

The difference between KHAPS black pig and LYD commercial pig on the traits of meat quality

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The purpose of this experiment was to investigate the meat quality and sensory evaluation of KHAPS black pig (Meishan ♀ × Duroc ♂, K), crossbred black pig (Duroc ♀ × KHAPS black pigs ♂, DK) and commercial pig ([Landrace ♀ × Yorkshire ♂] ♀ × Duroc ♂, LYD). Six pigs each from KHAPS black pig, DK black pig and commercial pig (half barrows and half gilts) with the body weight about 105 - 120 kg were slaughtered and the *Longissimus dorsi* (LM) muscle sample between 10th and 11th rib was collected to measure meat color and chemical and fatty acid composition. The results indicated that the LM total saturated fatty acid ($P < 0.05$) of K and DK black pig was higher than the LYD pig. The meat of LYD pig with higher ($P < 0.05$) USFA/SFA ratio ($P < 0.05$) compared with K and DK black pigs. Besides, there were no difference on the *Longissimus dorsi* muscle chemical composition and color values between three groups. In conclusion, our results show that in comparison with LYD meat, meat of K or DK black pig has better meat quality traits and is superior nutritional source of monounsaturated fatty acids.

Key words: Black pig, Commercial pig, Meat quality.