



## WG1 Poster Presenter Profiles & Abstracts

**Aneka Bauer** – Max Rubner-  
Institute, Kulmbach, Germany



### ■ PROFILE

Aneka Bauer studied Agricultural Biology with emphasis on farm animal biology, and graduated with a Diploma thesis in 2006 at the University of Hohenheim, Germany, followed by a PhD in Agricultural Science (2010) at the Institute of Animal Husbandry and Animal Breeding, Department of Animal Breeding and Regulation Physiology, University of Hohenheim, Germany. Her PhD thesis was on effects of immunological castration on the regulation of metabolism in boars.

Since 2009, she has been a principal scientist in the Max Rubner-Institute, Department of Safety and Quality of Meat in Kulmbach, Germany. She is heading various projects related to meat quality. One project investigates different aspects of meat production with entire male pigs. One question was, if boar carcasses are classified correctly with currently valid formulas.

Relevant publication:

Bauer A. and Judas M., 2014. Schlachtkörperqualität von Masteborn im Vergleich zu Sauen und Börden. *Züchtungskunde* 86 (5/6), 374-389.

### ■ ABSTRACT (WG01P12)

#### *Validity of classification equations for boar carcasses*

The fattening of entire male pigs is an alternative to surgical piglet castration. But there are still some open questions which are investigated in many projects. It is known that boars have a different shape and carcass tissue composition compared to gilts and barrows (e.g. Bauer and Judas, 2014). This may have an impact on the correct estimation of lean meat percentage and weight of carcass parts with classification systems like AutoFOM based on ultrasound image analysis. Thus, we compared carcass data from full manual dissection (Bauer and Judas, 2014) with estimates from AutoFOM 1 and AutoFOM 3 systems. The sample comprised ca. 80 carcasses of boars, gilts and barrows each, representative for German slaughter pigs, with five major morphological types in three weight groups.

The largest deviation was found for boar carcasses. The RSME for lean meat was between 1.9-2.3 for AutoFOM 1 and 3 which is still within the official limits. The lean meat percentage was under-estimated by AutoFOM 1 (bias = -0.8) and over-estimated by AutoFOM 3 (bias = +0.9). The distortion for gilts and barrows was between lower with 0.1-0.3 %-points. Within different morphological types, boars showed deviations in the same range as for some subgroups of gilts and barrows.

The weight estimation of carcass parts for boars resulted in RMSEs of more than 5 % for some parts, e.g. ham. In total, the results were less accurate than for gilts and barrows.

Although distorted, the classification of boar carcasses was within the official limits.

Co-author:

Michael Judas, Max Rubner-Institute,  
Department of Safety and Quality of Meat,  
Kulmbach, Germany