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

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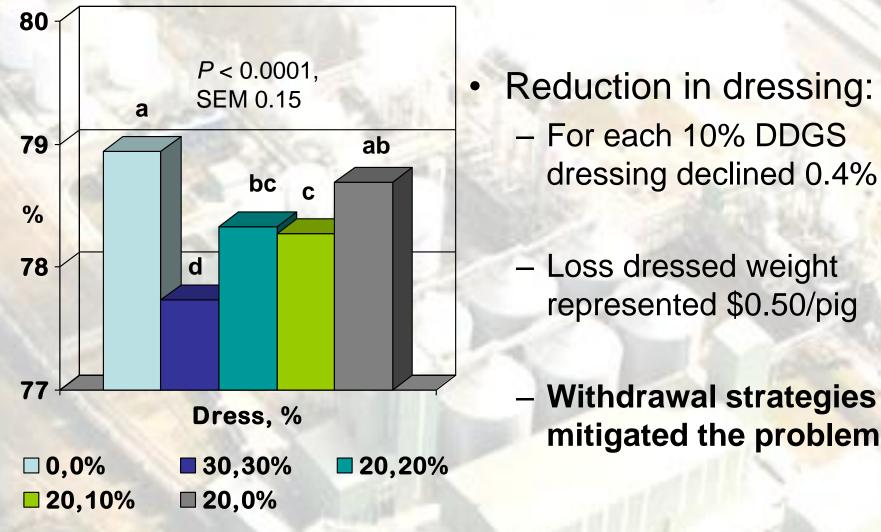
## Feeding DDGS Mainly Affects ...

