



English

Summary

**RESPONSE OF PIGS TO
SLAUGHTER STRESS:
PREDOMINANCE OF THE
HALOTHANE SENSITIVITY
ALLELE**

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In pigs, breed (Large White and Pietrain) and halothane type (NN and Nn influence physiological characteristics during stress and at rest. Initial post-mortem metabolism is influenced by the presence or absence of a single halothane allele (n) and by stress immediately before stunning. Ultimate pH, however, is influenced by slaughter conditions, in particular by the amount of aggressive interactions.
Key words : pigs, breed, halothane, stress, slaughter conditions, meat quality

**VEROTOXIC E. COLI: E. COLI
O157:H7, ETC.
NO MAJOR RISK IN
SLAUGHTERING-CUTTING OF
PORK**

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Verotoxic E. coli strains (VTEC) do not at present seem to represent a major hazard in the slaughtering-cutting of pork. In our study on 4469 samples (carcasses and cuts, faeces, environment) analysed by PCR, the serotype verotoxic E. coli O157:H7 most often implicated in serious human

illnesses such as haemolytic uraemic syndrome, was never detected. 12% of the carcass and cut samples were VTEC-positive, but none of the isolates seemed potentially pathogenic in humans.

Key words: E. coli O157:H7, pork, serotype, verotoxic, VTEC, pathogen.

**TO INNOVATE IN BOVINE MEAT
INDUSTRY :
SOME FIRMS AS SAMPLES.
BARRÉ D.**

During the past few years, product innovations in the bovine meat sector have been quite numerous. Three firms are good samples to figure out possible choices, difficulties in setting up and marketing policies.

Key words : bovine meat, innovation, minced meat, processing, small and middle sized firms, distribution.

**PRODUCT CONFORMITY
CERTIFICATION IS BECOMING
MANDATORY FOR PIG FARMING
MANSANT P.**

The first BSE crisis generated a demand for naturalness in stock farming practice. The pork industry has responded with product conformity certification that though adding little value, has concerned significant volumes of fresh pork. The second BSE crisis should accentuate and broaden this trend, but truly novel pork that can be sold in added value cured products remains to be invented.

Key words: pork, segmentation, certification, food safety, naturalness, BSE, quality