

Table 1. Averages for Carcass and Meat Quality Traits in Purebred Duroc Pigs Sired by Boars from Two Different Time Periods

Item	Time Period ^a	
	Current (2002)	Old (mid-80s)
Tenth-rib backfat, in.	0.80	1.11
Loin muscle area, sq. in.	6.47	5.40
Intramuscular fat percentage	3.09	3.48
Instron tenderness, kg	5.98	5.31
Subjective color score ^d	3.87	4.09
Subjective firmness score ^e	2.08	2.14
Subjective marbling score ^f	3.07	3.54
24-hour Minolta reflectance, % ^g	22.70	23.25
24-hour Hunter L value ^h	47.67	48.10
24-hour pH	5.77	5.80
7-day pH	5.65	5.65
Water-holding capacity, mg	47.33	47.75
Percent cooking loss, %	19.09	18.96

^aCurrent = pigs sired by boars commercially available in 2000; Old = pigs sired by boars from the mid- to late-1980s.

^{b,c}Means with different superscripts within each row differ ($P < 0.05$).

^dSubjective color score (1 = pale pinkish gray to white, 6 = dark purplish red).

^eSubjective firmness score (1 = soft, 3 = very firm).

^fSubjective marbling score (1 = 1.0% intramuscular fat, 10 = 10.0% intramuscular fat).

^gMinolta reflectance (0 = 0% reflectance, 100 = 100% reflectance).

^hHunter L values are objective measures of exposed lean color (0 = black, 100 = white).

Figure 1. Genetic Trend-Intramuscular Fat

