How to Mitigate the Effects of Feeding Corn DDGS on Carcass and Pork Quality

Eduardo Beltranena©

Malachy Young, Jennifer Aalhus, Michael Dugan, Neil Campbell, Matt Oryschak, and Ruurd Zijlstra

Government of Alberta Agriculture and Rural Development Agriculture and Rural Development ©

Agriculture et Agroalimentaire Canada



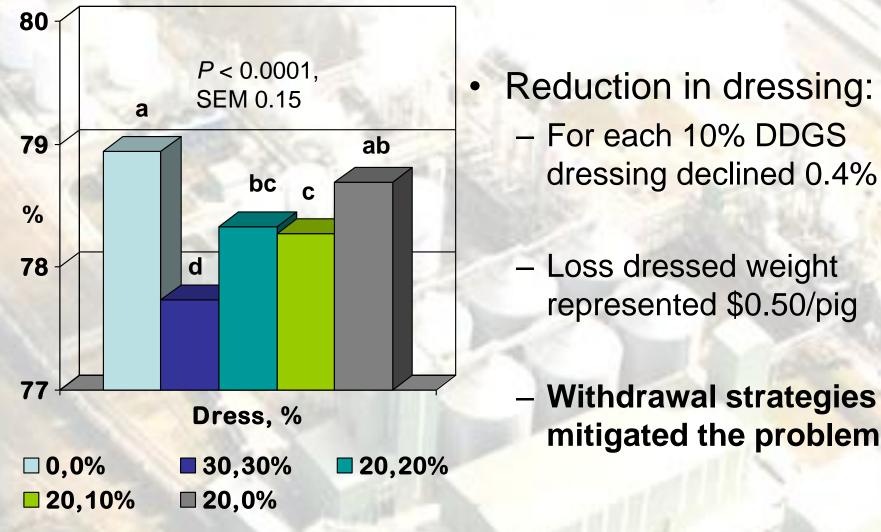
Feeding DDGS Mainly Affects ...

- Dressing percentage
 Fat hardness
 Derk guality
- Pork quality,
 ↓fat content



Corn DDGS Withdrawal Rates 0, 0, 0, 6, 0% 1. 30, 30, 30, 30, 30% 2. 30, 30, 30, 20, 20% 3. 4. 30, 30, 30, 20, 10% 5. 30, 30, 30, **20**, **0%** D21 D42 **D56** D70**D98** Marketing

Corn DDGS Withdrawal Rates on Dressing

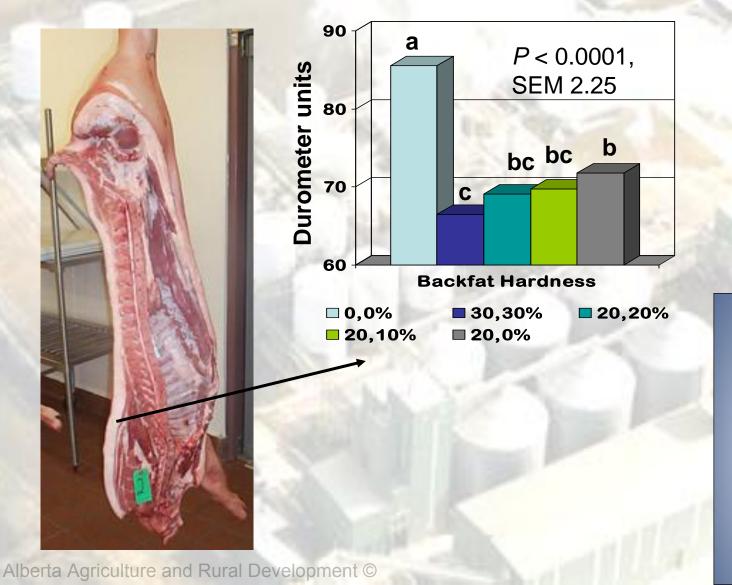


Effects on Fat Hardness

- Corn DDGS 10-12% fat, unsaturated linoleic acid
- Feeding DDGS increases iodine value
- Asia is Canada's most attractive pork market
- Packers' greatest concern is loin firmness
 - Bacon slices may stick and gel together
 - Sausage may appear oily, runny
 - Reduced pork shelf life
- Genotype and gender exacerbate the problem