- 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**

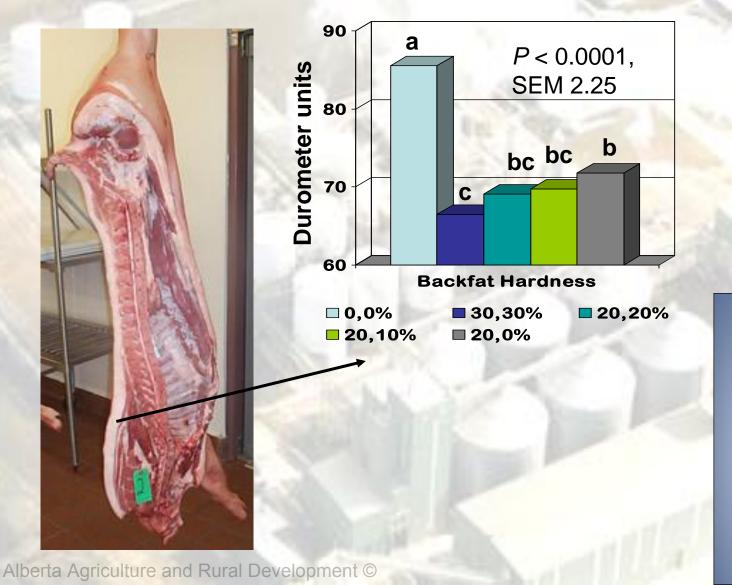


### **Effects on Fat Hardness**

- 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

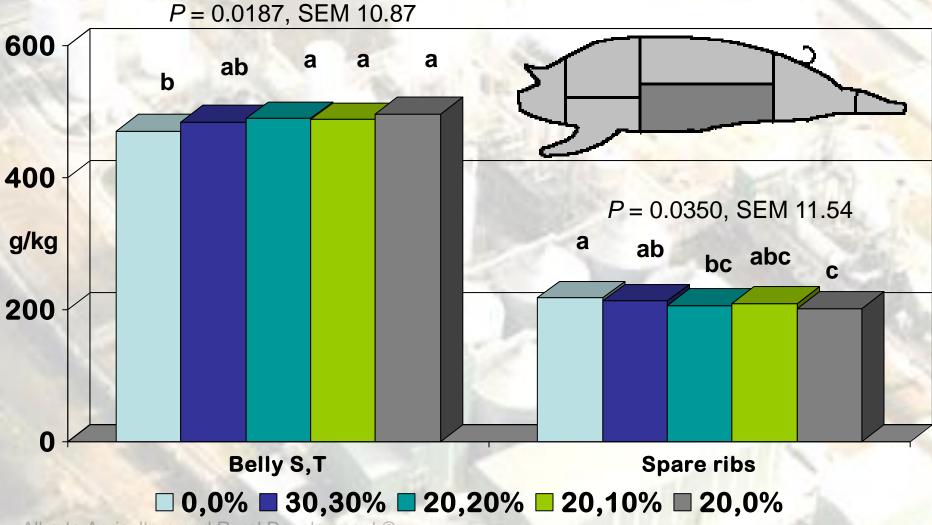


### Corn DDGS Withdrawal Rates on Backfat Hardness





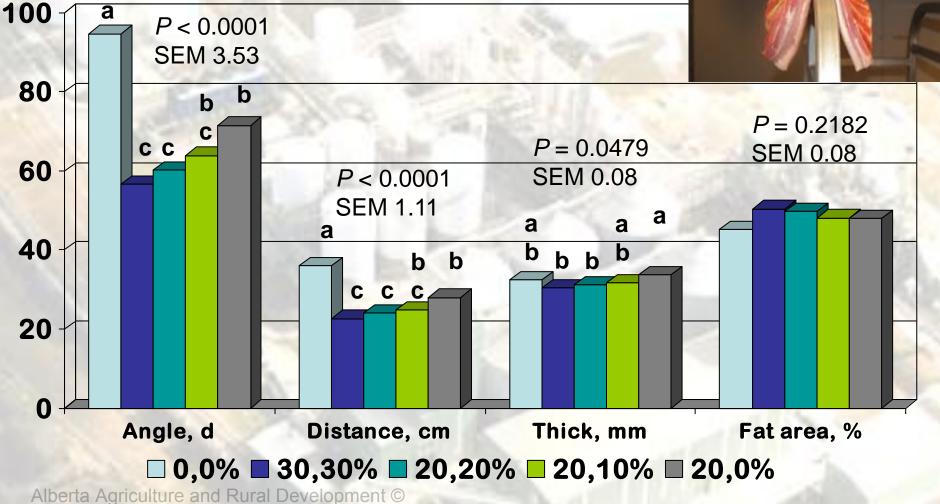
### **Corn DDGS Withdrawal Rates on BELLY Tissue Composition**



