

The Nero d'Abruzzo pig is an autochthonous breed from Abruzzi region, in the center-south of Italy, characterized by dark color and high rusticity. It is reared outdoors in disadvantaged areas for the production of fresh meat and traditional seasoned salami.

## MATERIALS AND METHODS

- After slaughter: dressing percentage, fat thickness and pH45
- At 24h post-mortem: pH24, drip loss, cooking loss and meat colour. Chemical composition (moisture, total lipids, fatty acids profile).
- At 24h, 3 and 7 days after slaughter: lipid oxidation (TBARS test).

	NA	CH
<b>pH<sub>45</sub></b>	6,17 ± 0,09	6,19 ± 0,10
<b>pH<sub>24</sub></b>	5,51 ± 0,14	5,41 ± 0,21
<b>Drip Loss</b>	6,57 ± 2,21	5,22 ± 1,67
<b>Cooking Loss</b>	23,13 ± 1,85	22,88 ± 1,23

❑ NA pig showed lower growth rate and .... when compared to CH pigs. This considerable difference is likely to be due to the fact that the CT was never submitted to modern selecting schemes and with the goals of fast growth rate and lean meat production