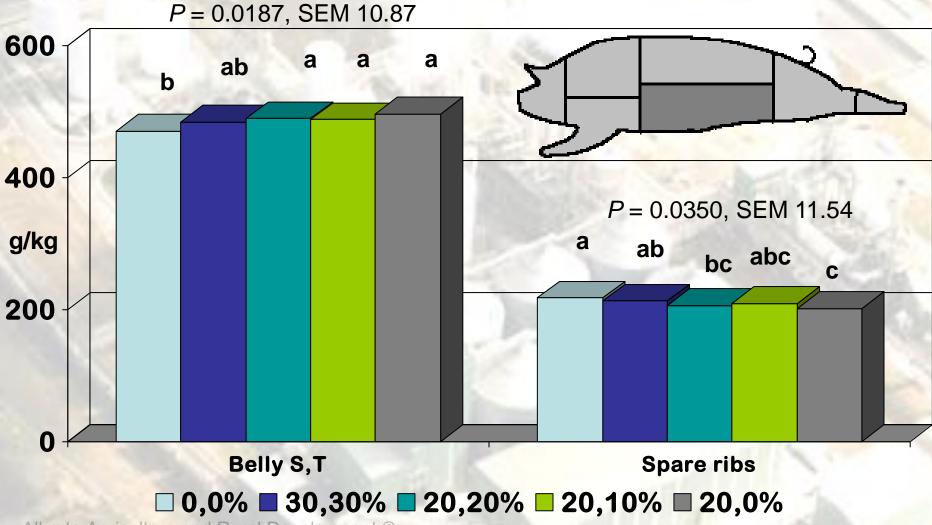


Corn DDGS Withdrawal Rates on Backfat Hardness





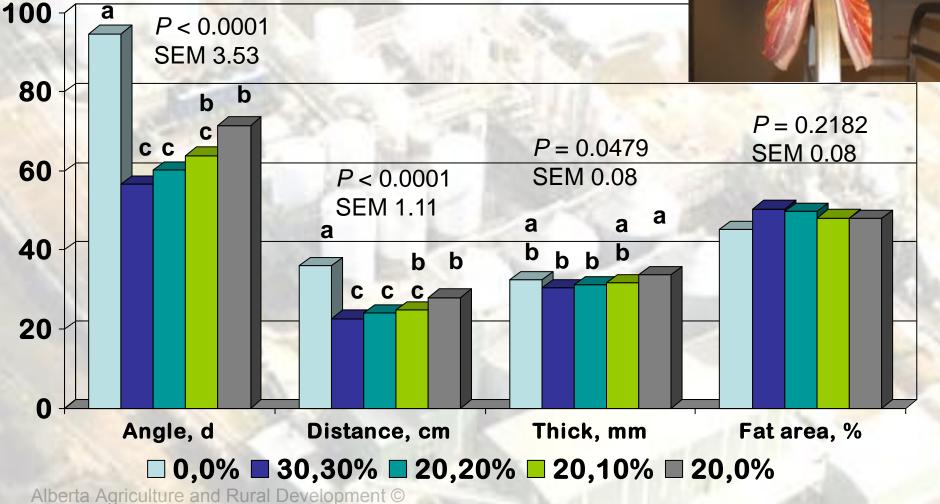
Corn DDGS Withdrawal Rates on BELLY Tissue Composition



