

THE INFLUENCE OF ECO-GENETIC VARIETIES OF THE MANGALIȚA BREED ON THE CHEMICAL COMPOSITION OF THE MEAT AND THE PROFILE OF FATTY ACIDS IN THE MEAT

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Abstract

The growing number of consumers of meat and products derived from meat obtained from the Balkan breed of Mangalita pigs, shows a definite concern about the nutritional and healthological quality of food products derived from some breeds of pigs. This is also the reason why, for a certain period of time, the Mangalița breed has started to re-enter the attention and concerns of breeders in Romania, becoming a biological material for the export of live animals.

Within the present research protocol, the aim was to investigate the possible influences of the eco-genetic varieties belonging to Mangalița pigs (blonde, black and red-brick varieties) on the chemical composition of the meat and the profile of fatty acids, analyzes carried out at the level of the Gluteus medius muscle.

Following the research and observations undertaken, it can be stated that, although raised in the same system, fed with the same category of feed and having similar ages and body masses, the quality characteristics of the meat varied between individuals, corresponding to the eco-genetic type.

Regarding fat composition, a higher proportion of n-3 and n-6 polyunsaturated fatty acids (PUFA) was identified in pigs belonging to the red-brick variety, while the ratio between them was significantly more balanced, compared to the others varieties.

The ratio of polyunsaturated fatty acids to saturated fatty acids (PUFA/SFA) was not significantly different between groups, while the ratio of monounsaturated fatty acids to saturated fatty acids (MUFA/SFA) was significantly lower in pigs brick-red.

In conclusion, we can state that within the Mangalița breed, there are certain chemical characteristics of the meat, which vary according to the eco-genetic type, a fact that increases the importance of exploiting this breed in different technological systems.

Key words: *eco-genetic varieties, Mangalița, meat quality, color*