

# **Effects of Feeding DDGS to Grow-Finish Pigs on Growth Performance, Carcass Quality, and Pork Quality**

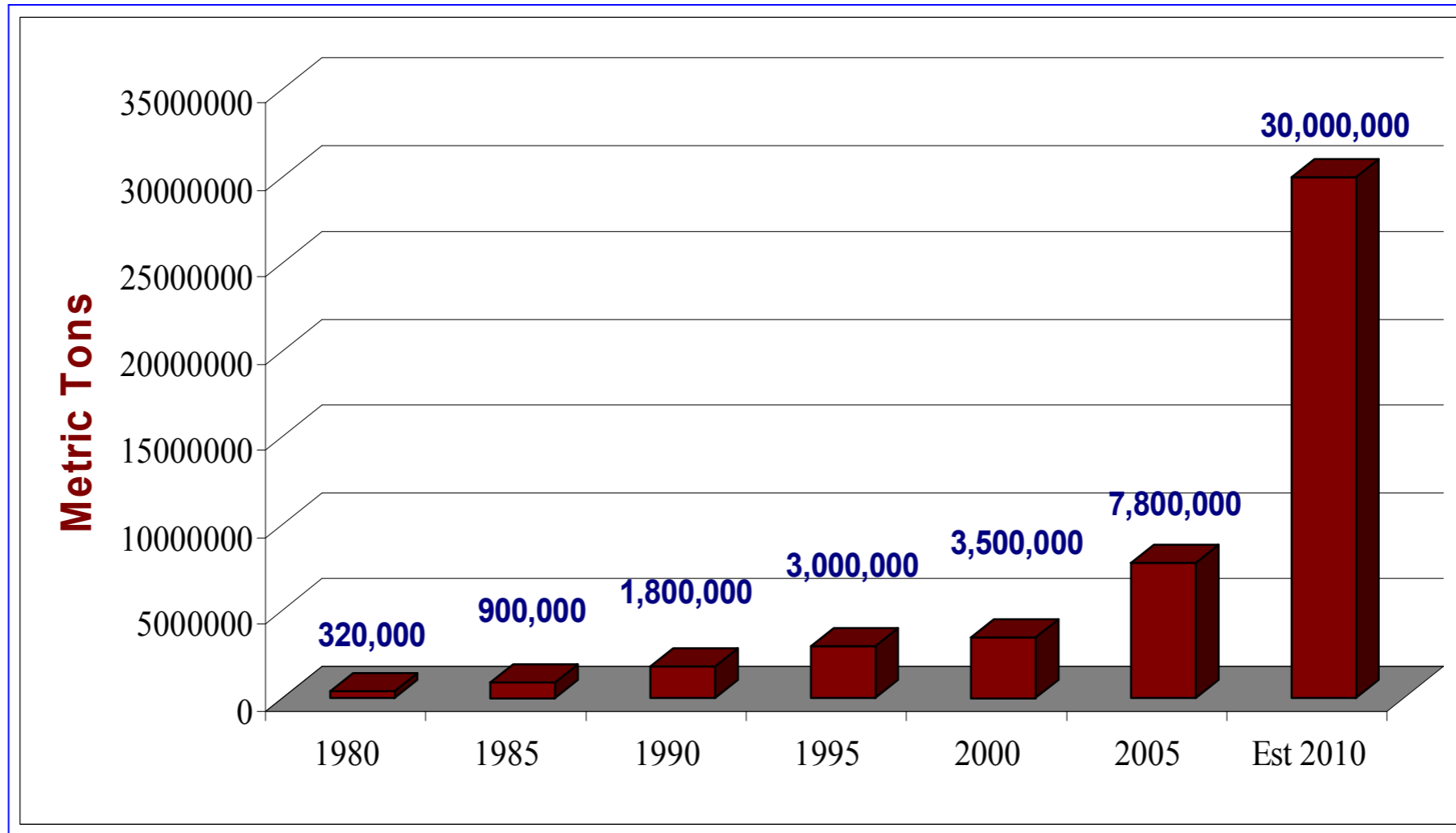
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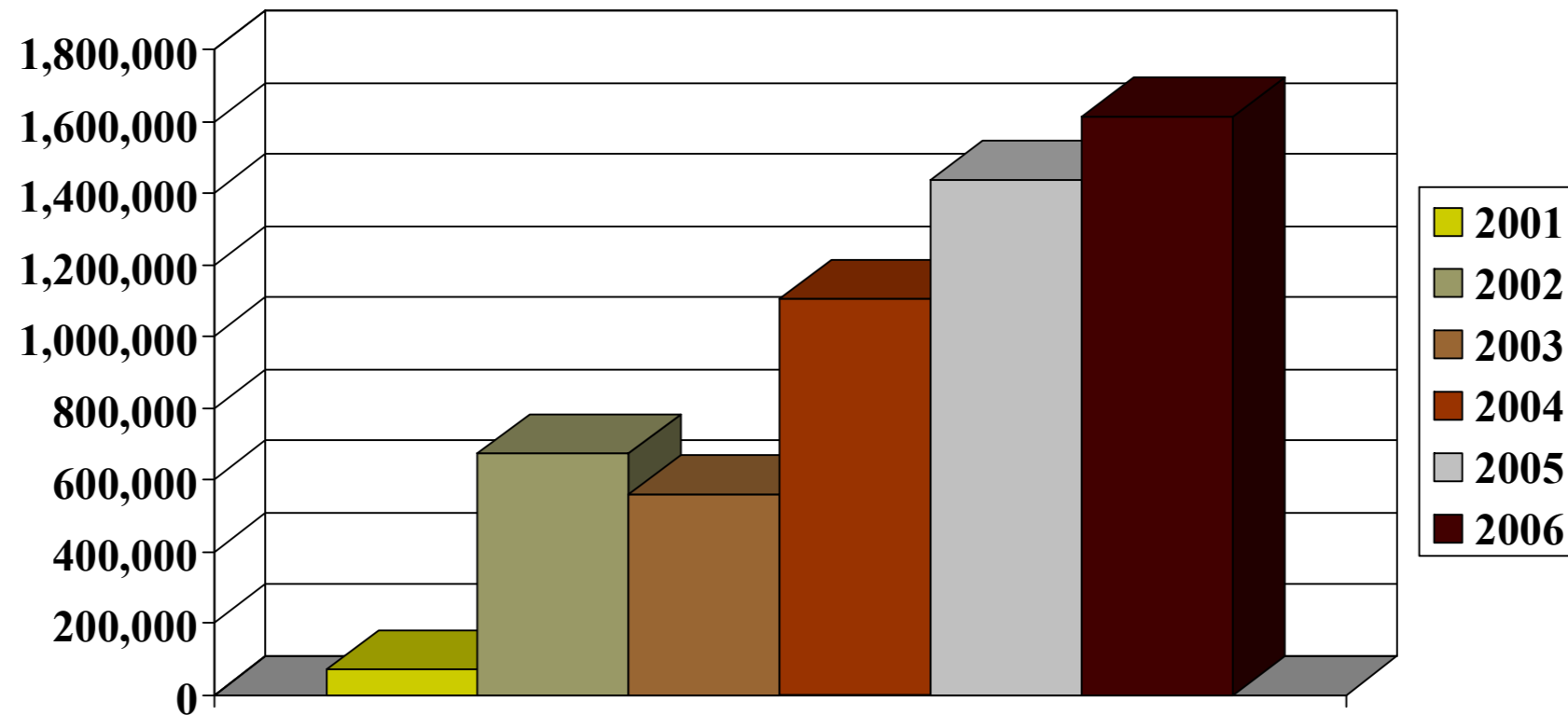
University of Minnesota