Corn DDGS Withdrawal on Belly Measurements

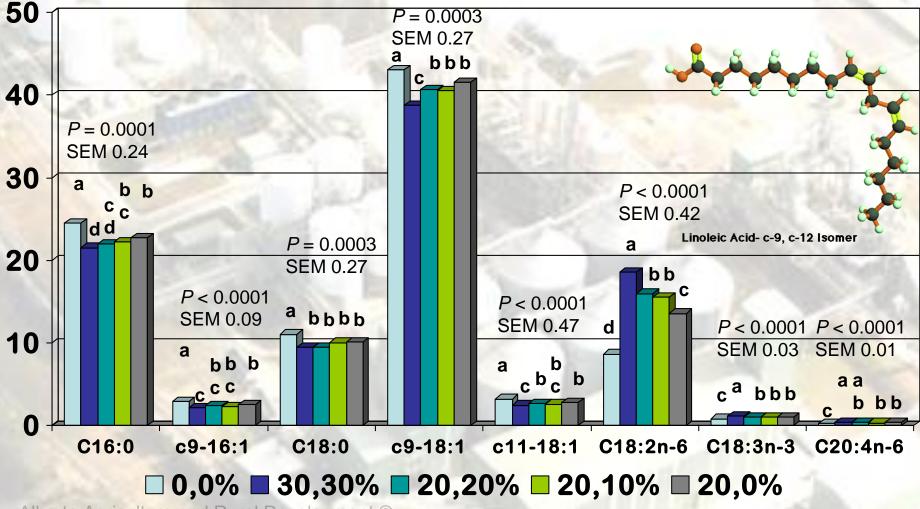


Gender *P* ≤ 0.0004

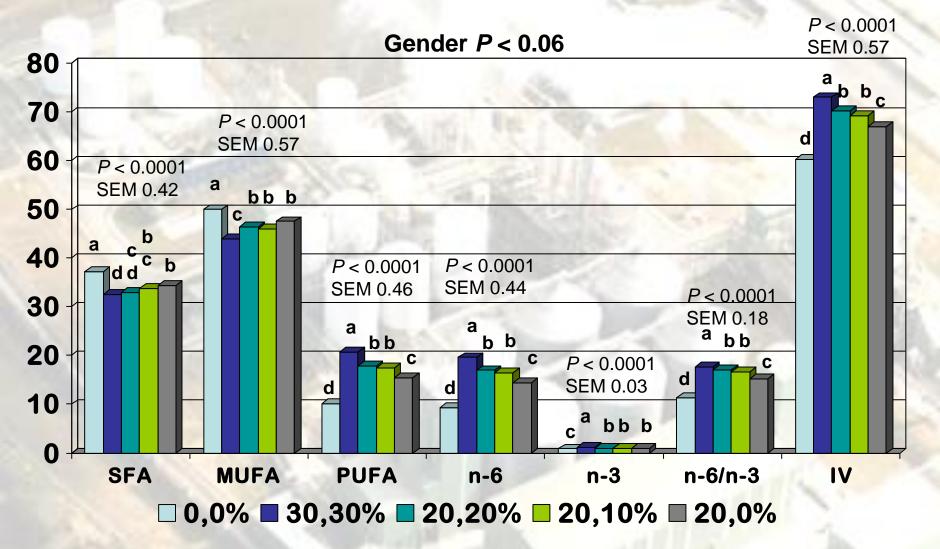


Corn DDGS Withdrawal Rates on % **Belly Fatty Acid Composition**

Gender P < 0.05, except C18:0, c9-18:1



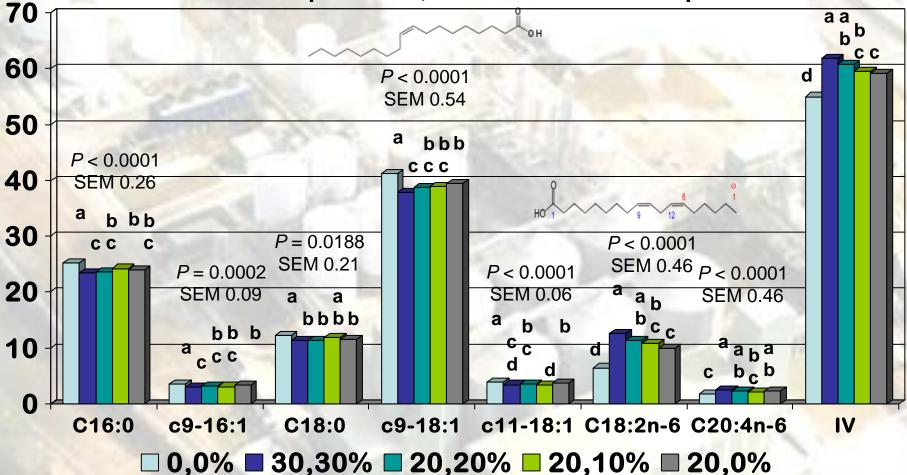
Corn DDGS Withdrawal Rates on Belly Fatty Acid Composition, %



Corn DDGS Withdrawal Rate on Loin Fatty Acid Composition, %

P < 0.0001

Gender P < 0.05 except c9-18:1, c11-18:1 P < 0.01 except c9-16:1 SEM 0.54



Processed Pork Products



Food Processing Centre, Leduc, AB

Agriculture and Rural Development Alberta Agriculture and Rural Development ©

Government

of Alberta

Corn DDGS Withdrawal Rates on Ham Physical Properties

