

Male Fatteners without Boar Taint

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Challenges: Reduction of Boar Taint



Directly after collection, the semen quality is controlled and the semen is diluted before packaging.





Each order is registered individually and assigned to the respective insemination technician.



The delivery vehicles contain specific temperature controlled boxes for the transportation of the semen tubes to the farms.



The farmer inseminates the sows with the selected semen.



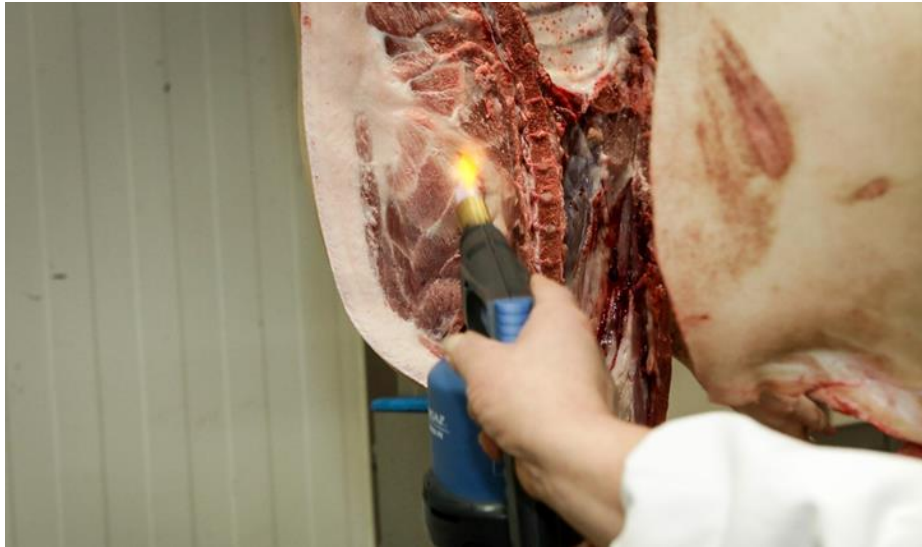
The suckling piglets spend the first four weeks with their mother.



Afterwards, the male and female piglets are raised together at the flat deck.



For the fattening period, the animals are separated according to their sex.



Each boar carcass is checked by an independent certification body for possible odour deviations. For this purpose, a certain area of the adipose tissue in the neck is heated...



... and checked by specially trained, odour-sensitive personnel for possible deviations.



Carcasses with potentially conspicuous odours are separated.



Consumers are able to purchase meat with less odour.