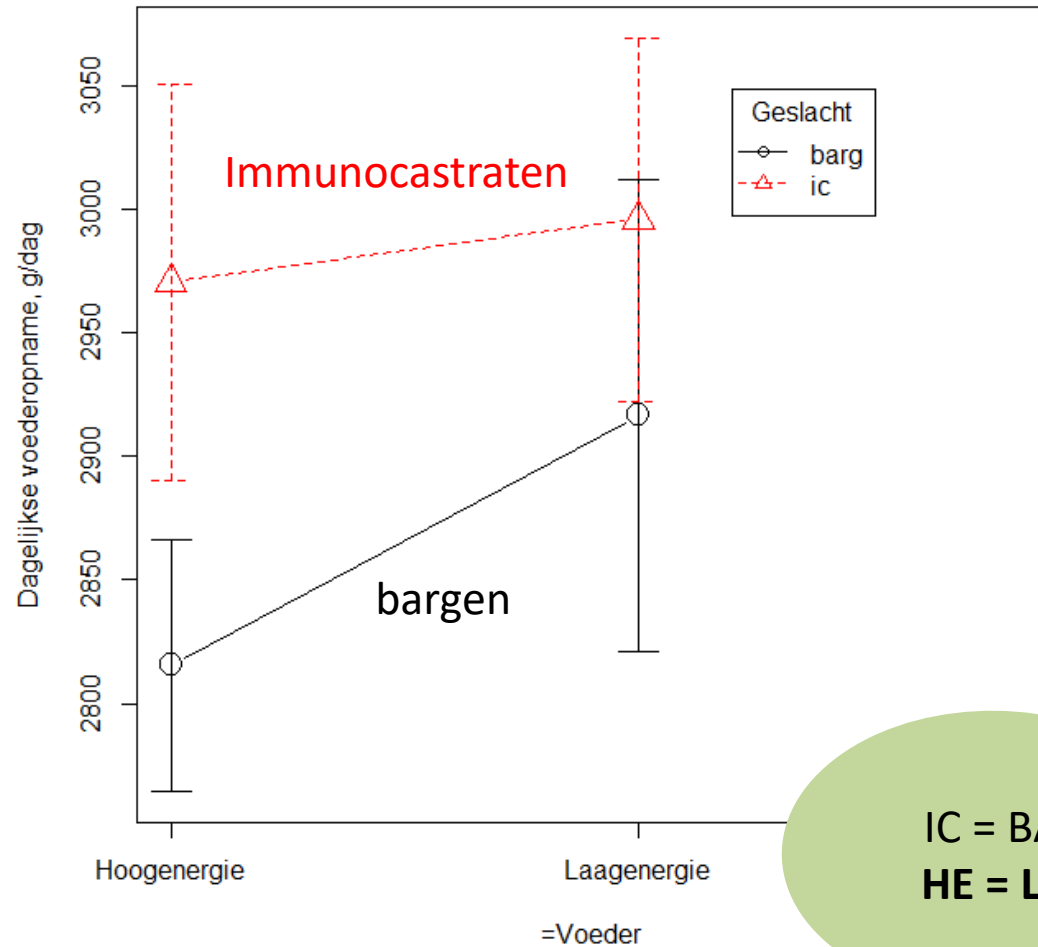
# Doelstelling

- Invloed van hoog- en laagenergie gehalte in voeder op de smakelijkheid van varkensvlees
- Bij bargaen en immunocastraten
- Metingen, experts en consumenten

# Voeder

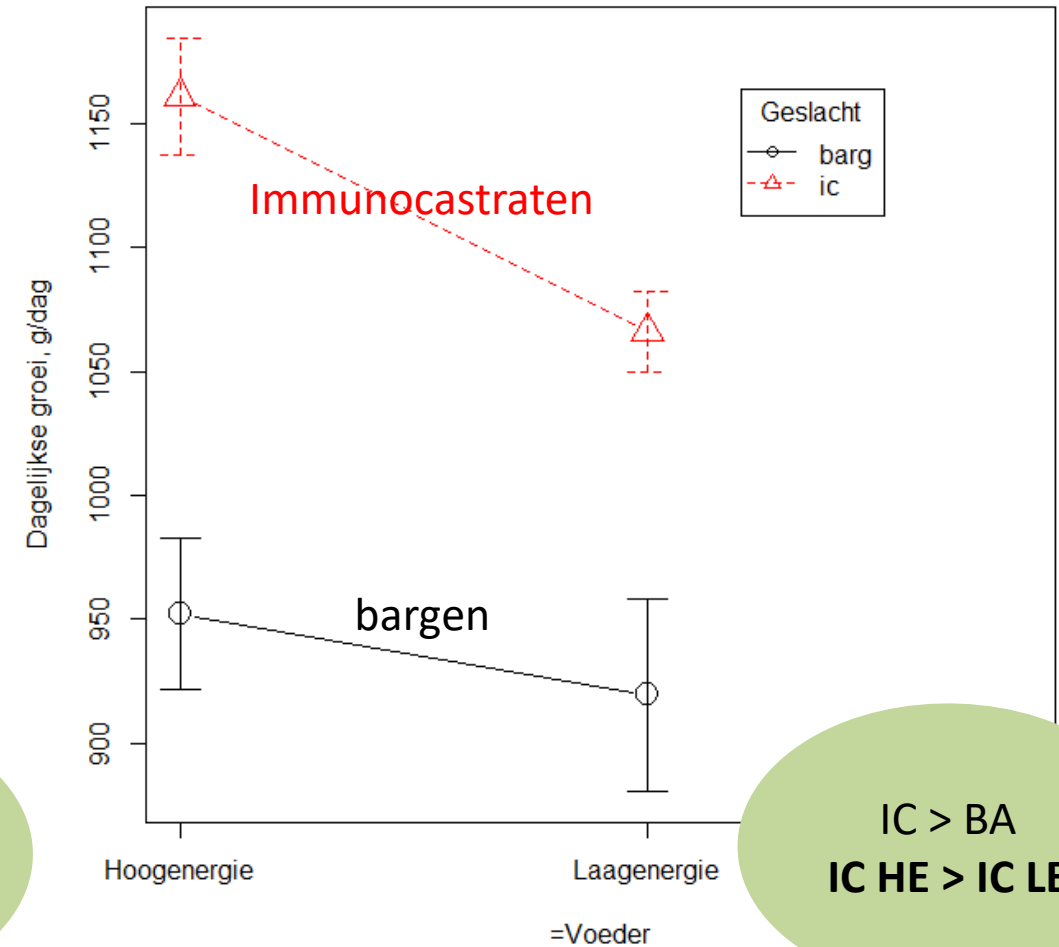
	HE	LE
NE	9,6 MJ/kg	8,5 MJ/kg
Ruw eiwit	155 g/kg	155 g/kg
Ruw vet	50 g/kg	20 g/kg
Ruwe celstof	46 g/kg	65 g/kg
dvLYS	7,5 g/kg	7,5 g/kg