- The fat content in ham was too low to notice differences in texture or color
- No differences were noted by consumers on ham sensory attributes

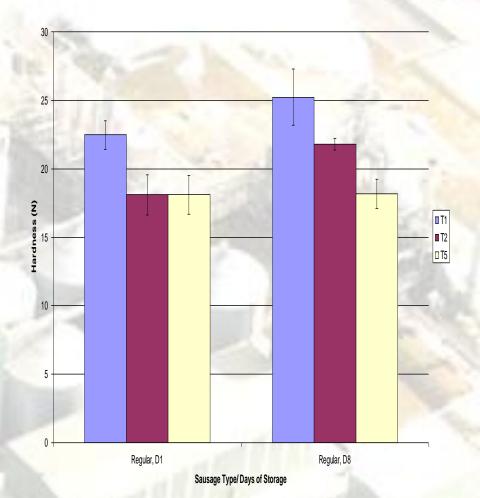


Corn DDGS Withdrawal Rates on Breakfast Sausage Shear Force

Kramer Shear Force

- 30% DDGS trend to require less force to shear than both control or 20,0% DDGS
- The 20,0% DDGS showed similar shear force values as the control

The hardness of breakfast sausages made from pork harvested from hogs finished with different levels of DDGS



Corn DDGS Withdrawal Rates on Sensory Evaluation of Breakfast Sausage



- Appearance and Colour of 30% Fat Sausages
 - Comments were that 30% DDGS sausages were pale compared with controls
 - Panelist reported no difference between 20,0% DDGS and control.