## North American DDGS Production



Source: Sean Broderick, Commodity Specialists Company

# Estimated DDGS Usage in U.S. Swine Feeds 2001-2006 (Metric Tonnes)





# Current Commercial Dietary DDGS Inclusion Rates and Estimated Usage

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- Grower-finisher diets ~85-90%
  - 10-15% dietary inclusion rates
  
- Sow diets ~5-10%
  - Gestation - up to 30% dietary inclusion
  - Lactation - 5-10% of the diet
  
- Late nursery diets < 5%
  - Added at 5-10% of the diet

## Study 1 – “Worst Case Scenario”

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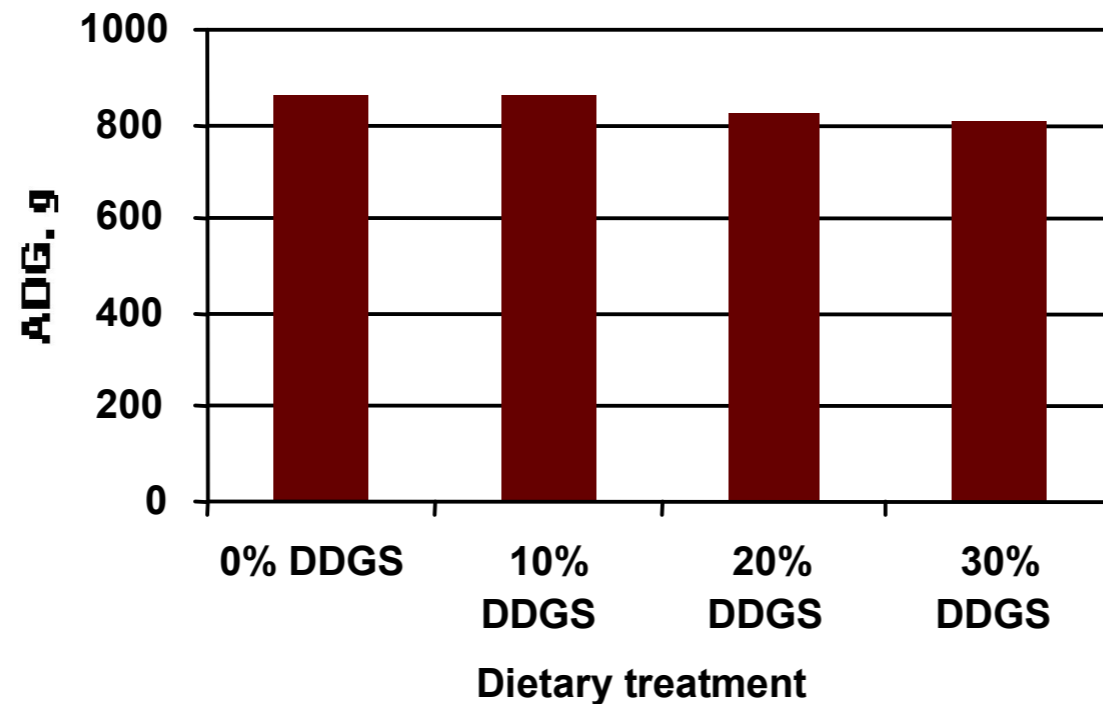