## Voederopname, g/d



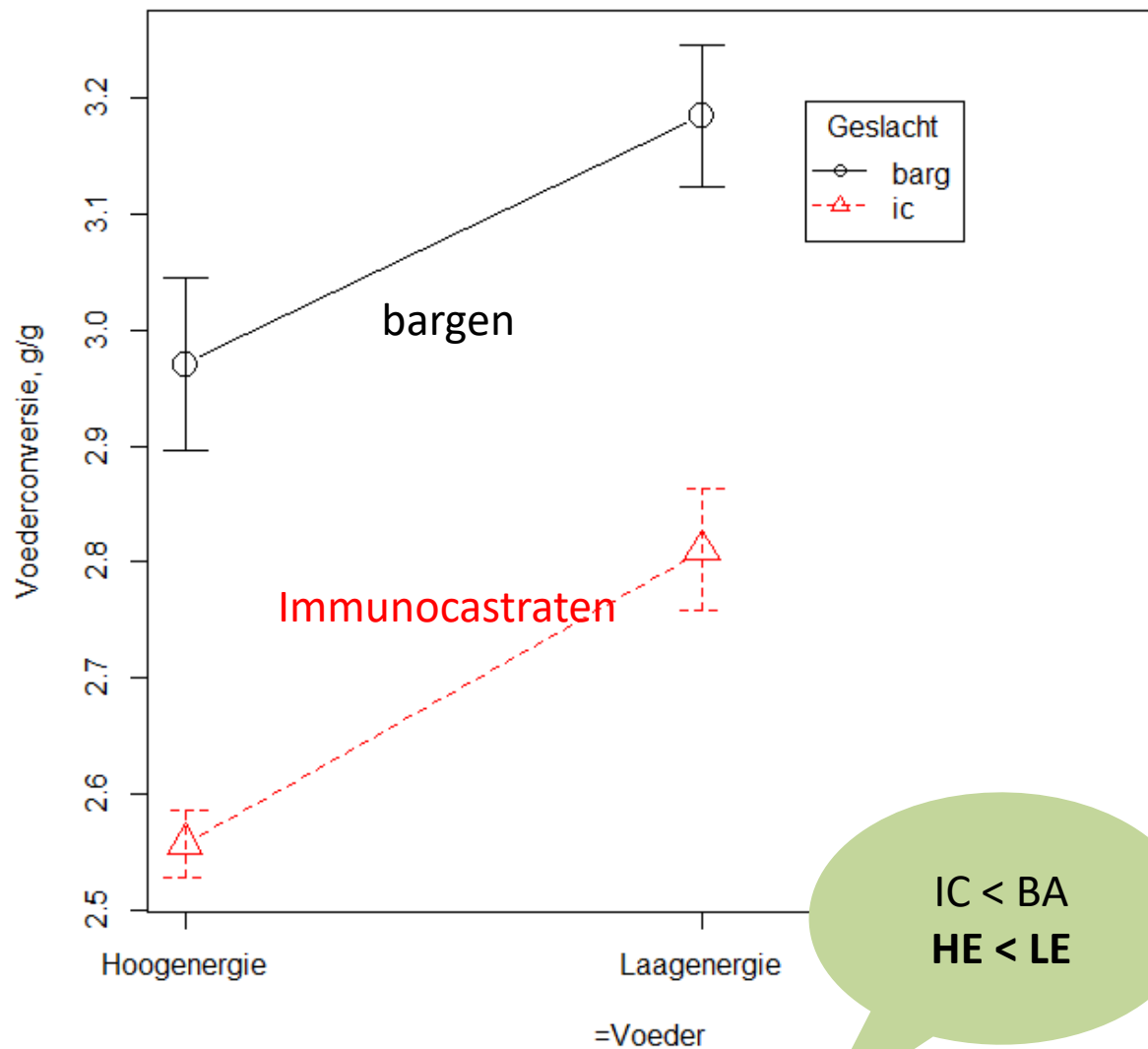
IC = BA  
HE = LE

## Groei, g/d



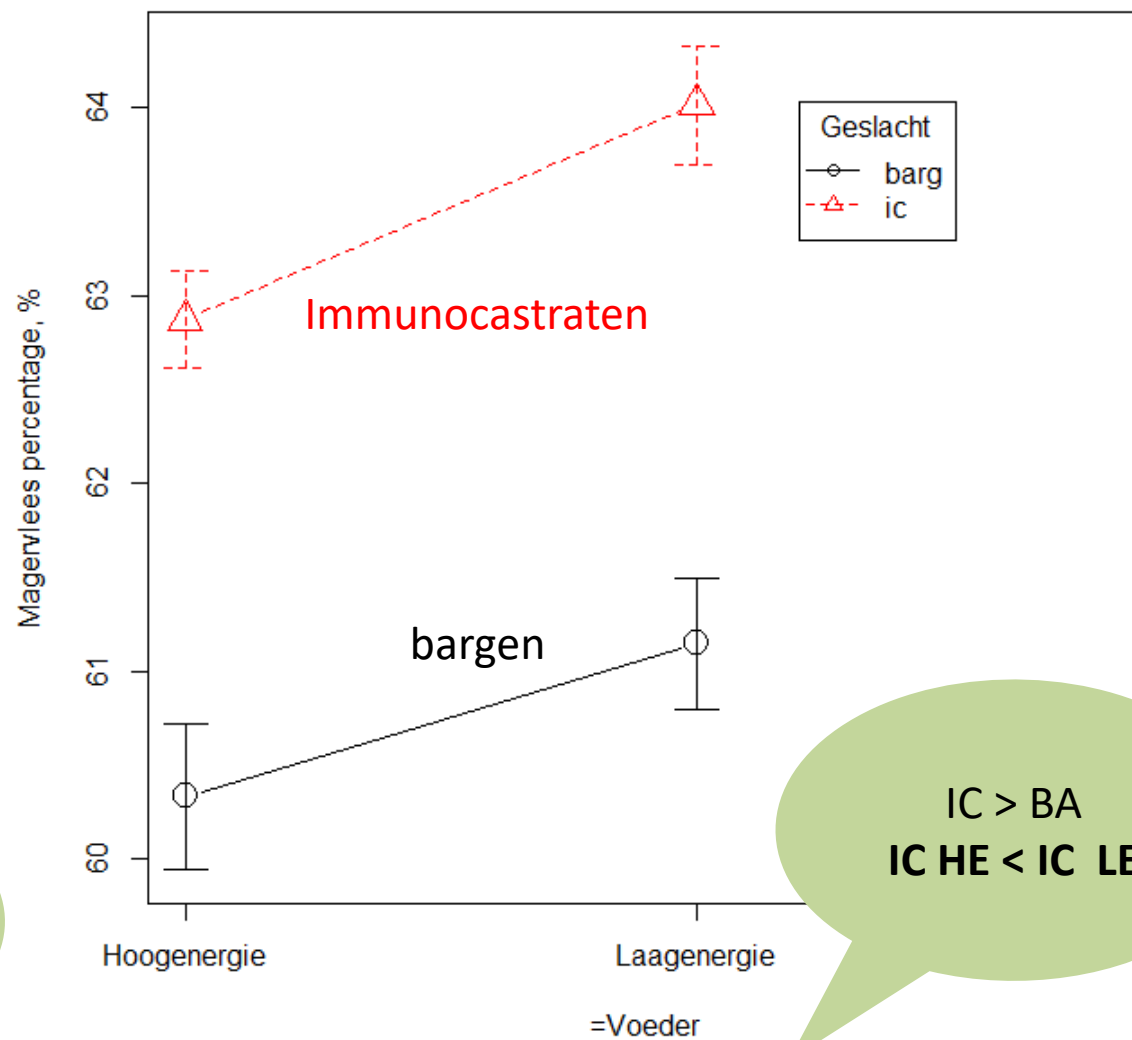
IC > BA  
IC HE > IC LE

## voederconversie, g/g



IC < BA  
HE < LE