Corn DDGS Withdrawal Rates on Sensory Evaluation of Breakfast Sausage



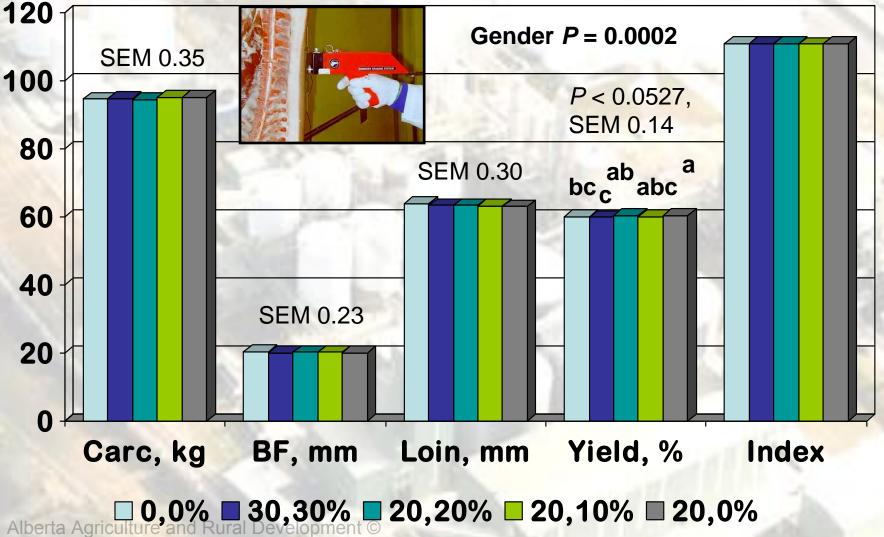
- Texture of 30% Fat Sausages
 - Consumers disliked the texture of 30% corn DDGS sausages,
 - Too mushy !!
 - Panelist reported no difference between 20,0% DDGS and control

Conclusions Processed Pork Products

- Processed pork products containing >15% fat were not affected by the inclusion of pork fat containing an altered fatty acid profile due to corn DDGS feeding up to 30% dietary inclusion
- Withdrawal of DDGS in the late finishing phase mitigated changes in texture, appearance and colour in breakfast sausages made with this pork

Corn DDGS Withdrawal Rates on Carcass Traits

SEM 0.002

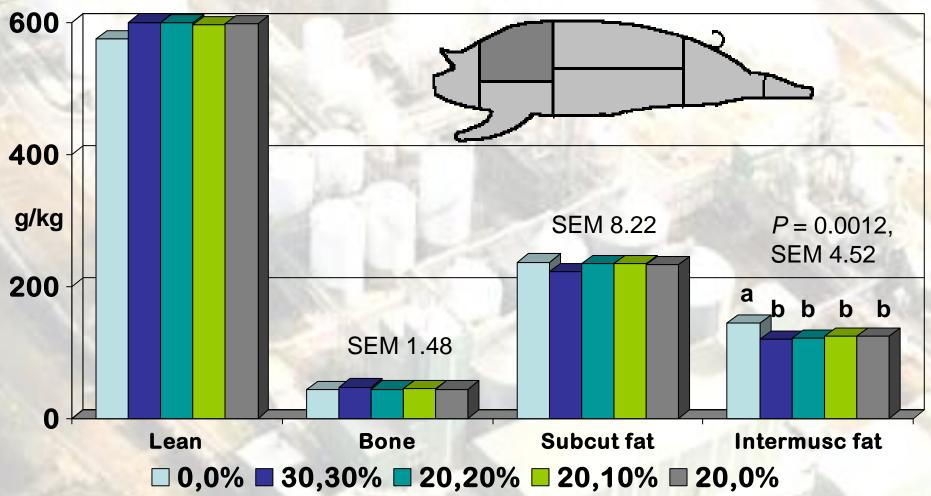




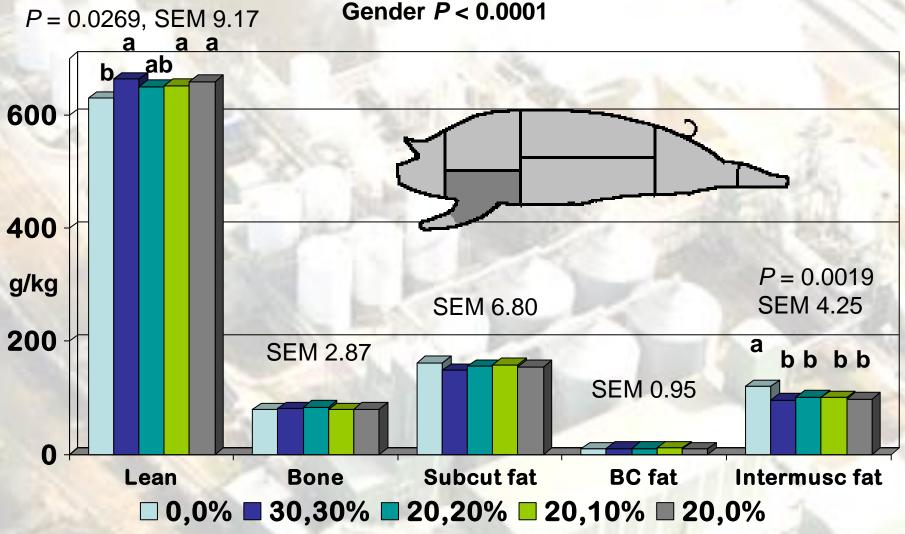
Corn DDGS Withdrawal Rates on BUTT Tissue Composition

