Effects of fasting and transportation on pork

(1

\_.(1 ) 0% 20% 1 0. % (1 1). - •  $\mathbf{2}$ 

## **Materials and Methods**

## A 1 121,000-) 11 . (AGS) $(\textbf{BGS}) \\ . 2 \times 2 \times$

 $(\mathbf{F})$ (**N**) .0 ( (0., 2. U -

## Т

 $\mathbf{2}$ 1. .0 .0 0 0, 2. 2.10 120. 0. -

 $at \hspace{-0.1cm} t \hspace{-0.1cm} 1 \hspace{.1cm} 11 \hspace{.1cm} () \hspace{.1cm} / \hspace{.1cm} 1 \hspace{.1cm} 11 \hspace{.1cm} () \hspace{.1cm} . \hspace{.1cm} / \hspace{.1cm} 1 \hspace{.1cm} 21 \hspace{.1cm} . \hspace{.1cm} 20 \hspace{.1cm} . \hspace{.1cm} . \hspace{.1cm} 1 \hspace{.1cm} () \hspace{.1cm} . \hspace{.1cm} / \hspace{.1cm} 1 \hspace{.1cm} 21 \hspace{.1cm} -2 \hspace{.1cm} . \hspace{.1cm} 2$ 

				× (, )								
									<i>P</i>			
			0. = 2	2. = 0	.0 = 2	0. = 2	2. = 2	.0 . =			×	
	<b>,</b> .		11 . 11 .	11 . 112.0	11 . 11 .	11 . 10 .	$11 .2 \\ 10 .0$	11 . 10 .				
, .		, %	•	.2	.0	1.	2.	1. 0.	0.00	0.1 0	0. 1	1 .
		, %	.0	.1	.2 .0	.2	.2	.01	0. 2	0.	0. 02	0. 1
10 . %_	<b>7</b> ·		1. 2.	1.	2.01 2.	1. 2.	1. 0 2.	1.	0. 0.	$\begin{array}{c} 0.\\ 0. \end{array}$	$\begin{array}{ccc} 0.1 & 2 \\ 0.1 & 0 \end{array}$	$\begin{array}{c} 0. & 2 \\ 2.2 \end{array}$

**Table 1.** Fasting  $\times$  transport interaction effects on hot carcass weight (HCW),<br/>loin muscle depth, 10th rib fat depth, and percent lean

= .

. . 1 .

· · · · · ·

. . . . .



Leheska et al.



**Figure 1.** Percentage of pale (color score 1 and 2), normal (color score 3 and 4) and dark (color score 5 and 6) pork produced from fasted and nonfasted pigs; P = 0.337 for lack of fasting effects.



**Figure 2.** Percentage of pale (color score 1 and 2), normal (color score 3 and 4) and dark (color score 5 and 6) pork produced from fasted and nonfasted pigs; P < 0.001 for lack of transport effects.



**Table 4.** Genetic source effects on carcass and meat quality characteristics

(=) (=10) **sciezad** 733:56/113440(803)71me(Ge 47/T31 /TH <</MLoid



Results

**Table 5.** Genetic source  $\times$  fasting and genetic source  $\times$  transport interaction effects on glycolytic potential. pH, and meat quality traits

## Literature Cited

.1 , , , 0 / 1N2e-1-10(t.n/abn,)TITJ /T.1\_101 Tf()Tj /T)1\_21/1 Tf ¥.9237E B5 0 Td /T1\_2at-8 0 Td (N