## Vleespercentage, %

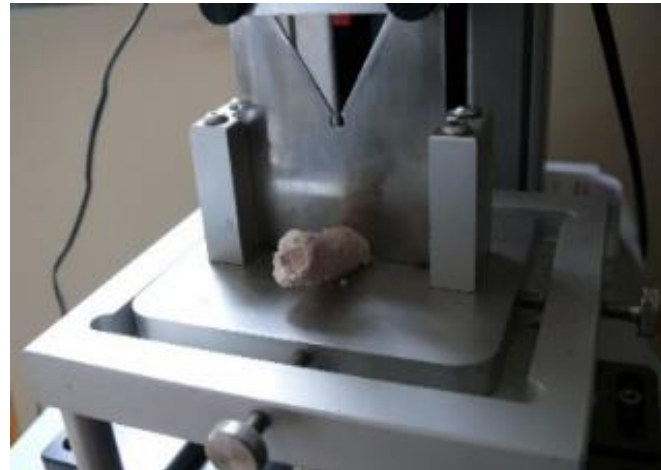


IC > BA  
IC HE < IC LE

# Metingen

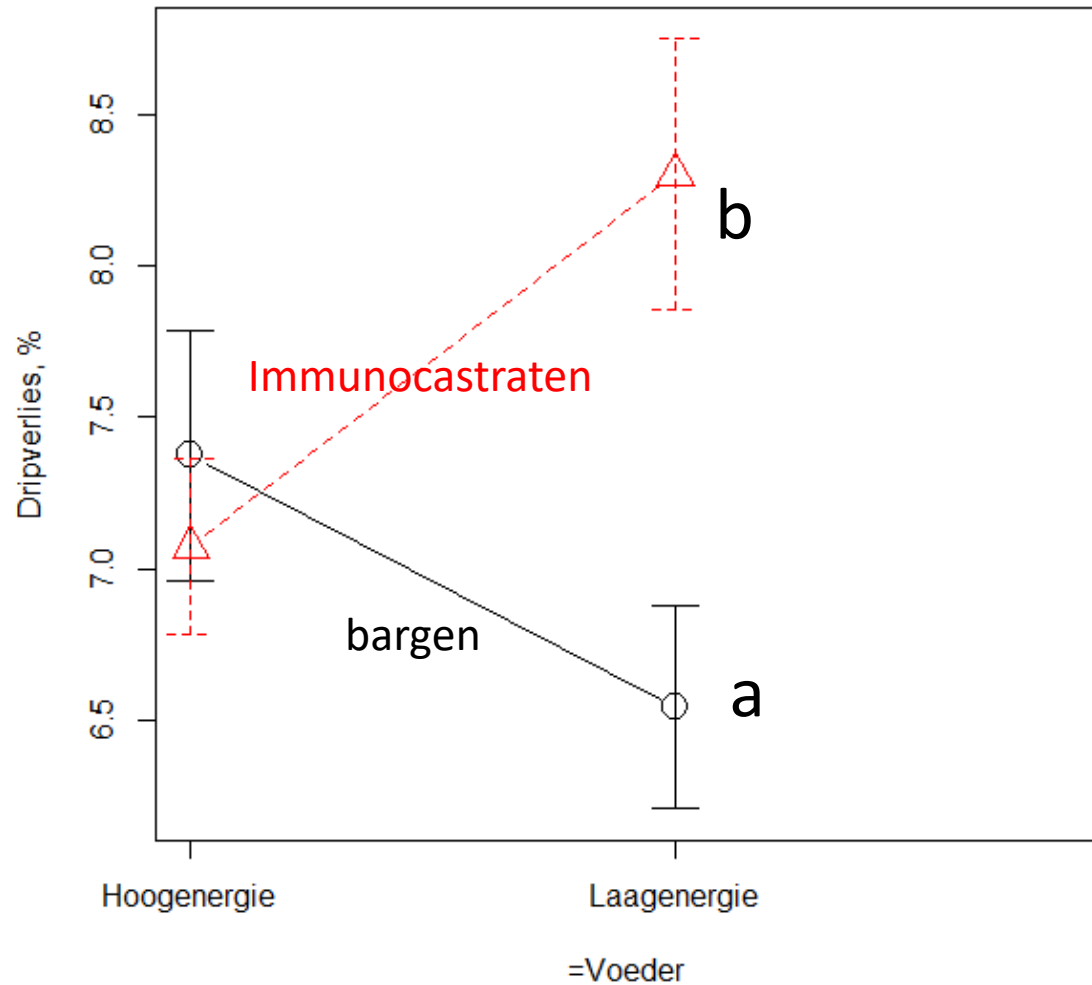
marmeringscore, kleur, pH bij  
slacht, pH na 24 u, dooiverlies,