# Materials and Methods

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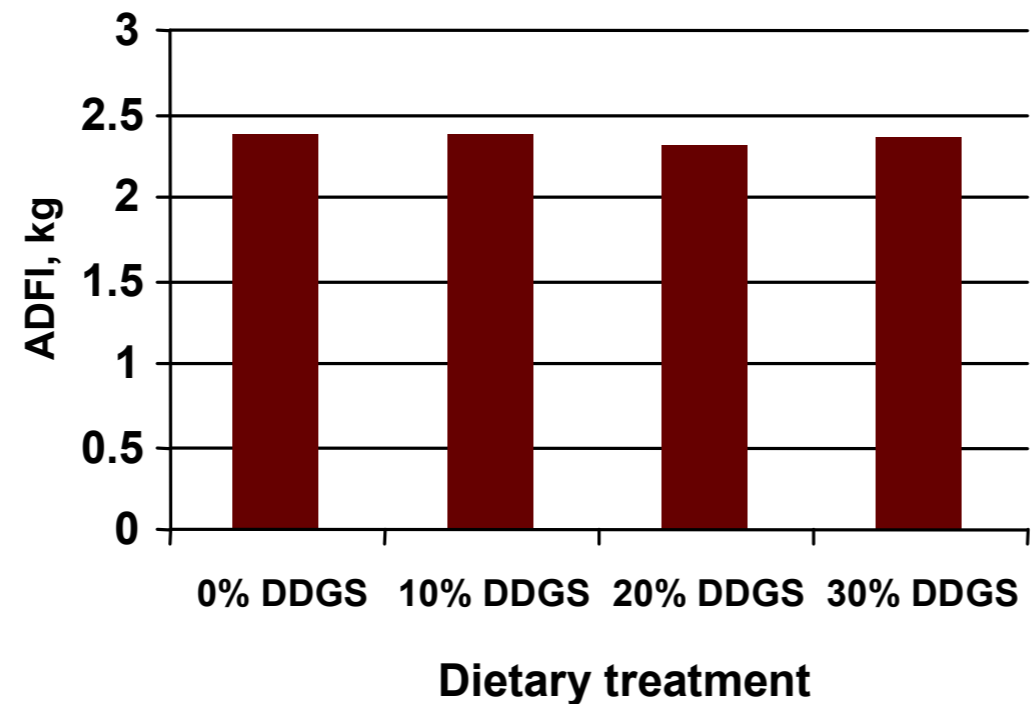
- 240 crossbred pigs (~ 63 lbs initial BW)
  - Grow-finish facilities at WCROC – Morris, MN
  - Blocked by weight, gender and litter
  - Blocks randomly assigned to 1 of 4 diet sequences
    - 5-phase feeding program
  - 0, 10, 20, or 30% DDGS diets **formulated on total lysine basis**
  - **Diets contained up to 4% soybean oil** as a supplemental fat source
  - 24 pens, 10 pigs/pen, 6 replications/trt

# Effect of Dietary DDGS Level on Overall ADG of Grow-Finish Pigs



0 % and 10 % DDGS > 20% and 30% DDGS (P < .10)

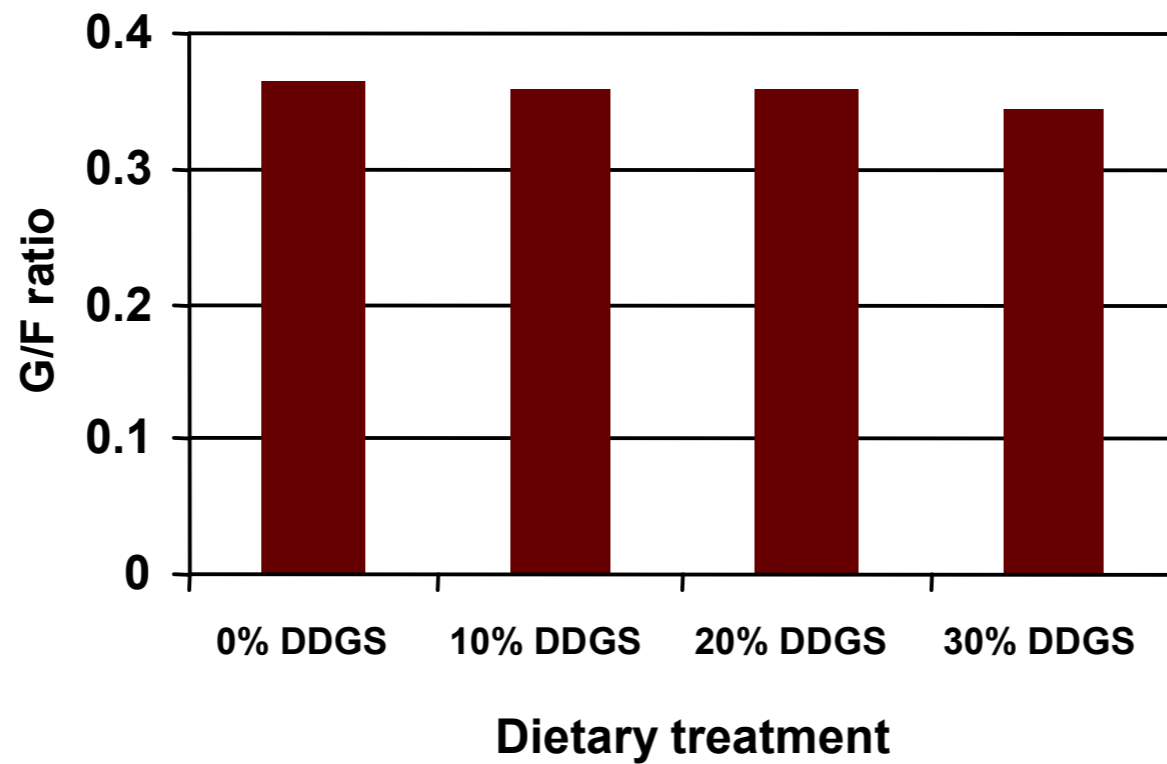
# Effect of Dietary DDGS Level on Overall ADFI of Grow-Finish Pigs



