tranches uniformes, d'excellent aspect commercial et de valeur nutritionnelle supérieure, d'un bout à l'autre du morceau, une nouvelle méthode de fabrication est suggérée et décrite. Elle consiste principalement à n'utiliser que les muscles cruraux internes et postérieurs et à destiner les autres muscles du membre postérieur à la fabrication de nouveaux produits.

SUMMARY

STUDIES ON THE QUALITY OF HAM SLICES PROCESSED IN THE PARIS STYLE « JAMBON DE PARIS ». I. — MUSCULAR ANATOMY OF THE SLICES. CAUSES OF VARIATION AND REMEDIES

The muscular composition (relative area of each muscle) was studied in slices taken at ten levels of the ham, processed in the « Paris Ham » style. From the anterior to the posterior part, a wide variation existed between slices in their composition. This could be explained by the variation in the anatomical composition of the ham (partly influenced by conformation) and mainly by the processing factors. In particular, it was shown that because of the pressure imposed by moulding after boning, the shank muscles were inserted inside the ham. The presence of these muscles largely decreased the value of the third posterior part of the ham which then consisted of many small muscles with a rather large amount of connective tissue. Therefore it is suggested that a differential price should be applied between the hind part of Paris ham and the forepart where the slices have a better appearance due to a small number of large muscles.

The type of mould affects more or less the magnitude of the deformations which occur during processing. To reduce to a minimum the anatomical varation and to obtain uniform slices with an excellent commercial aspect and a higher overall nutritional value, a new method of processing is suggested and described. It mainly consists of using only muscles of the internal and posterior part of the thigh for ham, the remaining muscles of the thigh being employed for other new products.

ANALYSE DES SÉQUENCES ALIMENTAIRES DU PORC NOURRI « AD LIBITUM »

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RÉSUMÉ

Des appareillages d'enregistrement continu, automatique et de longue durée des prises solide et liquide du Porc nourri à volonté sont décrits.

Ces dispositifs ont été utilisés pour enregistrer la consommation de 10 Porcs mâles en crois-

sance d'un poids compris entre 65 et 75 kg et de 2 porcs miniatures mâles, jeunes adultes de même poids. Le porc isolé au cours du nycthémère fait de nombreux repas, de dimension variable, séparés par des intervalles également variables. Il se nourrit davantage le jour que la nuit. Pour un porc d'une souche donnée et sur de courtes périodes (48-72 heures), le nombre, la durée et la répartition des repas au cours de 24 heures sont reproductibles d'un jour à l'autre.

En ce qui concerne les prises d'eau, les sujets étudiés ont bu en moyenne de 10 à 14 fois par jour (durée : 16 à 19 secondes), un repas liquide étant toujours associé à un repas solide.

SUMMARY

ANALYSIS OF FEEDING SEQUENCES IN *AD LIBITUM* FED PIGS

Apparatusses for continuous, automatic and long lasting recordings of the intake of solid and liquid food in *ad libitum* fed pigs, are described.

This device was used to record the food intake in 10 growing male pigs weighing between 65 and 75 kg. Two young adult miniature male pigs of identical weights were also used.

The isolated pig during the circadian cycle takes several meals of various volumes, separated by variable intervals. The meals are rather taken the day than the night. For a pig of a given strain and over short periods (48-72 hours), the number, duration and distribution of the meals during the course of 24 hours are reproducible from one day to another.

As regards the water intake, the subjects studied drank, on an average 10-14 times per day (duration : 16-19 seconds) a liquid meal being always connected with a solid one.