dripverlies, kookverlies, IMF,  
scheurkracht

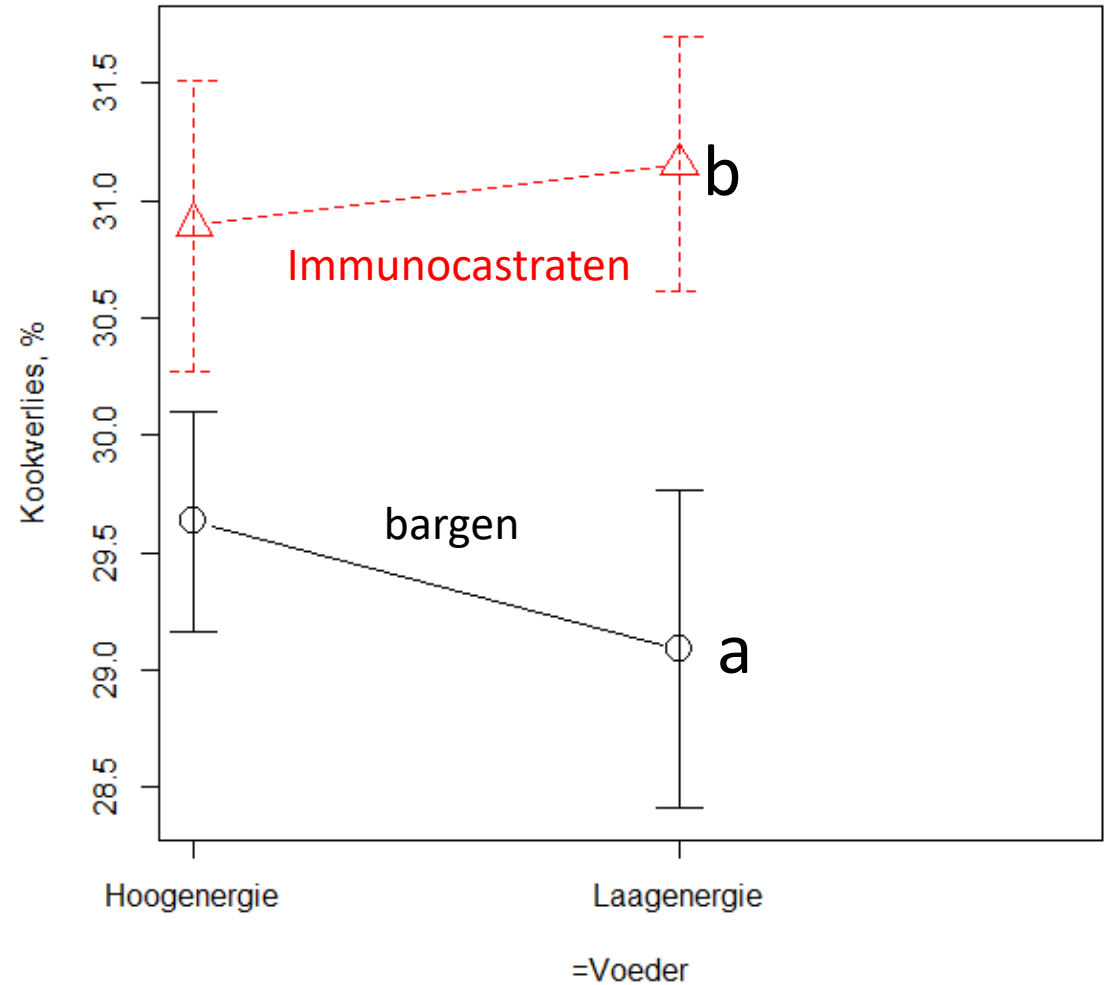


# Metingen

## Dripverlies

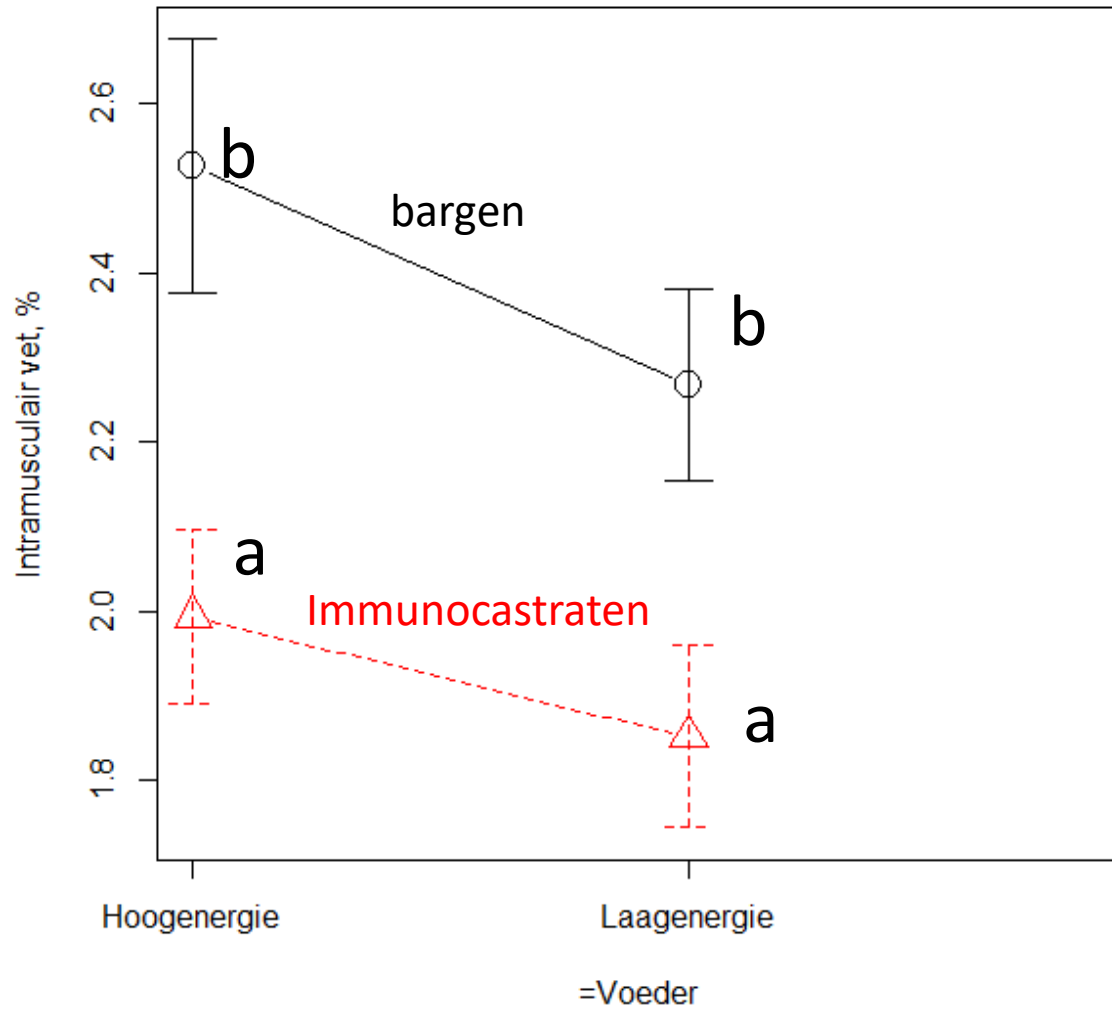


## Kookverlies

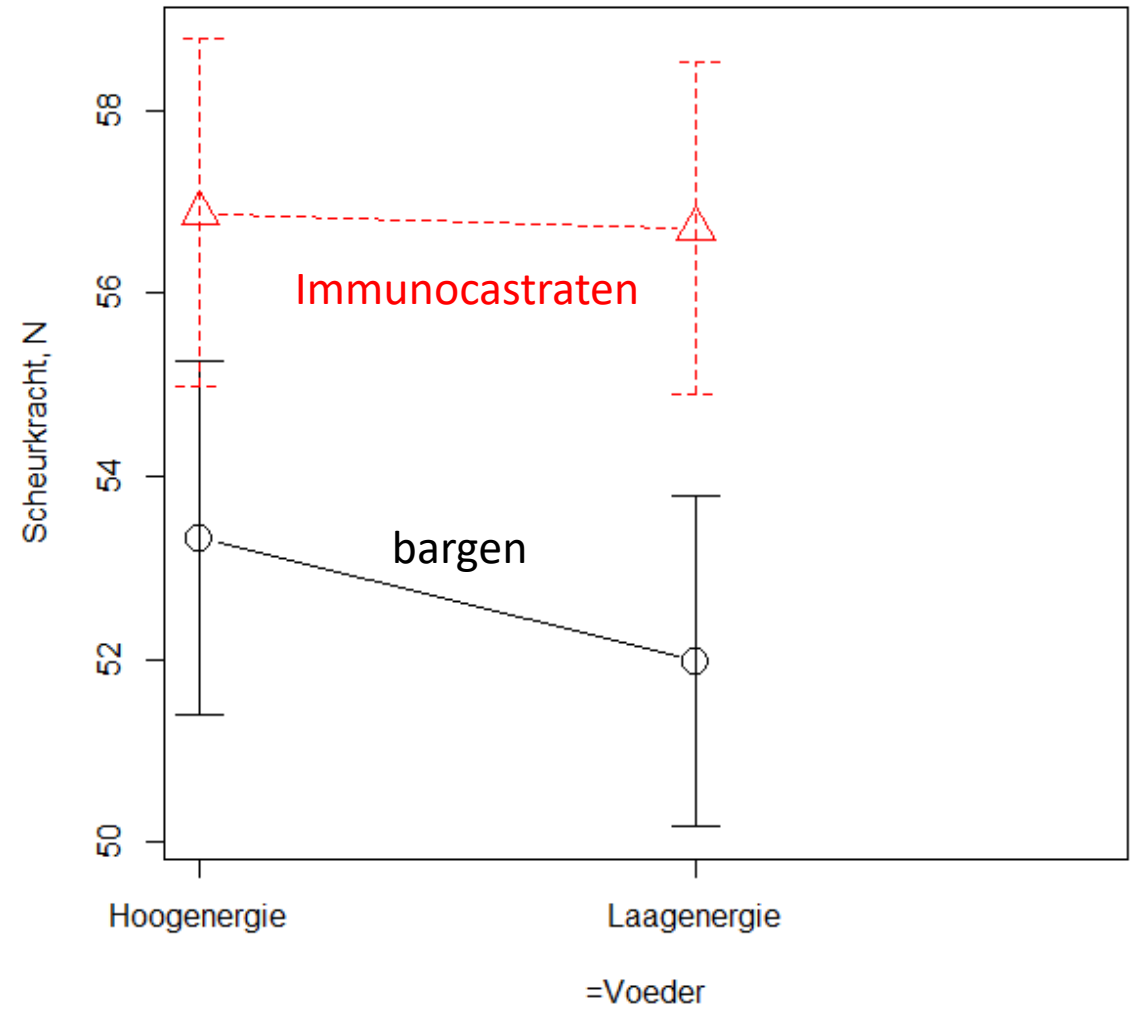