### **Corn DDGS Withdrawal on Belly Measurements**

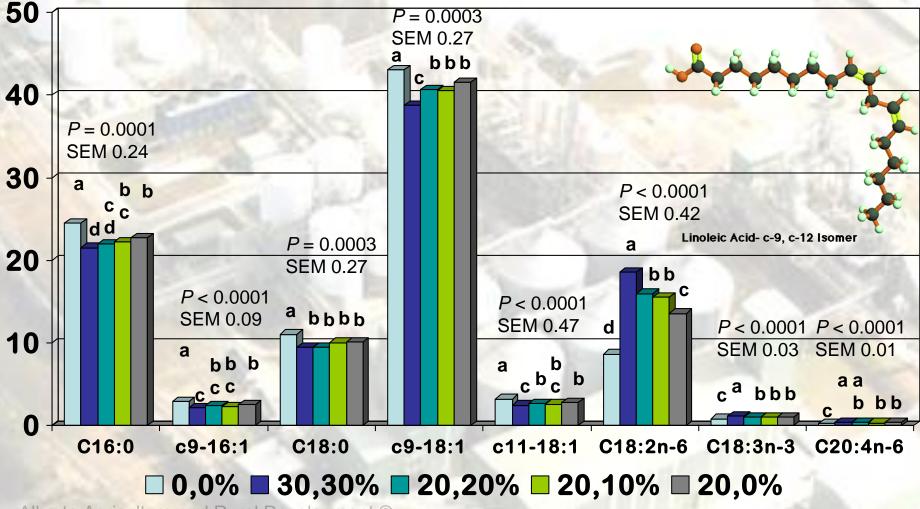


#### **Gender** *P* ≤ 0.0004

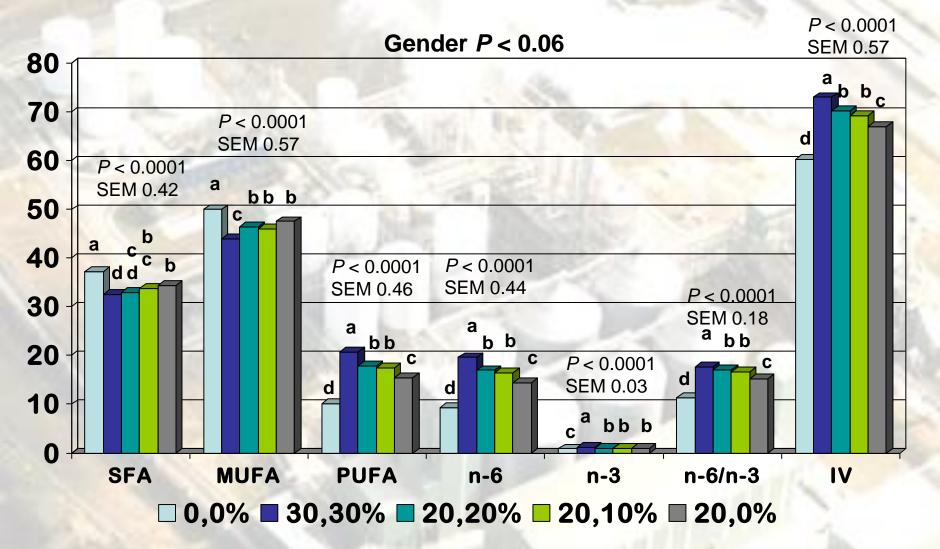


### **Corn DDGS Withdrawal Rates on** % **Belly Fatty Acid Composition**

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



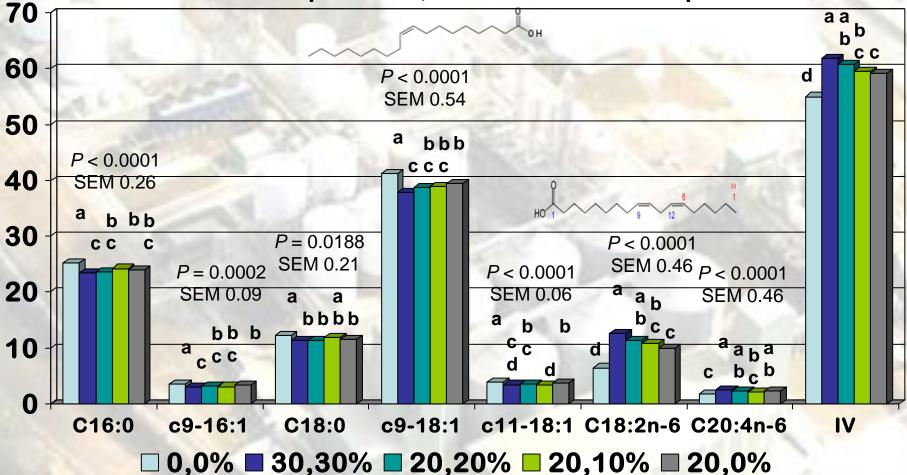
### **Corn DDGS Withdrawal Rates on Belly Fatty Acid Composition**, %



### **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

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# 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

