

## Effects of Methods of Confinement during Transportation of Market Pigs on Meat Quality

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**Abstract :** The objective of this study was to compare the results of transport of slaughter pigs to slaughterhouse by 2 methods, i.e. individual confined and group confined on the truck on meat quality. The pigs were transported for 1 h on a distance of 70 km. The stocking densities were 0.35 m<sup>2</sup>/pig and 0.48 m<sup>2</sup> for group and individual crate treatment, respectively. It was found that meat quality of pigs transported by 2 different methods as measured in terms of pH level (at 45 min and 48 hr post mortem), color (brightness, redness and yellowness) and water holding capacity was not significantly different.

**Keywords :** market pig, transportation, meat quality, confinement

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