# Metingen

## Intramusculair vet



## Scheurkracht



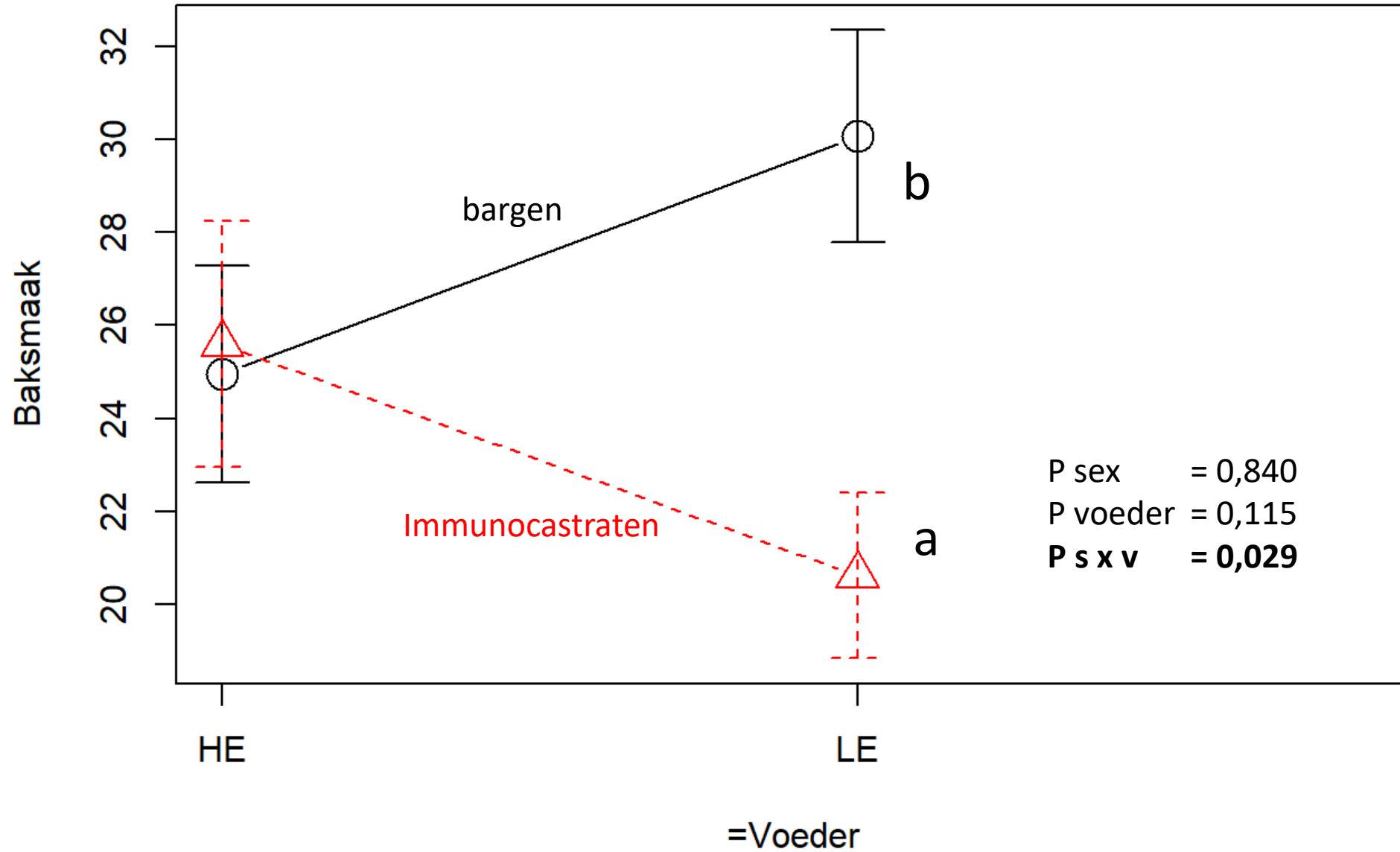


# Experten

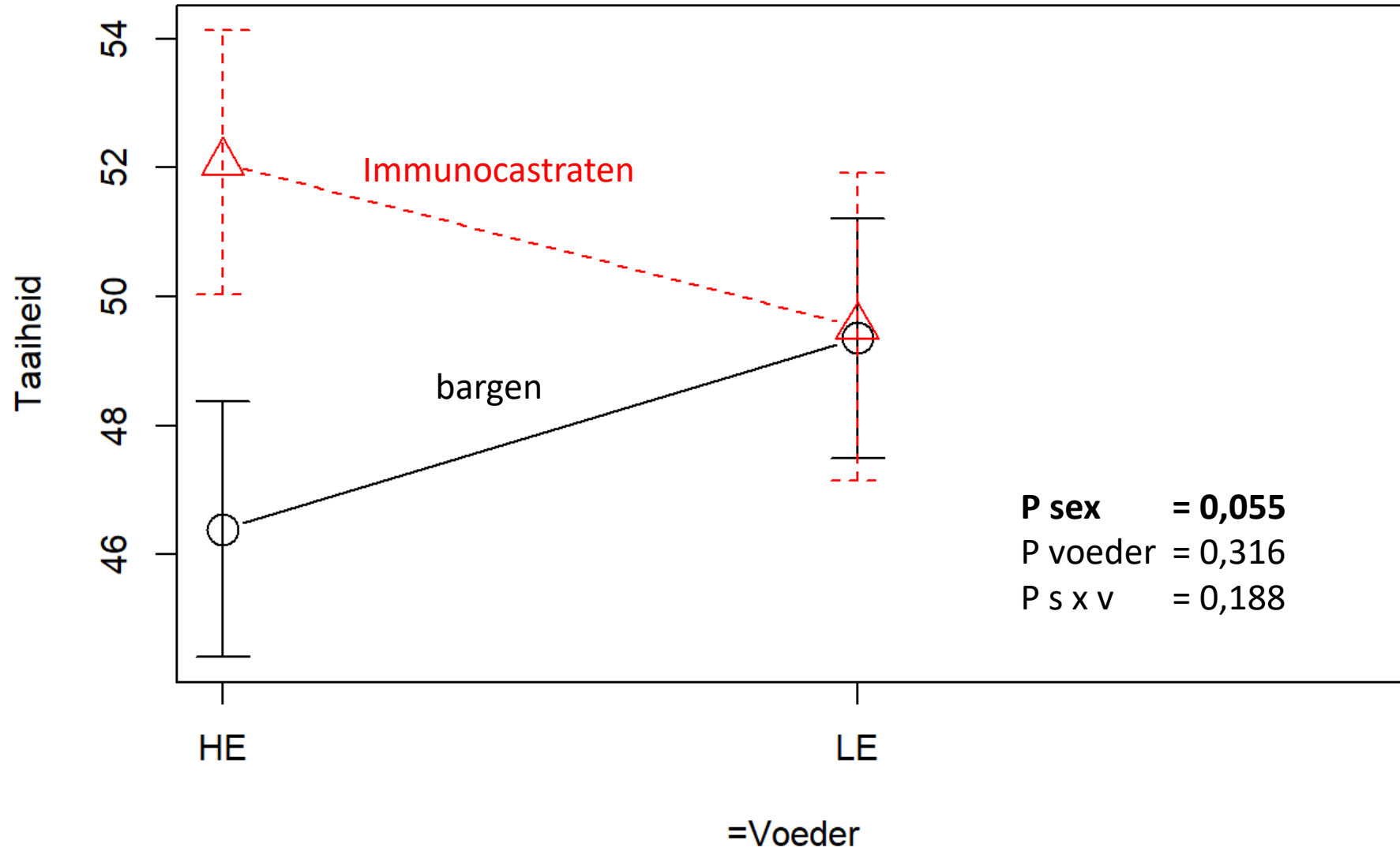
geur, smaak, malsheid, taaiheid, smakelijkheid