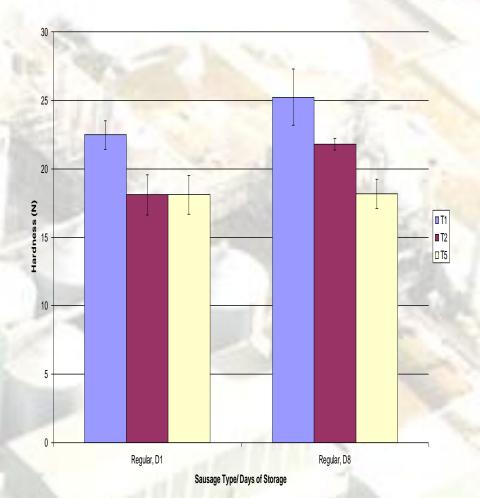


### **Corn DDGS Withdrawal Rates on Breakfast Sausage Shear Force**

#### 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



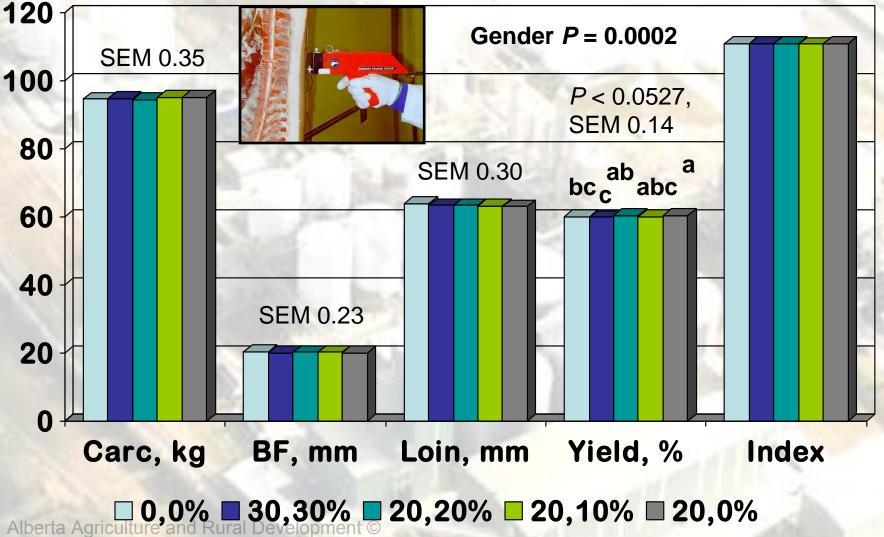
- Texture of 30% Fat Sausages
  - Consumers disliked the texture of 30% corn DDGS sausages,
  - Too mushy !!
  - Panelist reported no difference between 20,0% DDGS and control