No significant differences among dietary treatments

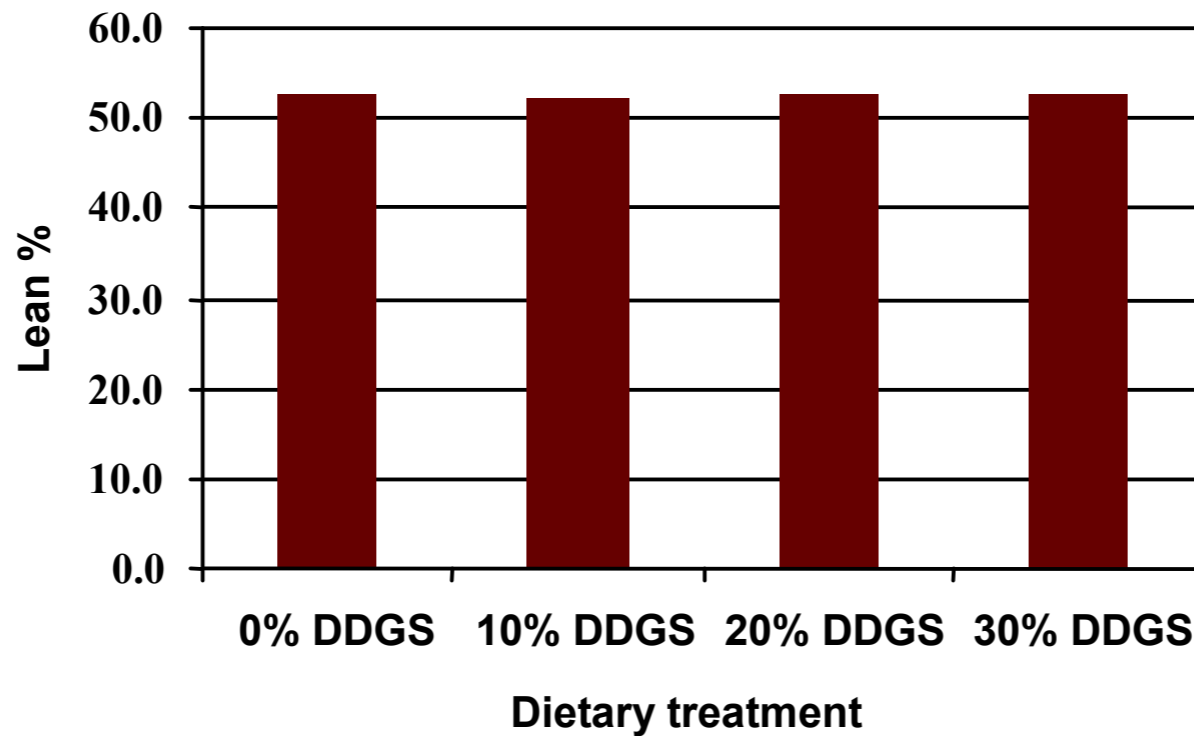


# Effect of Dietary DDGS Level on Overall G/F of Grow-Finish Pigs



0 %, 10 % and 20% DDGS > 30% DDGS (P < .10)

# Effect of Dietary DDGS Level on % Carcass Lean



No significant differences among dietary treatments

## Effect of Dietary DDGS Level on Carcass Characteristics of Grow-Finish Pigs

	0% DDGS	10% DDGS	20% DDGS	30% DDGS
<b>Slaughter weight, lbs</b>	258	263	249	247
<b>Carcass weight, lbs</b>	189 <sup>c</sup>	191 <sup>c</sup>	180 <sup>d</sup>	178 <sup>d</sup>
<b>Dressing %</b>	73.4 <sup>c</sup>	72.8 <sup>c</sup>	72.1 <sup>d</sup>	71.9 <sup>d</sup>
<b>Fat depth, in.</b>	0.85	0.87	0.84	0.82
<b>Loin depth, in.</b>	2.26 <sup>ac</sup>	2.16 <sup>b</sup>	2.19 <sup>c</sup>	2.06 <sup>d</sup>
<b>% Lean</b>	52.6	52.0	52.6	52.5

a, b Means within row with unlike superscripts differ (P < .05).

c, d Means within row with unlike superscripts differ (P < .10).