SEM 9.60

Gender *P* = 0.0063

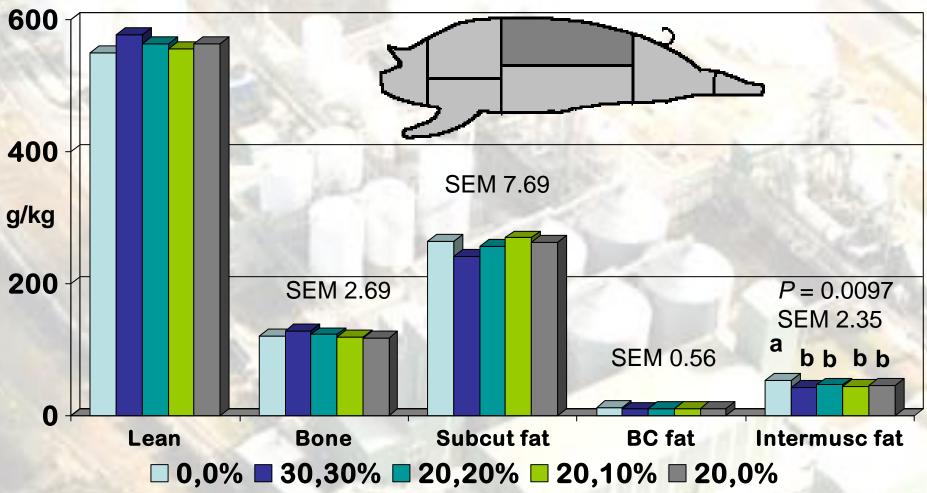


Corn DDGS Withdrawal Rates on PICNIC Tissue Composition



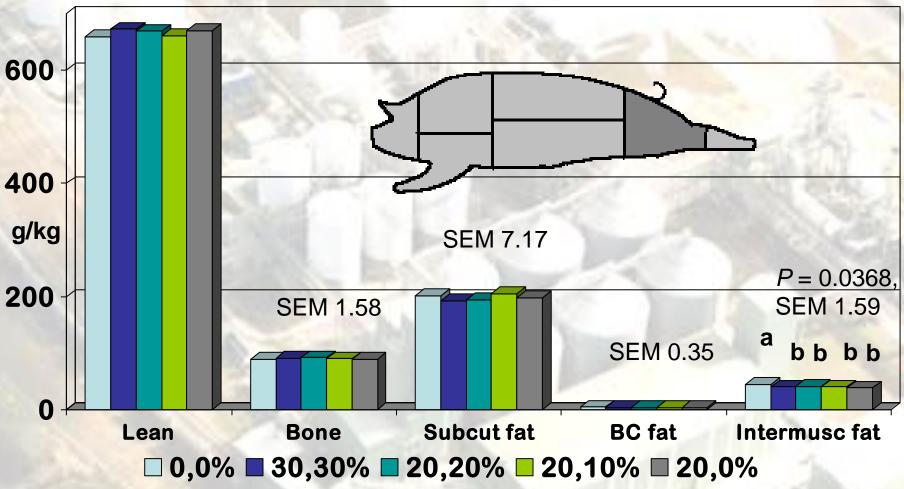
Corn DDGS Withdrawal Rates on LOIN Tissue Composition

