

Warthog, a potential meat source?

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Physical and chemical quality characteristics of warthog (*Phacochoerus aethiopicus*) meat

Abstract

The warthog (*Phacochoerus aethiopicus*), a game species from Africa, has been evaluated in this study as a potential meat source according to carcass and meat quality characteristics.

Dressing percentage, calculated on the basis of cold carcass weight without skin and head, presents a value of 52 %. The contribution of the shoulder (37 %), loin (7 %), back (9 %), belly (14 %) and hind legs (32 %) to the cold carcass weight also differ substantially from that found for the domestic pig. However, pH60min (6.32), pH24h, (5.49), drip loss (2.76 %), cooking loss (16.79 %), shear force (3.36 kg), colour characteristics CIEL (46.37), CIEa* (5.06) and CIEb* (9.21), moisture (74.04 %), lipid (1.69 %), protein (22.14 %) and ash (1.29 %) compared well to literature values for meat from other pig species. The fatty acid profile of the meat differs substantially from other pig species, with unsaturated, mono-unsaturated, and polyunsaturated fatty acid contents of 35.75, 16.70 and 47.56 %, respectively, resulting in a polyunsaturated:saturated fatty acid ratio of 1.33.

It has been concluded from this study that warthogs provide a meat source suitable for human consumption that can also be promoted on its health properties.

Key words:

carcass characteristics, chemical composition, physical characteristics, warthog meat

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