Figure 1: Dorsal Gland cut off [bottom left hand corner of the picture] and eviceration begins

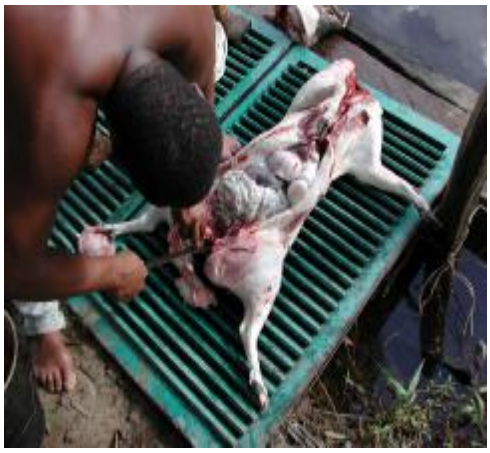

Figure 2: Eviseration of the Peccaram carcass

Figure 3: Removal of Testicular and Glandular Tissues

Figure 4: Removal of Testicular and Glandular tissue

Figure 5: The Four Quarters

Figure 6: The Four Quarters of the Peccaram Carcass

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2. Not Skinning the Animal

If the hair is going to be burned - hold the animal over a fire and slowly roast off the hair, then scrape and follow the procedure as described below.

If the hair is going to be scraped off with boiling water then follow the steps as shown in Figures 156 to 161.

Place the Peccary on its back. Starting at the anus, cut through the skin around the anus (and sows genitals as applicable). Pull colon free far enough to tie off with string. Normally, at this point you will need to clean fecal matter which was "produced" during this step. Be sure to clean knife and area thoroughly with water to prevent contamination with meat during remainder of the dressing process (Figure 162).

Next slit the abdomen using your fingers to guide the knife and keep the blade away from the stomach and intestines. Remember keep the knife at a low angle and cut only deep enough to slice through the skin. You can split the rib cage next (Figure 163).

The diaphragm separates the chest and body cavities and must be cut away. Reach inside the chest cavity and loosen the heart, liver, and lungs from connective tissues. Use a plastic bag to put the heart and liver in.

Roll the carcass on its side so you can remove the entrails. Most of the entrails will pull away easily. Carefully cut and loosen any connective tissues-Pay attention NOT to puncture the bladder. Ensure the colon and anus which were tied with string pull back through the pelvic channel.

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CARCASS EVALUATION OF AN OLD MALE PECCARY

The carcass data on the male slaughtered in French Guiana in Figures 157 to 168 are presented below.

Estimated Age >10 Years: Estimated Live Weight = 29.47 kg.

Carcass Component	**Weight (kg)**	**% Live Weight.**	**% Carcass**
Head	3.07	10.25	
Liver, Heart, Lungs	0.91	3.10	
Stomach &Intestines	2.90	9.68	
Front Leg (left)	4.25	14.19	19.0
Ribs	2.27	7.58	12.4
Front Leg (right)	4.10	13.69	18.4
Ribs	2.53	8.45	11.4
Hind Leg & Foot (L)	4.45	14.86	20.0
Hind Leg & Foot (R)	4.19	13.99	18.8
Hind Gland	0.16	0.53	
Blood	0.64	2.13	
TOTAL	**29.95**	**98.45**	**100.0**

DRESSING PERCENTAGE = (21.79/29.47) x 100/1 = 73.9 %

Subsequent to this in Trinidad and Tobago we were able to describe different cuts for the peccary carcass along those already known for the Domestic Pig. These are shown in Figures 169 to 173.

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THE FABRICATION OF A PECCARY CARCASS

Figure 7: The Left Half of a Peccary Carcass

Figure 8: The Right Half of a Peccary Carcass

Figure 9: The Left Leg of a peccary Carcass

Figure 10: The Disected Sholder of a Peccary Carcass

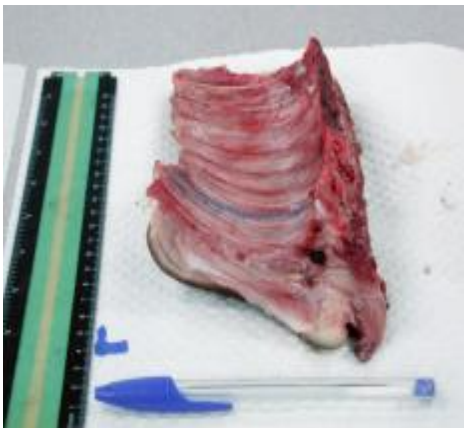

Figure 11: The Ribs of a peccary Carcass

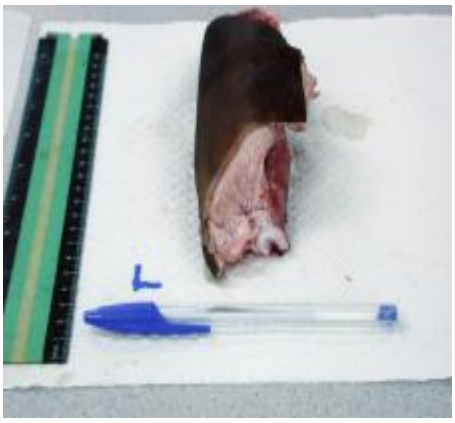

Figure 12: The Loin of a Peccary Carcass

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Animal Carcass Fabrication:

Animal carcass fabrication is defined as the cutting up of the carcass into its component parts for culinary purposes. This is necessary for the following reasons:

1. in order to obtain the maximum added value from each cut of meat;
2. to be able to have cuts of meat suited to specific or specialized dishes;
3. to be able to get the highest price possible for the higher valued cuts;
4. to be able to make the best possible use of the carcass;

Table 23: The Names of the different wholesale cuts of a Quenk/ Peccary Carcass

English	**French**	**Spanish**	**Portuguese**	**Dutch**	**% Carcass Weight**
Head	Tete	Cabeza	Cabeca		
Loin Chop/ Tenderloin	Cadre & Filet	Lomo/ Filete/ Solomillo	Lombo/		18 %
Belly	Plait de Cotes & Poitrine	Barriga/ vientre	Barriga, bojo		8 %
Blade Bone	Palette	Paletilla	Paleta		34 % includes Blade Bone and Spare ribs
Spare Ribs	Echine	Costillas	Costela		
Hand, Hock and Knuckle	Jambonneau & Pied	Mano y pieds			6 %
Leg	Jambon/ Jambe	Pierna	Perna		34 %

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Viewing Activity

The following Video Tapes would help you to have a permanent understanding of the above Figure:

Beef
#15: Beef Slaughter and Dressing VHS: 18 minutes

Do you know what is Dressing of Beef Cattle or of an animal?

Mutton
#38: Lamb Slaughter and Dressing VHS: 28 minutes

Pork
#67: Swine Slaughter and Dressing VHS: 30 minutes

The above videos are available for your viewing at the Audio Visuals Room on the 3rd Floor of the UWI Main Library. But you will have to make an appointment to view with the Librarian on the third floor.
They were purchased especially for you so please do make proper use of them.

The Making of Meat from Muscle

The muscle on the animal at slaughter is living tissue with complex biochemical and physiological properties. We impose a series of treatments, changing its temperature, tension, and fluid and gaseous environment, and it changes from muscle to meat.

Living muscle

In living muscle, the complete oxidation of carbohydrate to carbon dioxide and water requires oxygen, and it releases a lot of energy. Much of this energy is captured by adding a phosphate group to another molecule that already has two phosphate groups. Thus, adenosine diphosphate (ADP) is converted to adenosine triphosphate (ATP). The ATP molecule carries this energy within the muscle fibre, and it may be released to another

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biochemical system by cleaving off the added phosphate (ATP ADP + P). Muscle contraction is a primary user of ATP in the living animal, but substantial amounts of ATP are used by the membranes around and within the fibre for maintaining ionic concentration gradients. One molecule of a carbohydrate may be combined with oxygen to add a phosphate group to each of 36 molecules of ADP. In addition to 36 molecules of ATP, this produces carbon dioxide and water. However, if the muscle is without oxygen (anoxic) after slaughter, the most it can normally gain by oxidizing each carbohydrate molecule is two molecules of ATP.

After exsanguinations [Bleeding]

Once the animal has been exsanguinated, the oxygen within the muscles is rapidly exhausted, and the process of converting muscle to meat really begins.

Effect of pH on meat quality - water-holding

The pH of meat generally declines after slaughter - the lactate accumulates as a byproduct of the process that releases energy in an attempt to keep the cell alive.

If dried meat protein is rehydrated by exposure to increasingly damp air, three water compartments may be detected by the way in which water is taken up: 4% of the water becomes firmly bound as a monolayer round muscle proteins, another 4% is taken up as looser second layer, and 10% of the water accumulates loosely between protein molecules.

The contribution of ante mortem extracellular fluid to meat exudate is unknown, but the extracellular space in muscle is greatly increased after short periods of muscle activity. Thus, the efflux of fluid from the vasculature into the carcass muscles is of potential interest. A high volume of free water within muscles may accelerate the rate of glycolysis.

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Activity: Reading

Please Read :

THE RAW MATERIAL: THE STRIATED MUSCLE STREAK

* Translated from: SOCOPA 1984. Les Viandes Hygiène - Technologie: Informations Techniques des Services Veterinaires, N°s 88 à 91, by Gail Young Research/Laboratory Technician, Dept. of Food Production, Fac. of Agriculture and Natural Sciences, The University of the West Indies, St. Augustine Campus, Rep. of Trinidad and Tobago, WI., and L. Sagarra,

This was translated from French especially for you to be able to read for this course. ***So Read It!!!!!!!***

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