SEM 8.33

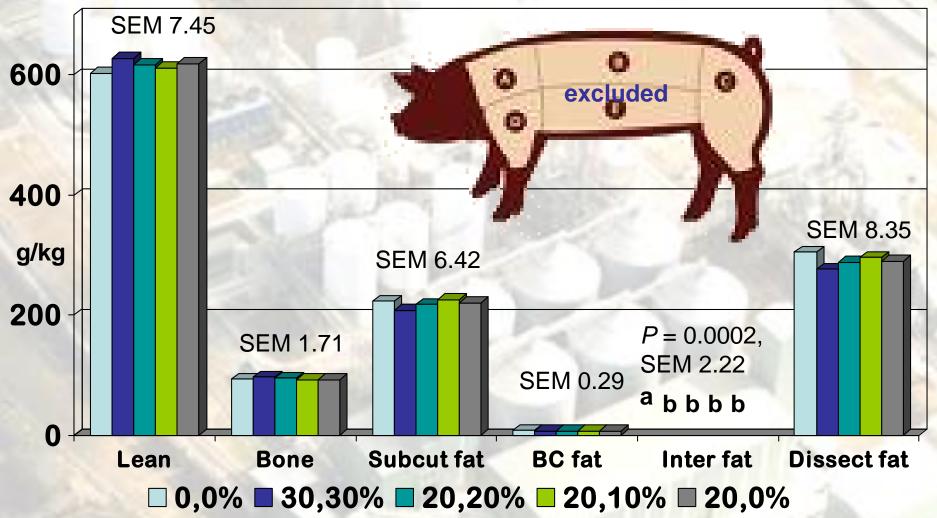


Corn DDGS Withdrawal Rates on HAM Tissue Composition

SEM 7.25



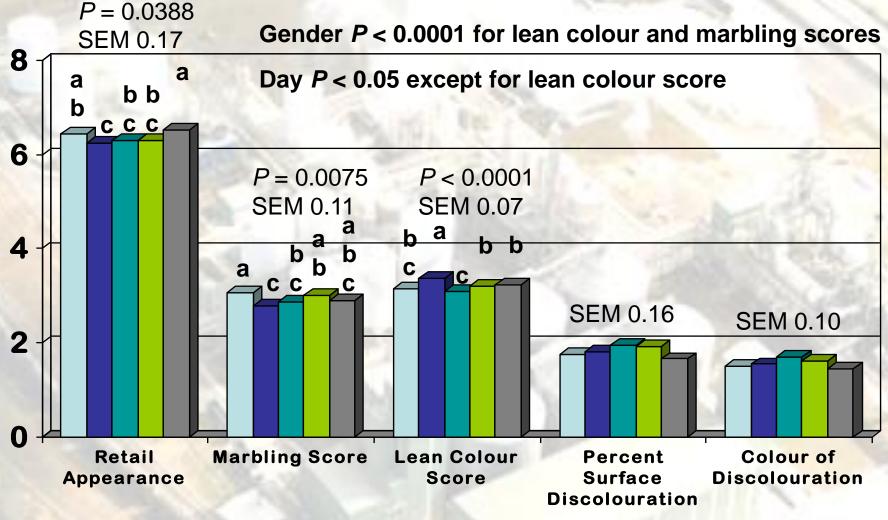
Corn DDGS Withdrawal Rates on Lean Cuts Tissue Composition