## Muscle Quality Characteristics from Grow-Finish Pigs Fed Diets Containing 0, 10, 20, and 30% DDGS

Trait	0 %	10 %	20 %	30 %	RMSE
L <sup>*a</sup>	54.3	55.1	55.8	55.5	2.9
Color score <sup>b</sup>	3.2	3.2	3.1	3.1	0.8
Firmness score <sup>c</sup>	2.2	2.0	2.1	2.1	0.5
Marbling score <sup>d</sup>	1.9	1.9	1.7	1.9	0.6
Ultimate pH	5.6	5.6	5.6	5.6	0.2
11-d purge loss, %	2.1 <sup>f</sup>	2.4 <sup>fg</sup>	2.8 <sup>g</sup>	2.5 <sup>fg</sup>	1.2
24-h drip loss	0.7	0.7	0.7	0.7	0.2
Cooking loss, %	18.7	18.5	18.3	18.8	2.6
Total moisture loss <sup>e</sup> , %	21.4	21.5	21.8	22.1	3.1
Warner-Bratzler shear force, kg	3.4	3.4	3.3	3.3	0.5

<sup>a</sup> 0 = black, 100 = white

<sup>b</sup> 1=pale pinkish gray/white; 2=grayish pink; 3=reddish pink; 4=dark reddish pink; 5=purplish red; 6=dark purplish red

<sup>c</sup> 1 = soft, 2 = firm, 3 = very firm

<sup>d</sup> Visual scale approximates % intramuscular fat content (NPPC, 1999)

<sup>e</sup> Total moisture loss = 11-d purge loss + 24-h drip loss + cooking loss

## **Fat Quality Characteristics of Market Pigs Fed Corn-Soy Diets Containing 0, 10, 20, and 30% DDGS**

	<b>0 %</b>	<b>10%</b>	<b>20%</b>	<b>30%</b>
<b>Belly thickness, cm</b>	<b>3.15<sup>a</sup></b>	<b>3.00<sup>a,b</sup></b>	<b>2.84<sup>a,b</sup></b>	<b>2.71<sup>b</sup></b>
<b>Belly firmness score, degrees</b>	<b>27.3<sup>a</sup></b>	<b>24.4<sup>a,b</sup></b>	<b>25.1<sup>a,b</sup></b>	<b>21.3<sup>b</sup></b>
<b>Adjusted belly firmness score, degrees</b>	<b>25.9<sup>a</sup></b>	<b>23.8<sup>a,b</sup></b>	<b>25.4<sup>a,b</sup></b>	<b>22.4<sup>b</sup></b>
<b>Iodine number</b>	<b>66.8<sup>a</sup></b>	<b>68.6<sup>b</sup></b>	<b>70.6<sup>c</sup></b>	<b>72.0<sup>c</sup></b>

Means within a row lacking common superscripts differ (P < .05).

## **Study 2 – U of M/Land O’ Lakes Field Trial**

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# U of M/Land O' Lakes

## Pork Fat Quality Field Study (2006)

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### □ Facilities

- Two commercial 1000 head finishing barns in southern MN
- Separate sites, two independent producers
- Each barn had 40 pens, double sided curtain
  - buildings with 8' pits
  - pit fans for ventilation
  - weighted baffle ceiling air inlets

### □ Genetics

- Monsanto Genepacker sows
- Monsanto EB terminal semen



# U of M/Land O' Lakes

## Pork Fat Quality Field Study (2006)

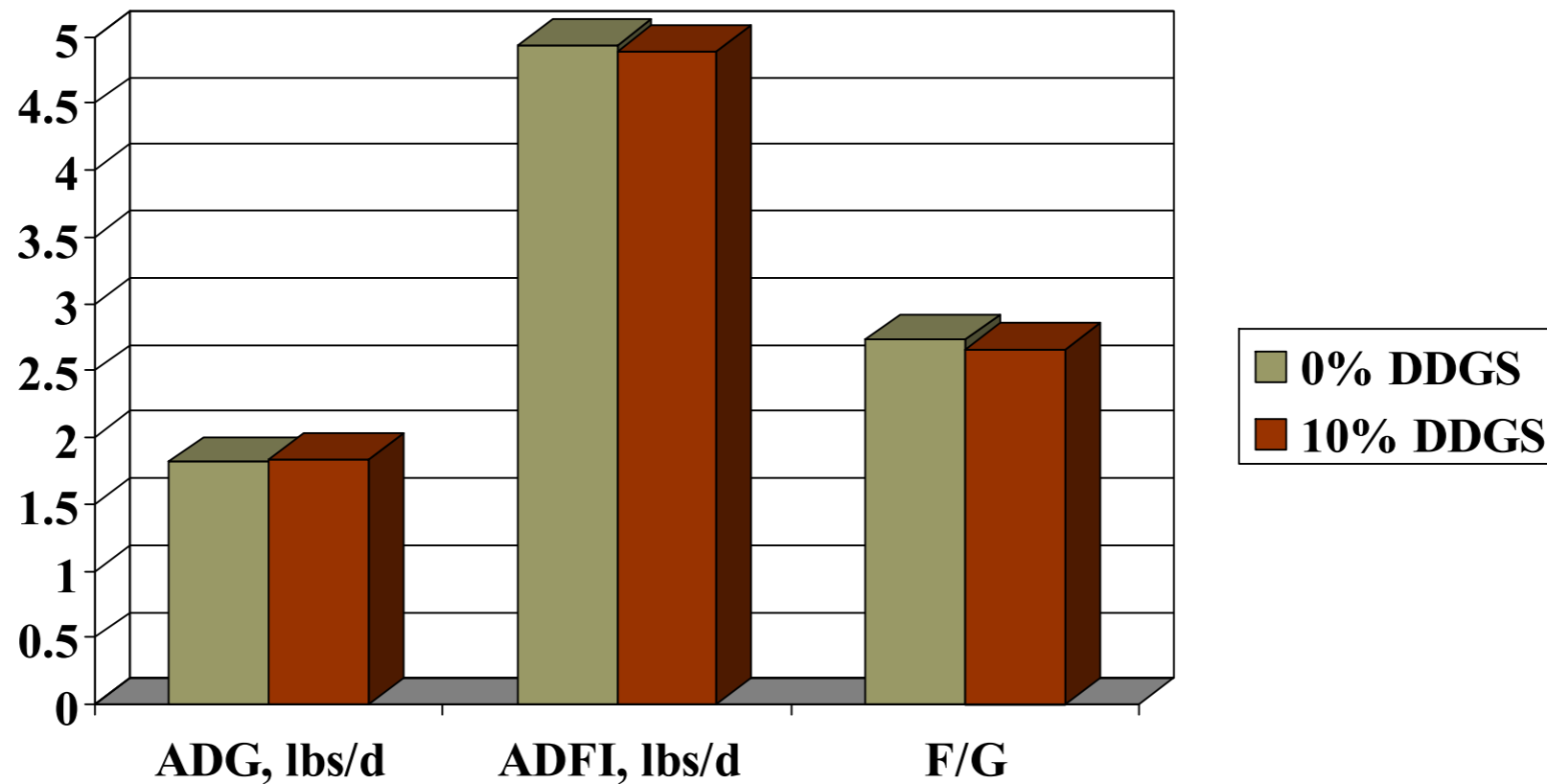
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### □ Nutrition

