Factsheet Producing and marketing entire male pigs

History

2012 Declaration of Brussels

Target: ending castration in 2018 within the EU

Current EU status

Most countries behind schedule

UK - almost 100% entire male pigs (no castration)

ES - partly castration, depending on end products

NL - over 60% entire male pigs

DE - most castrated male pigs, slowly and carefully moving

DK – discussing; working on animal welfare issues

BE - in progress, moving towards entire male pigs

FR - small part entire male pigs; hardly progress

IT - 100% castrated male pigs

Eastern Europe - no issue; no progress

Nordic countries – very slowly moving

Research

Long term/various subjects throughout the chain

DG Sanco

National projects

(Dis)Advantages boars in the pork supply chain

Pigs An end to painful measures

Farmers

An end to an unpleasant job

Better technical and economic results

Slaughter and processing

Cost of detection system

Market acceptance challenges

Retail and out-of-home

Corporate Social Responsibility

Societal appreciation

Consumers

Hardly knowledge

Golden standard (preventive measures/safety net/no complaints)

Environment

Due to better growth less feed needed

Less feed production less agricultural land needed for feed and less manure.

Barriers

Difficult to change 50 years old habits
Traditional attitudes in supply chain
Lack of knowledge and trust
Strong hesitations
New inline detection system (lack of knowledge and trust)
Genetic selection effective, but long term solution
Strong existing views/resistance to change

Opportunities and benefits

Improving animal welfare >> consumer appreciation Profitable for pig farmers
Contribution to environment >> less feed/sustainable Improving image supply chain

Experiences

UK no problems ES no problems

NL no consumer complaints since introduction boar meat
Consumption in line with European trend
1.1.2014: only pork from entire mail pigs in Dutch supermarkets

Castration and alternatives

Surgical castration as has been implemented for decades whereby the young boar piglets' testicles are cut off.

Immunocastration whereby the boar is injected twice with a substance that that restrains the growth of the testicles.

Non castration, for this optimum husbandry conditions is needed; correct accommodation, genetics, nutrition, hygiene and calm in the shed, play materials.

Surgical castration is (by far) the most common method employed. Immunocastration is used to a lesser extent as it is expensive, labor intensive, retains animal interventions and isn't accepted everywhere by the market. Non castration is the most cost efficient method.

Possibilities

High level of expertise available (www.boars2018.com)
Sharing facts and figures creates trust
High level market intelligence available
Reliable detection method available (proof)
Increased worldwide focus on sustainability and animal welfare

Producing entire male pigs

Combination of preventive measures and safety net at slaughter line Preventive measures: breeding, feeding and farm management Breeding is very (cost) effective, but long term solution Farm management based on do's and don'ts

Do's >> hygiene, group size, feeding system

>> regularity, tranquility/calmness

If not >> undesired, risk on aggressive behavior

Marketing entire male pigs

Large scale sales of boar meat Dutch supermarkets since 2011
No meat from castrated pigs in Dutch supermarkets since 2014
Dutch per capita pork consumption over 2010-2013 developed favorably compared to other countries e.g. France and Belgium.

A carcass that is detected for boar taint has a lower market value, ranging from 15 to 25 euro per tainted carcass. With 4% tainted carcasses of male pigs, this is equal to 0,60 to 1,00 euro over all carcasses of male pigs. This is still considerably lower than the reduction in feed costs of 6,00 euro per carcass of a male pig.

Quality guarantees

Detection for boar taint on line

Example: HNS (human nose system)

A sensory detection system, used in slaughter plants

HNS system applied in commercial slaughterhouses since 2008

HNS system on large scale in slaughterhouses since 2011

(total tests: over 2 million of carcasses)

Proof human nose: the best guarantee control for wine

The HNS system is implemented in a few large slaughterhouses in

Belgium, Germany and The Netherlands and also used by one in France.

Research shows that meat quality is based on meat-fat relations.

This can be unfavorable but can be the case with all pigs.

Good nutrition at the end of the fattening period can eliminate this.

Meat with boar taint: no waste

Boar tainted meat is not wasted, but fully used. The meat can be used for all pork products that are not sold as fresh meat. Examples of these products are Bacon, luncheon meat, sliced sausages, salami, farmers sausage, ham, fricandeau, liver sausage, black pudding.

Characteristics HNS system

Scoring scale (yes-no or 5 point scoring scale)
Heating of neck fat with heated metal plate
(Neck is preferred to belly for reasons of convenience)

Maximum 30 minutes by trained assessor, followed by minimum rest of 15 minutes Selection/training protocol assessors

sensitive to androstenone and skatole solutions

3 day training in laboratory setting

evaluation performance at slaughter line compared to trainer

Daily control of each assessor performance
Weekly quality assessment of each assessor
Slaughter line speed up to 650 pigs/hour
Located in slaughter line after splitting and before cooling area

Commercial application HNS system

Applied in a few large slaughter plants in BE, DE and NL Mean percentage boar taint detection: around 4 Spread from 10% to close to 0% per farm

Detection as predictor of consumer perception

Any detection system should predict consumer perception as good as possible. HNS system is compared with the use of androstenone or skatole as predictors. HNS system performed best, followed by skatole.

Conclusive

Boars is only design challenge (not a problem)

Strong existing views/resistance to change

Barriers, but also benefits and solutions

Consumer golden standard (quality guarantees)

Detection: proof of pudding in eating

Do's and don'ts boar management available

Lower food print boars (5 - 8%)

Genetic measures effective and in use

Quality guaranteed pork from entire male pigs possible

Worldwide focus on sustainability/animal welfare increasing

Brussels declaration: 2018 nearby