Retail Appearance



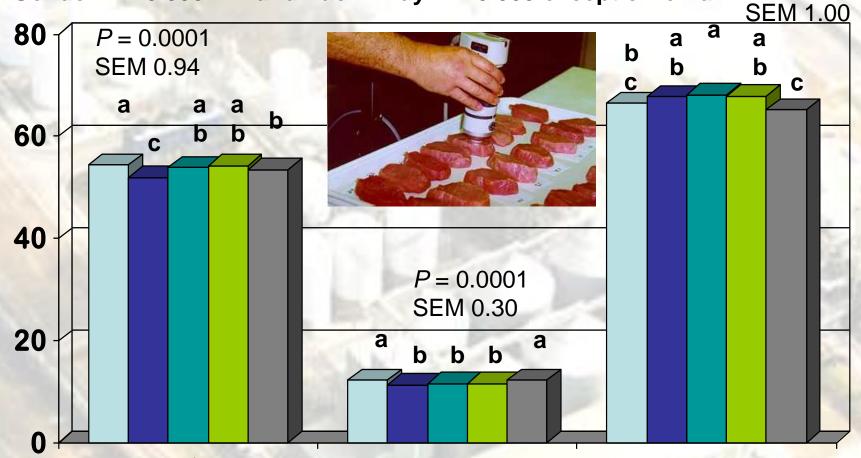
Corn DDGS Withdrawal Rates on *Subjective* Loin Retail Appearance over 3 days



$\Box 0,0\% \equiv 30,30\% \equiv 20,20\% \equiv 20,10\% \equiv 20,0\%$

Corn DDGS Withdrawal Rates on *Objective* Loin Retail Appearance over 3 days

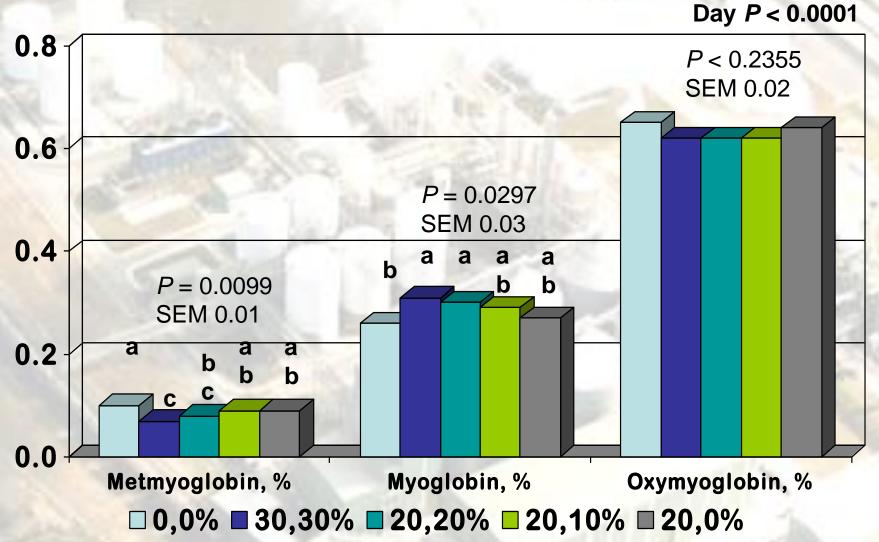




 L*
 Chroma
 Hue

 □ 0,0%
 30,30%
 20,20%
 20,10%
 20,0%

Corn DDGS Withdrawal Rates on *Objective* Loin Retail Appearance over 3 days



Conclusions

- Withdrawal of corn DDGS from finisher for the last ~3 wks corrected the ↓dressing %
- 2. Withdrawal of corn DDGS from finisher diet for the last ~3 wks lessen fat softness
- Withdrawal of corn DDGS from finisher diet for the last ~3 wks reduced fat, restored marbling
- 4. Processing to reduce the oil content of corn DDGS will lessen effects on fat softness, but ...will it be less \$ feasible to feed ?

Acknowledgements





ALBERTA LIVESTOCK



Agriculture and Agri-Food Canada Agriculture et Agroalimentaire Canada

Government of Alberta



The Agricultural Policy Framework (APF) A FEDERAL-PROVINCIAL-TERRITORIAL INITIATIVE