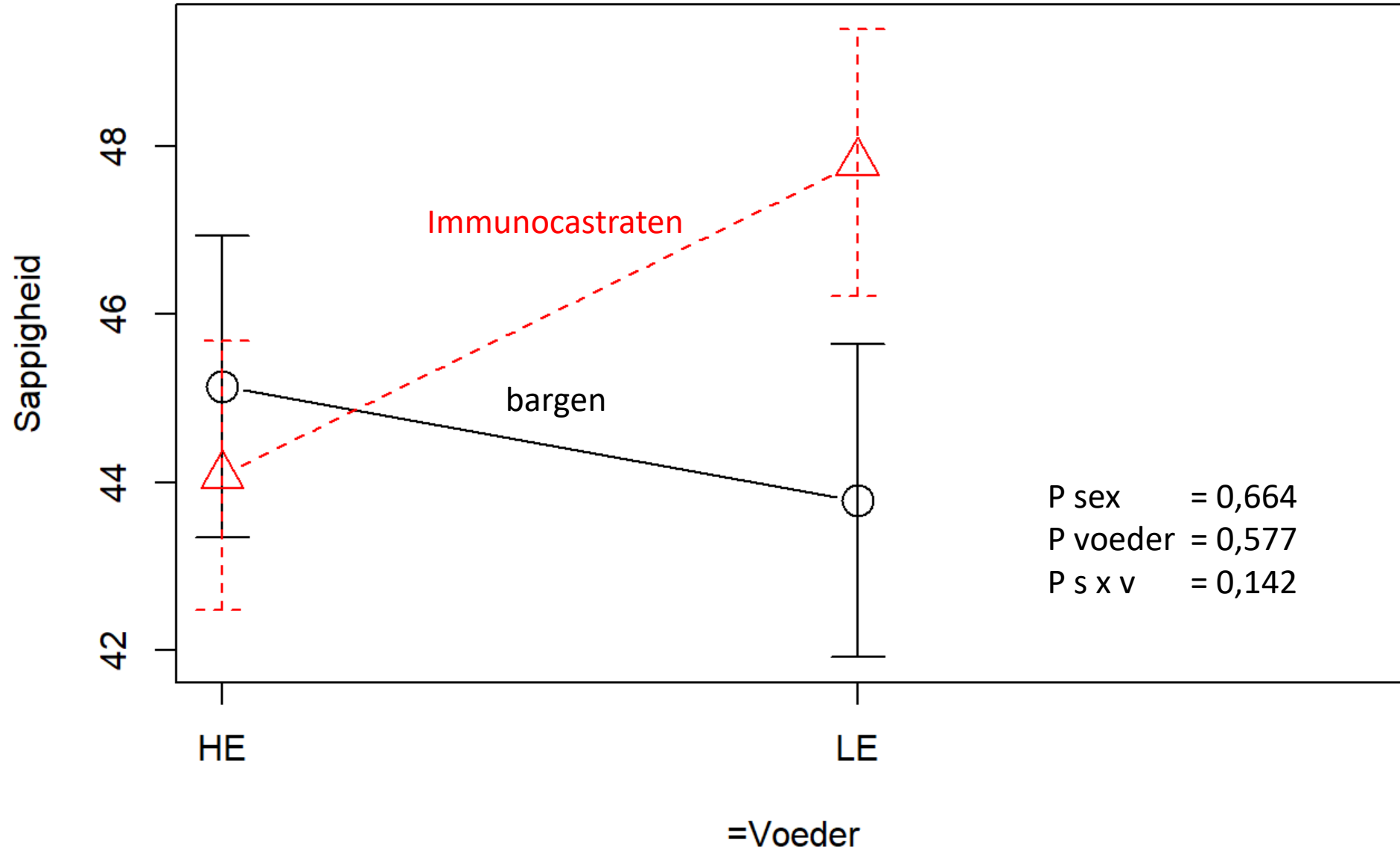
# Baksmaak



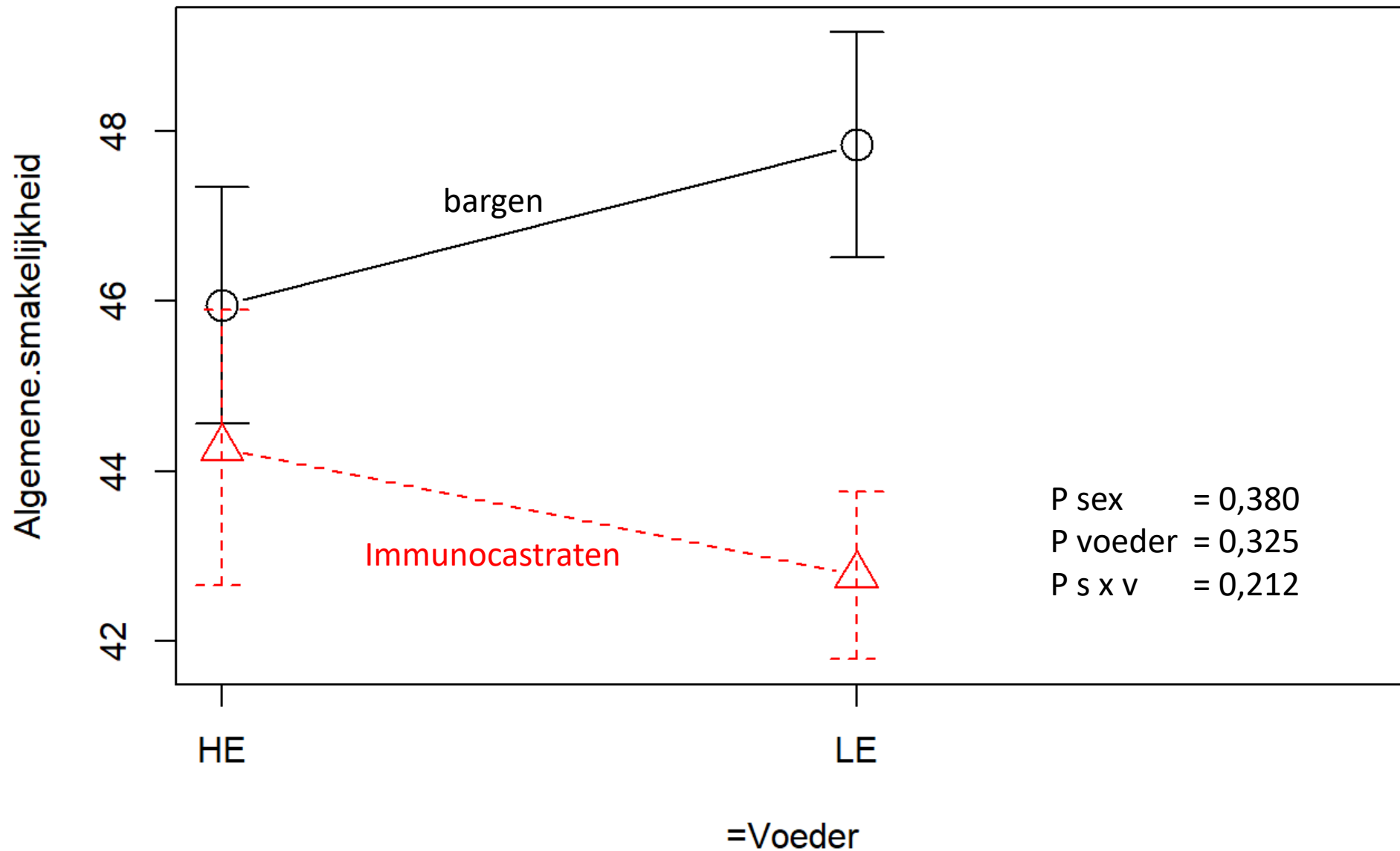
# Taatheid



# Sappigheid



# Algemene smakelijkheid

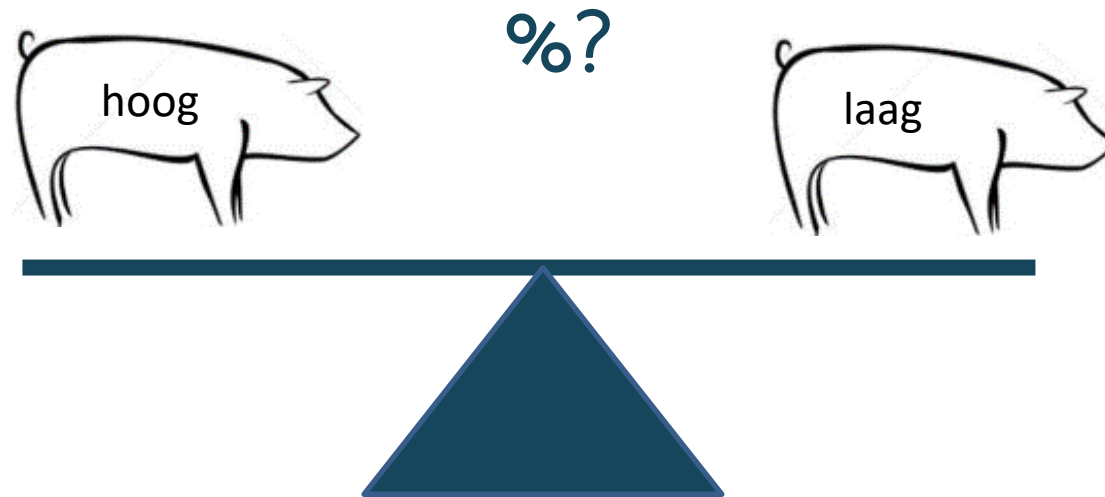


