

**The simulation model « Porsim »
Decision aid in pig production**

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A pig production simulation model (Porsim) intended for analysis of investments and management forecasting, was developed by l'Institut Technique du Porc (I.T.P.) with the aim of providing specialists with an aid for decisions in pig production. The model can be used in a centralized or decentralized system with a mini or microcomputer, respectively for analysing creation or extrusion projects, technical changes and for the subsequent control of operating cost.

The model allows both a technical and financial planning, generating plans and stocks in physical and monetary terms on various periods of time (weeks, months, trimester, semester, years) according to users. Inputs involve time variables as well as technical economic structural and financial variables. Outputs concern herd management, productivity, turn-over, animal feeding, as well as treasury and operating accountancy, balances and the analysis of main results shown on a graph.

The components of the model are described, their interaction and the operating rules of the system discussed.

Owing to the development of microcomputory, the perspectives of this model are large because of the possibilities of connections with information networks.

**CARCASSES ET VIANDES
CARCASSES AND MEAT QUALITY**

**Effect of production and slaughter conditions
on the physical characteristics and organoleptic qualities of pig meat**

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This paper gives a survey of present knowledge about the various factors involved in pig production and slaughtering liable to affect the physical characteristics and organoleptic qualities of pig meat (lean tissue). After a short recall of the definition and determinism of these main qualities, the effects of the following factors were examined :

- rearing conditions : feeding and housing,
- sex and slaughter weight,
- genetic factors : breed, selection on fattening performance and carcass quality, halothane sensitivity,
- slaughtering conditions : transport and waiting at the slaughter house, slaughter technique and carcass dressing.

It was observed that the organoleptic qualities were mainly affected by feeding and genetic characteristics of the animal, whereas the physical characteristics were more affected by the genetic characteristics and slaughter conditions. It was concluded that to obtain the best physical and organoleptic qualities of pig meat an effort had to be made at the different steps of carcass production, i.e., from selection up to the ultimate stages of slaughtering.