- Provided by Land O' Lakes
- Producer A fed typical corn-soybean meal diets
- Producer B fed corn-soybean meal diets containing 10% DDGS
- 7-phase mixed sex feeding program
- Last finisher diet contained 4.5g Paylean
- Diets contained similar nutrient levels with and without 10% DDGS
- All diets contained choice white grease as the supplemental fat source (1.25 to 3.75%).



## Growth Performance of Grow-Finish Pigs Fed 0 or 10% DDGS Diets (UM/LOL Field Trial)



## Carcass Characteristics of Grow-Finish Pigs Fed 0 or 10% DDGS Diets (UM/LOL Field Trial)

Measurement	0% DDGS Diets	10% DDGS Diets
Carcass weight, lbs	212	210
Last rib backfat, in.	1.09	1.11
Tenth rib backfat, in.	1.01	0.99
Ham, %	11.74	11.74
Loin, %	7.93	7.91
Belly, %	10.51	10.41
Loin depth, in.	2.72	2.72
Lean %	56.36	56.47

No significant differences in carcass characteristics.

## Mid-Belly Fat Quality Characteristics of Carcasses of Grow-Finish Pigs Fed 0 or 10% DDGS Diets (UM/LOL Field Trial)

Measurement	0% DDGS Diets	10% DDGS Diets
Japanese fat color score (1-4)	1.76	1.81
Mean melting point, °C	29.26	28.70
Iodine value	66.7 <sup>a</sup>	68.3 <sup>b</sup>
14:0, 16:0, 16:1, 17:0, 17:1, 18:0, %	No differences	No differences
18:1 oleic acid, %	47.39 <sup>c</sup>	45.12 <sup>d</sup>
18:2 linoleic acid, %	11.94 <sup>c</sup>	13.98 <sup>d</sup>
18:3, 18:4, 20:0, 20:1, 20:2, 20:4, %	No differences	No differences
Saturated fatty acids, %	33.99	34.26
Monounsaturated fatty acids, %	51.78 <sup>c</sup>	49.47 <sup>d</sup>
PUFA, %	14.02 <sup>c</sup>	16.11 <sup>d</sup>
Total Omega 3, %	0.98	0.96
Total Omega 6, %	13.02 <sup>c</sup>	15.14 <sup>d</sup>
Omega 6:Omega 3 ratio	13.28 <sup>c</sup>	15.78 <sup>d</sup>

<sup>a, b</sup> Means within rows with unlike superscripts differ (P < .05).

<sup>c, d</sup> Means within rows with unlike superscripts differ (P < .0001).

## **Study 3 – Effect of Formulating G-F Diets Containing Increasing Levels of DDGS on a Digestible Amino Acid Basis on Growth Performance and Pork Quality**