## 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

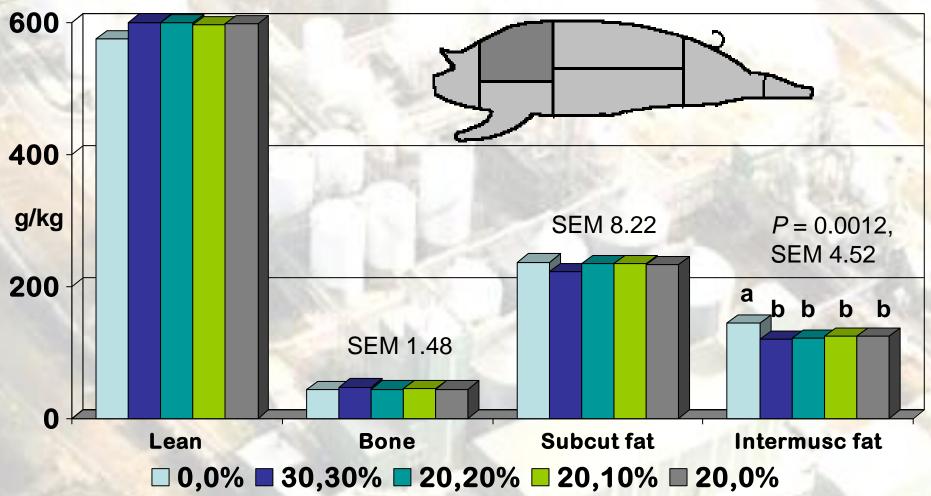




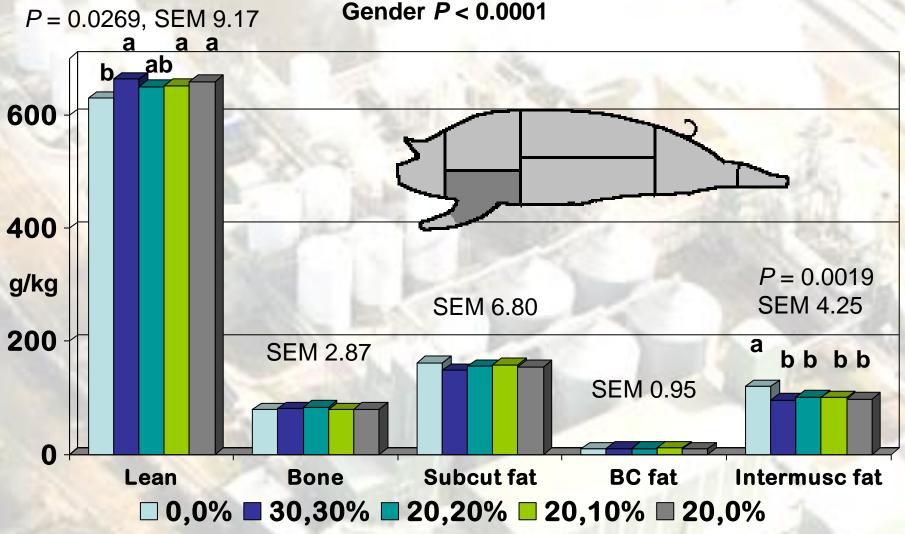
### **Corn DDGS Withdrawal Rates on BUTT Tissue Composition**