# Consumenten

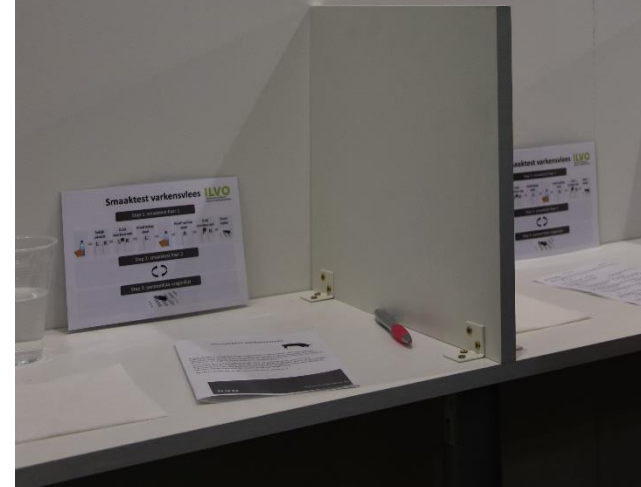
## Preferentietest

Bargen

Immunocastraten

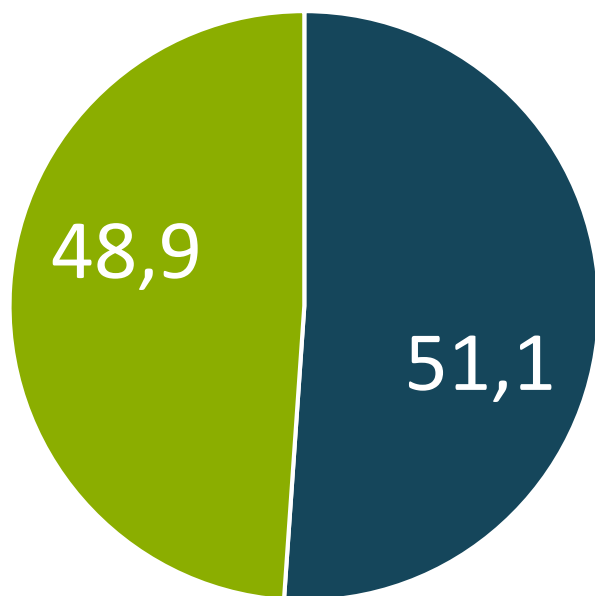


Doe de SMAAKtest & proef hier!