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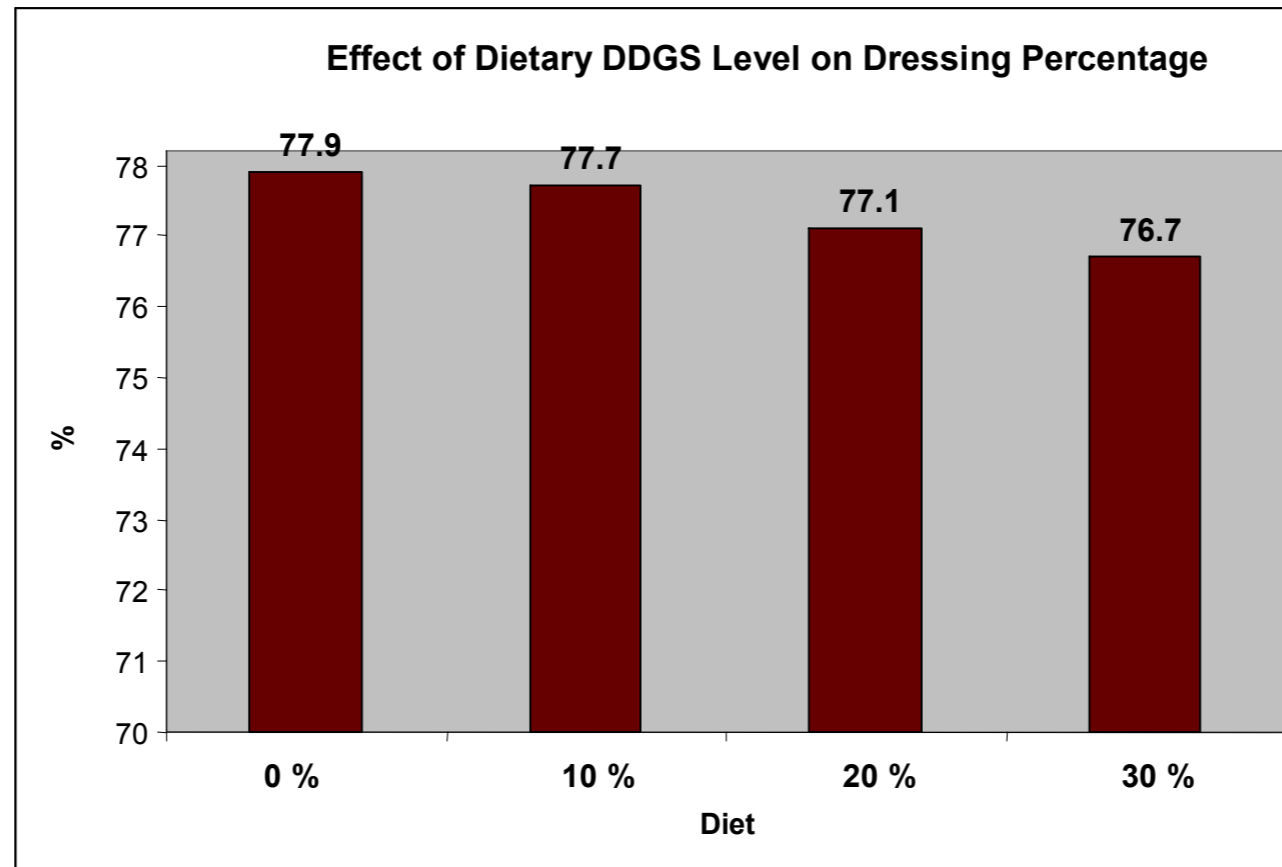
**Effect of Formulating G-F Diets on a Digestible Amino Acid Basis, with Increasing Levels of DDGS, on Overall Growth Performance**

	<b>0% DDGS</b>	<b>10% DDGS</b>	<b>20% DDGS</b>	<b>30% DDGS</b>
<b>Initial wt., lbs</b>	49.7	50.3	49.7	49.7
<b>Final wt., lbs</b>	252	253	251	250
<b>ADG, lbs/d</b>	2.03	2.03	2.03	2.01
<b>ADFI, lbs/d<sup>a</sup></b>	5.66	5.62	5.49	5.42
<b>F/G<sup>a</sup></b>	2.79	2.76	2.71	2.70

<sup>a</sup> Linear effect of DDGS level

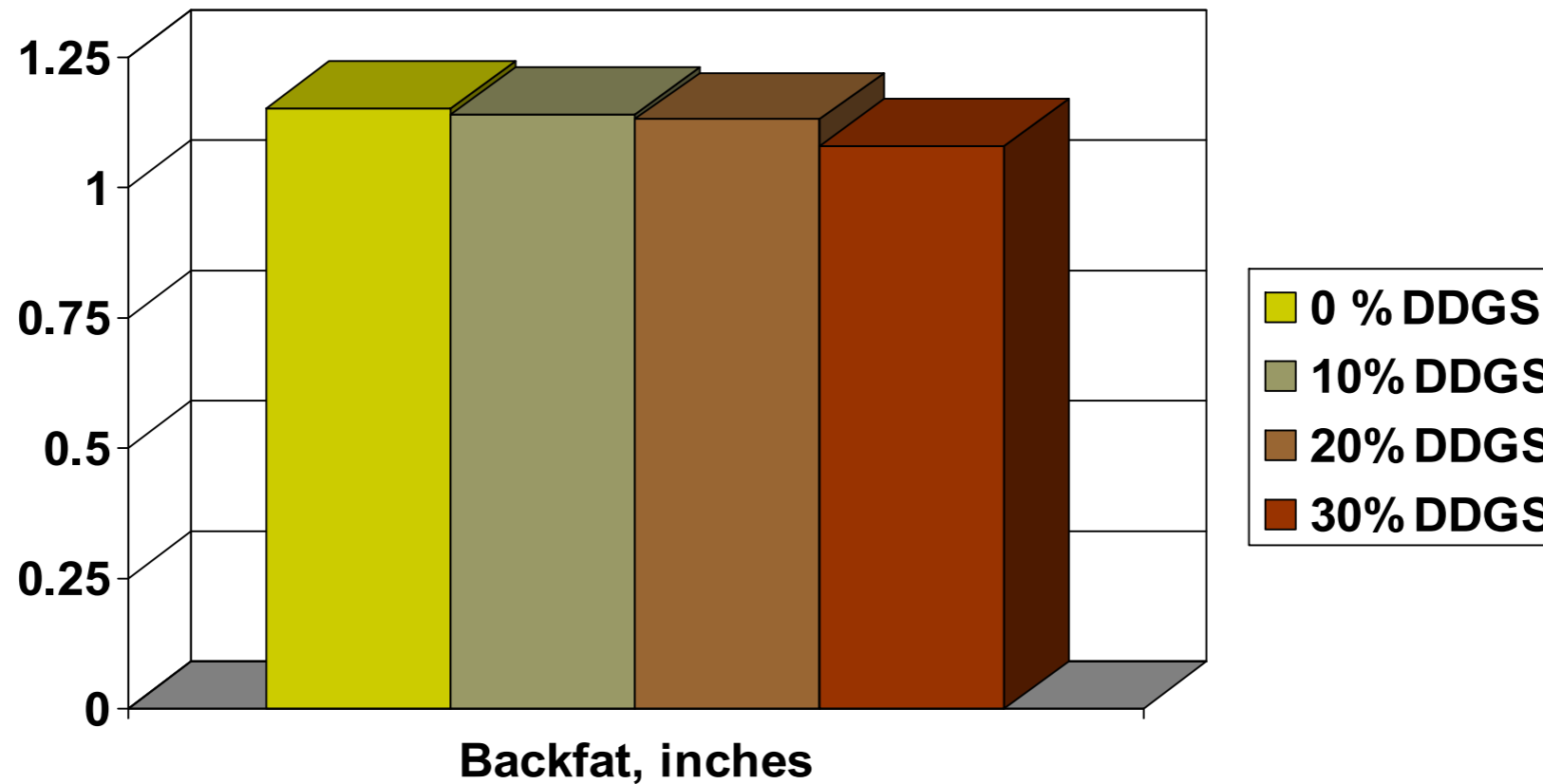
Data from 64 pens, 16 pens/treatment (Xu et al., 2007, unpublished)

