

Influence of Raising Method and Dietary Olive Cake Supplementation on the Physicochemical Composition of Bísaro Pork Loins: A Comparative Analysis

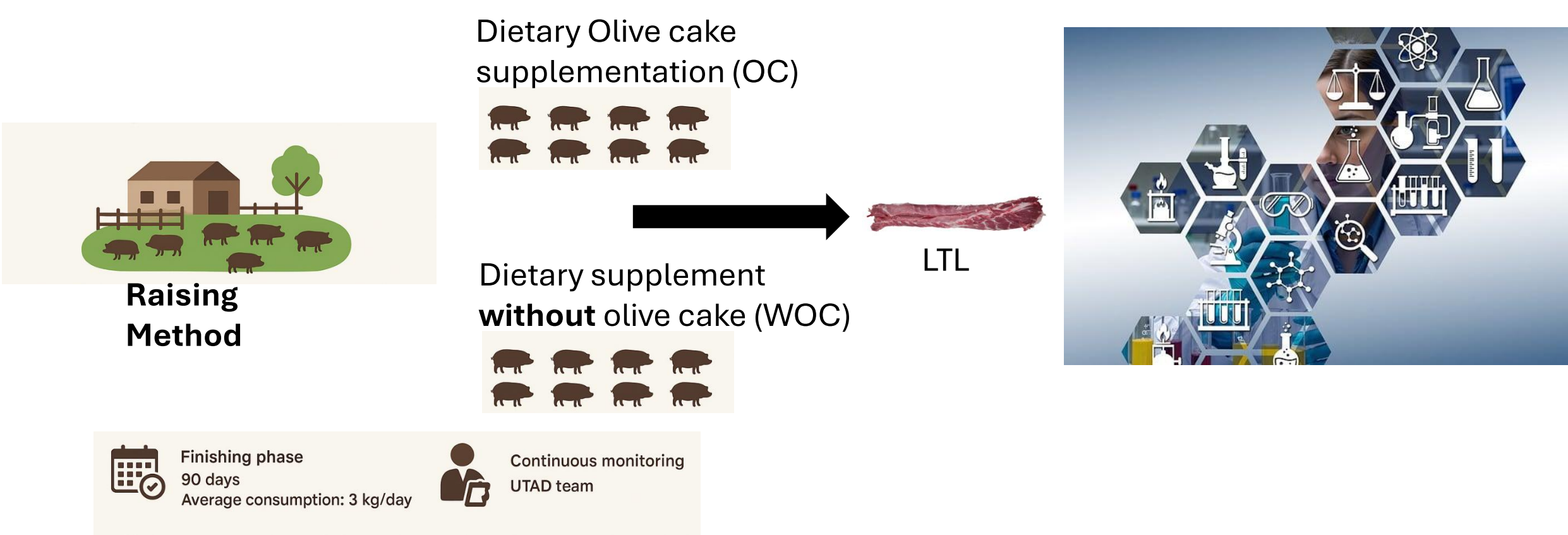
Sandra Rodrigues ^{1,2}, Ana Leite ^{1,2}, Lia Vasconcelos ^{1,2}, and Alfredo Teixeira ^{1,2}

¹ Centro de Investigação de Montanha (CIMO), Instituto Politécnico de Bragança, Campus de Santa Apolónia, 5300-253 Bragança, Portugal
² Laboratório Associado para a Sustentabilidade e Tecnologia em Regiões de Montanha (SusTec), Instituto Politécnico de Bragança, Campus de Santa Apolónia, 5300-253 Bragança, Portugal

Introduction

Olive oil production is an important agricultural activity in the European Union, especially in countries such as Spain, Italy, Greece, and Portugal, generating by-products that can be used in animal feed. In pig farming, both intensive systems, focused on high productivity, and extensive systems, which prioritize animal welfare and product quality, coexist. The consumption of meat from extensive systems is increasing due to the perception of greater naturalness, sustainability, and food safety.

Materials and Methods



Results and Discussion