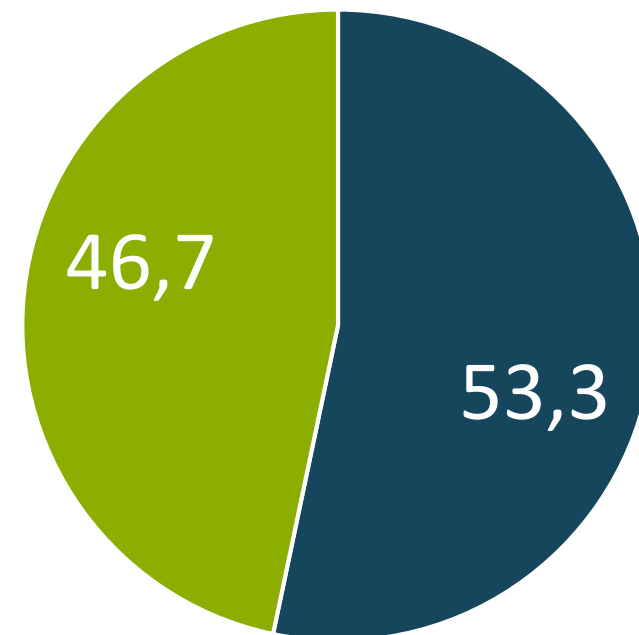
# Consumenten

## Immunocastraten



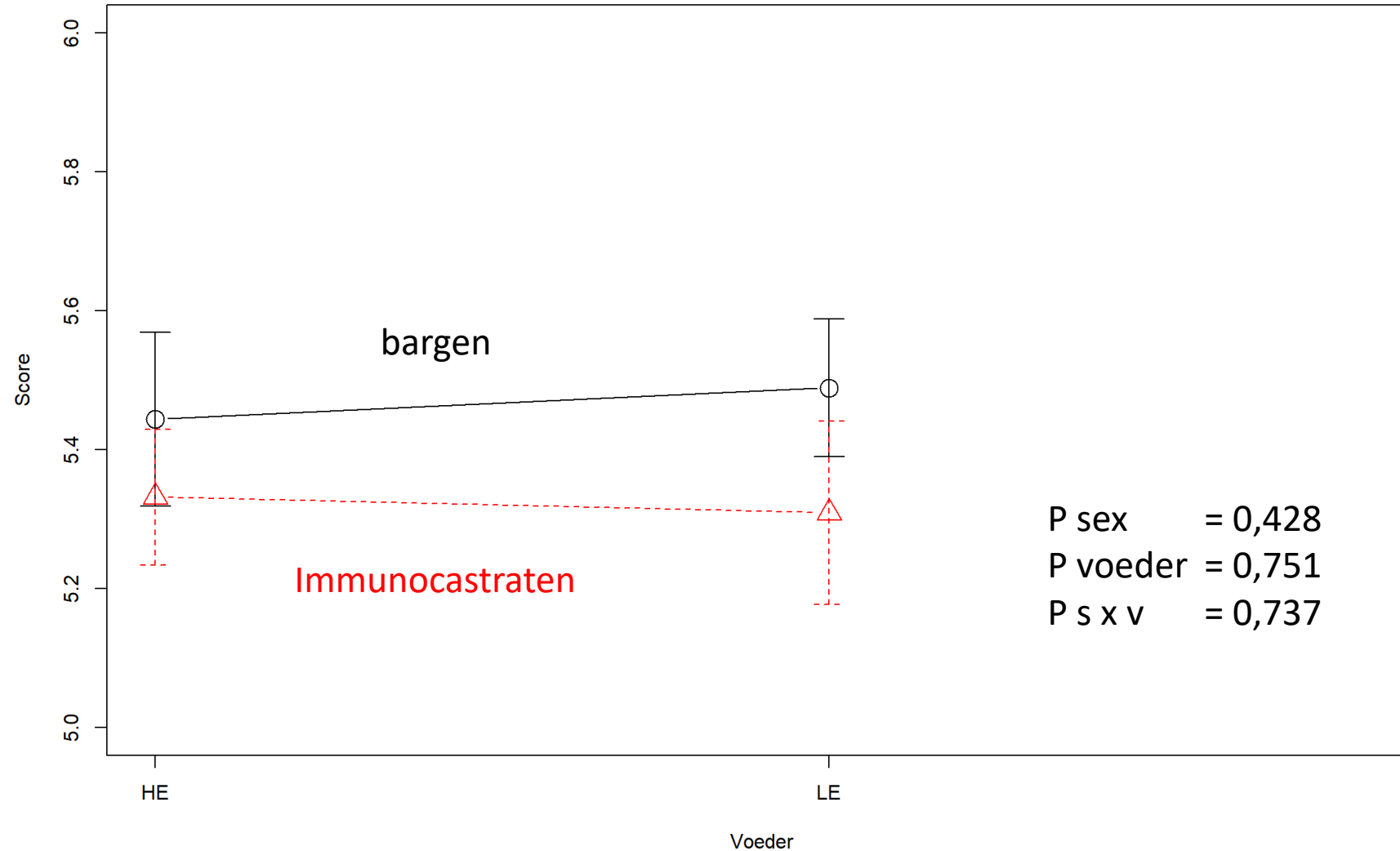
■ Laag ■ Hoog

## Bargen



■ Laag ■ Hoog

# Algemene smakelijkheid





# Conclusie

Verskil tussen geslachten

-> maar waterhoudend vermogen verschil groter bij LE?

## Metingen:

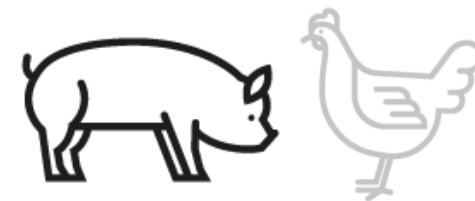
- Drip- en kookverlies: BA < IC bij LE
- IMF: BA > IC

## Experten:

- Baksmaak: BA > IC bij LE
- Taaiheid: BA < IC

## Consumenten:

- Preferentie HE vs LE  $\approx 50\%$



# Bedankt voor uw aandacht

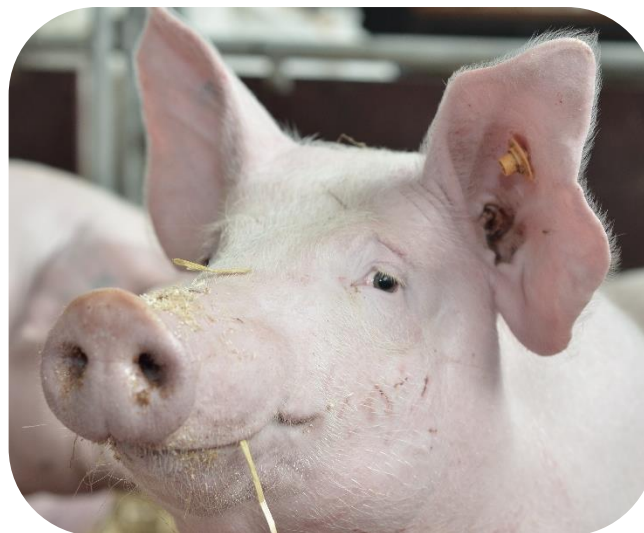
AGENTSCHAP  
INNOVEREN &  
ONDERNEMEN



Vlaanderen  
is ondernemen



ERA-NET **SUSAN**



ILVO  
VARKENSLOKET

ILVO

PLUIMVEELOKET