

THE "MONTADO": DETERMINANT FACTOR AFFECTING THE CARCASS CHARACTERISTICS AND THE QUALITY OF DRY CURED HAMS OF ALENTEJANO PIG



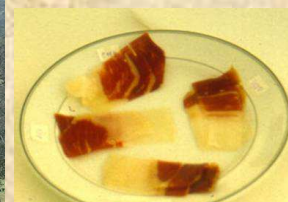
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1. INTRODUCTION

The objective of this study was to assess the effect of the finishing system (under *montanheira* or with commercial feed) on carcass characteristics and dry cured ham of Alentejano pigs.



2. MATERIAL AND METHODS

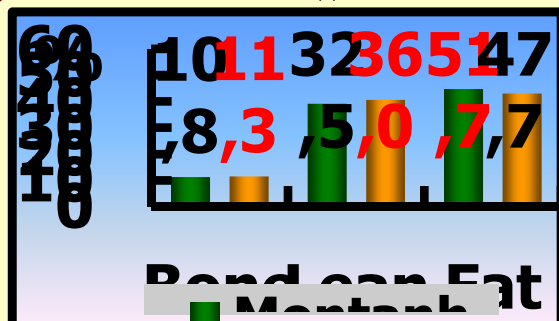
A total of 48 Alentejano pigs were used in this study. With a 85 kg LW pigs were divided into two groups of 24 animals: group 1 was fattening under *montanheira* and group 2 with a commercial feed (14% CP; 3150 Kcal ED).

Pigs were slaughtered with a average weight of 120 Kg LW and the left hand side of the carcass was divided into commercial cuts, which were dissected into separable lean, fat, bone and skin.

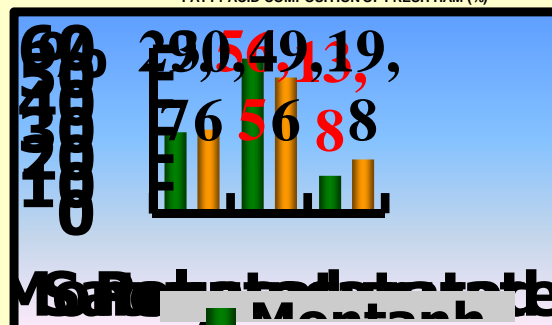
Samples from subcutaneous fat of fresh and dry cured ham were collected and the fatty acid composition analyzed.

3. RESULTS

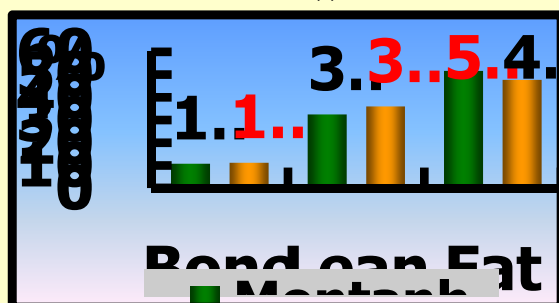
CARCASS COMPOSITION (%)



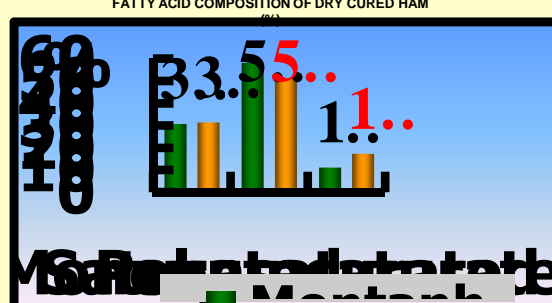
FATTY ACID COMPOSITION OF FRESH HAM (%)



HAM COMPOSITION (%)



FATTY ACID COMPOSITION OF DRY CURED HAM (%)



4. CONCLUSIONS

The content of fat was significantly higher in carcasses and hams of pigs fattening on *montanheira*. Fat of fresh and dry cured hams of pigs fattened on acorns showed a greater mono-unsaturation and a lower poly-unsaturation. *Montanheira* is considered to be crucial for the quality of meat and dry cured ham of Alentejano pig.