**SEM 9.60** 

Gender *P* = 0.0063

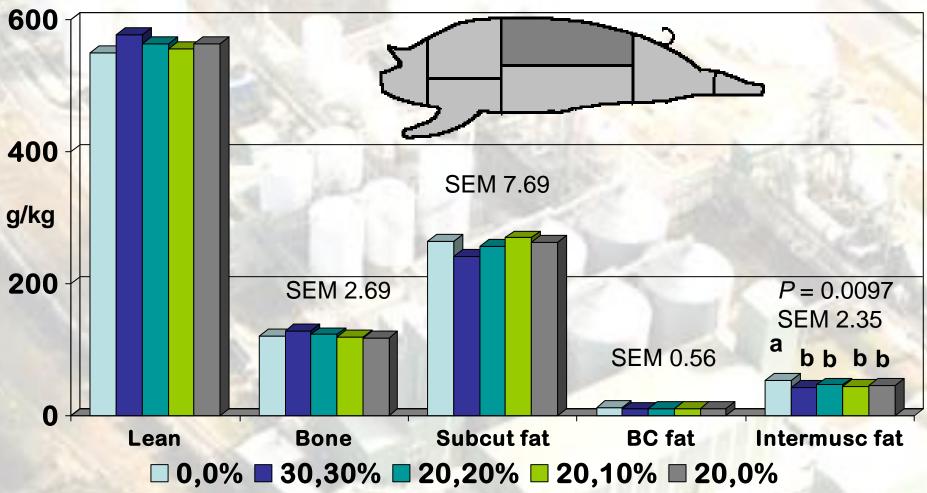


### **Corn DDGS Withdrawal Rates on PICNIC Tissue Composition**



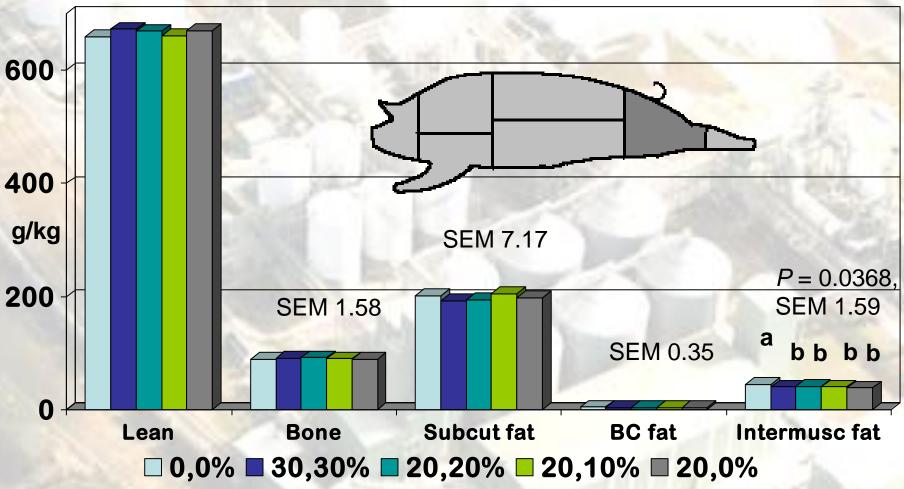
### **Corn DDGS Withdrawal Rates on LOIN Tissue Composition**

SEM 8.33

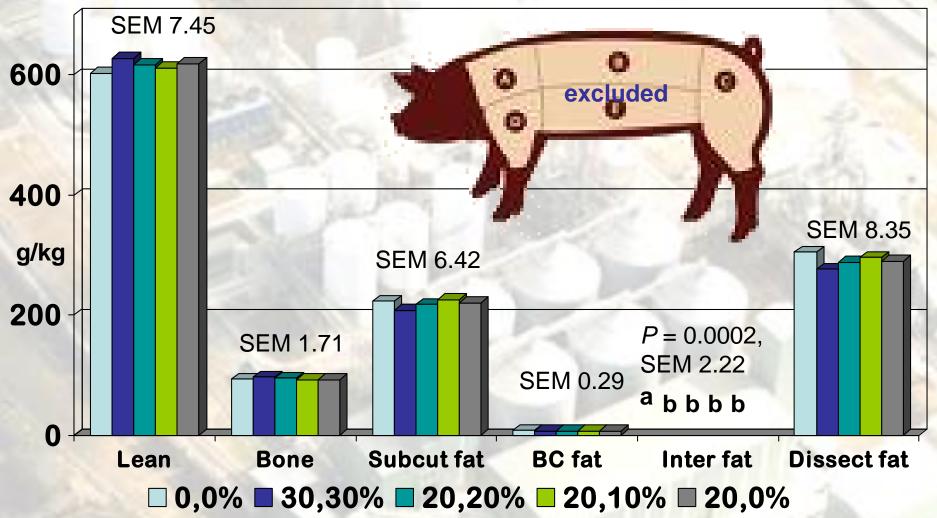


### Corn DDGS Withdrawal Rates on HAM Tissue Composition

SEM 7.25



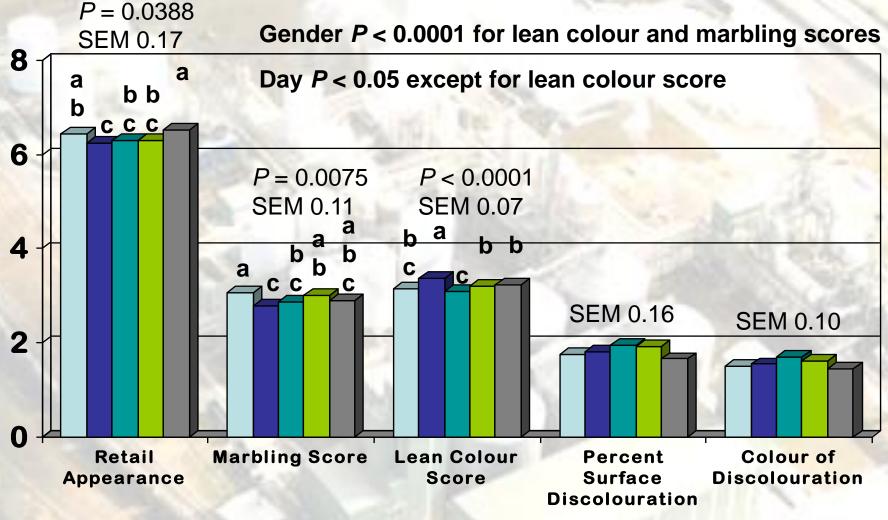
### **Corn DDGS Withdrawal Rates on Lean Cuts Tissue Composition**



