

A FAMOUS HUNGARIAN INDIGENOUS PIG

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The Mangalitza pig lives in the Carpathian basin since the Roman Empire. Has a rich and curly coat, is very resistant and tough, tolerates severe, extensive breeding conditions; pasture, has no pretension to feed, can live on by-products, has a longer fattening period, is a typical fat hog, feels well in territories of the Carpathian basin. In this research, the slaughter characteristics and analytical parameters of Mangalitza pig (pork loin) have been determined. The parameters were compared with the characteristics of large white (LW), the most commonly bred pig in Hungary. Breeding and fattening period of the mangalitza was 13 month (compared with the LW, that was 6 month), slaughter weight >130 kg (LW 80 kg), productivity nr 6 (LW 8), fat depth 40 mm (LW 20 mm), muscle thickness 28 mm (LW 46 mm) and meat content 37% (LW 52%). Protein content 20,46% (LW 22,63%), fat 9,89% (LW 1,33%), cholesterol content 52 mg/100g (LW 51 mg/100g), vitamin-A 850 µg/100g (LW 500 µg/100g), vitamin-B₂ 180 µg/100g (LW 140 µg/100g), iron 1000 µg/100g (LW 750 µg/100g), zinc 2900 µg/100g (LW 1900 µg/100g). Owing to the long fattening period the vitamins and minerals have time to accumulate in the tissues, representing an added value to Mangalitza products. The colour of Mangalitza meat is darker and more intense due to its higher iron content. The frying loss is less for Mangalitza and the shear force is also lower; the meat is tender and softer. The sensory properties of Mangalitza show better values: the steak is tastier, more juicy and tender, and the colour is darker. The meat of Mangalitza pig is delicious, spicy and aroma-rich, the muscle is marbled, excellent for roast and grilled steaks, and has a tender texture. Mangalitza is an excellent raw material of dry meat (ham) products.
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