

Pork 509 – Improving Pork Quality
June 29, 2018; 9:00 am to 3:00 pm
Department of Animal Sciences, The Ohio State University
2029 Fyffe Court, Columbus, OH 43210

- 9:00 am Welcome: OSU Faculty & Ohio Pork Council
- 9:10 Defining Pork Quality and Consumer perception – Steve Moeller (40 min)
- 9:50 Critical Control Points and strategies to improve Pork Quality
Welfare and Handling - farm, transport and plant – Monique Paris-Garcia (20 min)
- Genetic Considerations – Breed effects, major genes, and commercial production reality – Steve Moeller (20 min)
- Nutrition – Feedstuff effects, time off feed, feed additives – Eric England (30 min)
- 11:00 Measuring Pork Quality
Visual Quality Measures – Color, Firmness, Wetness, & Marbling Scoring Systems – Lyda Garcia (20 min)
- Functionality and Processing Characteristics – Objective assessment of pH, water holding capacity, shear force assessment, and relationships among traits – Eric England (30 min)
- Packer Role - Time in lairage, handling, stunning method, chilling method, which measures are used to determine and sort quality. – Steve Moeller (20 min)
- 12:10 Q & A, Lunch, Mini-taste Panel
- 1:00 Hands-on Carcass and Meat Quality Assessment
Pork Quality Assessment – Locations, instruments, and comparison with standards - Lyda Garcia
- Variation in visual/subjective, objective, and taste-panel for pork loins – Team
- Influence of enhancement – demonstration, impact on eating quality - Team
- Shear Force Assessment – Demonstration – Eric England
- Comparison of Taste Panel and Measures of Quality
- 2:30 Current Industry Issues and Challenges – Q&A and Ohio Update