### **Retail Appearance**



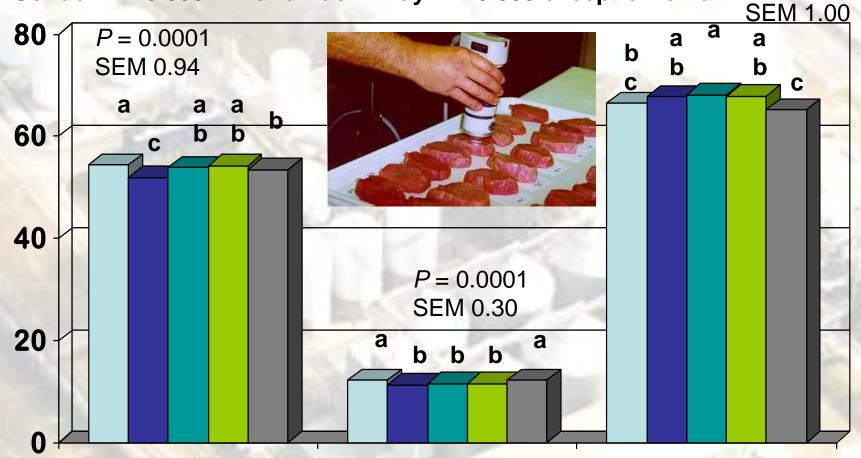
### Corn DDGS Withdrawal Rates on *Subjective* Loin Retail Appearance over 3 days



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

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

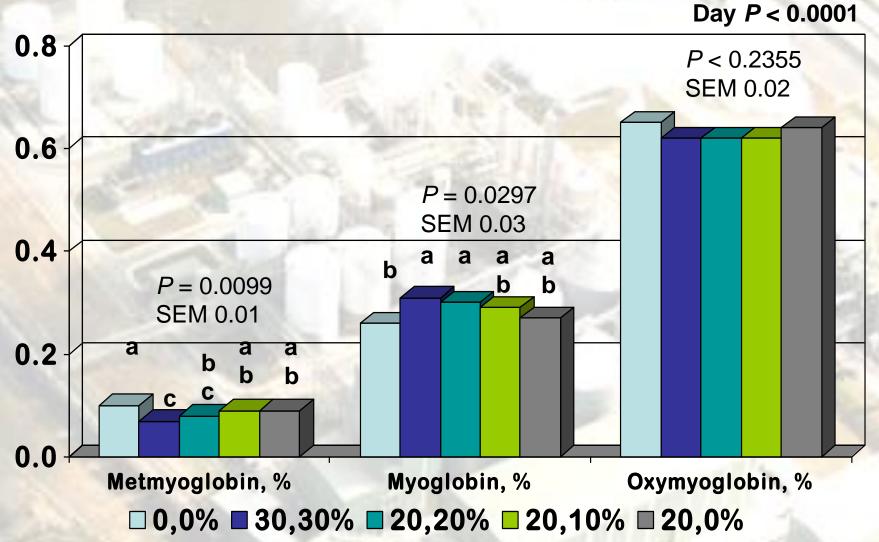




 L\*
 Chroma
 Hue

 □ 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