## Adding Increasing Levels of DDGS to G-F Diets Slightly Reduces Carcass Yield



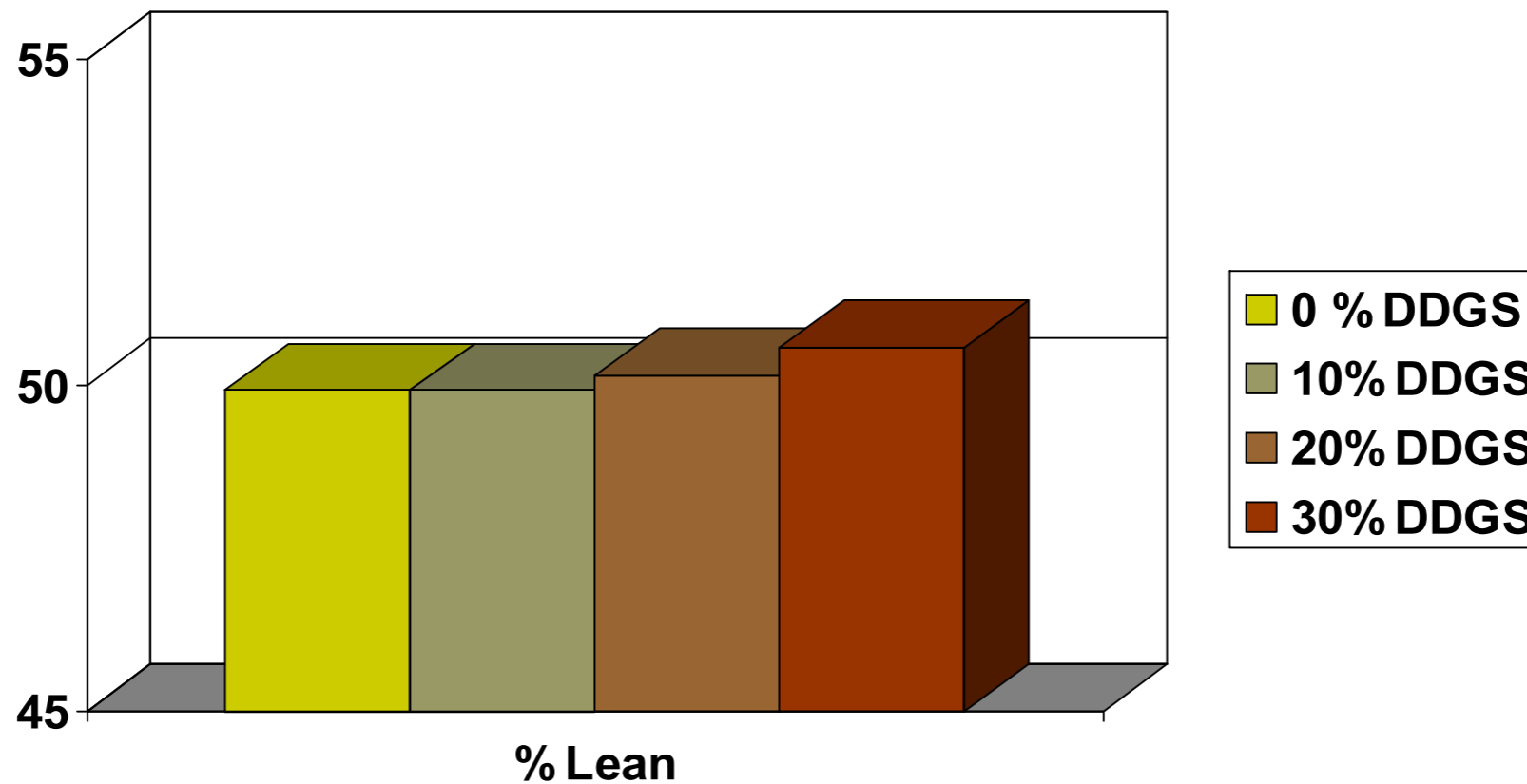
Xu et al. (2006) unpublished  
Linear effect ( $P < 0.01$ )

# Effects of Dietary DDGS Level on Last Rib Backfat



Xu et al. (2006) unpublished  
30% DDGS tended to be lower than 0% DDGS ( $P = 0.09$ )

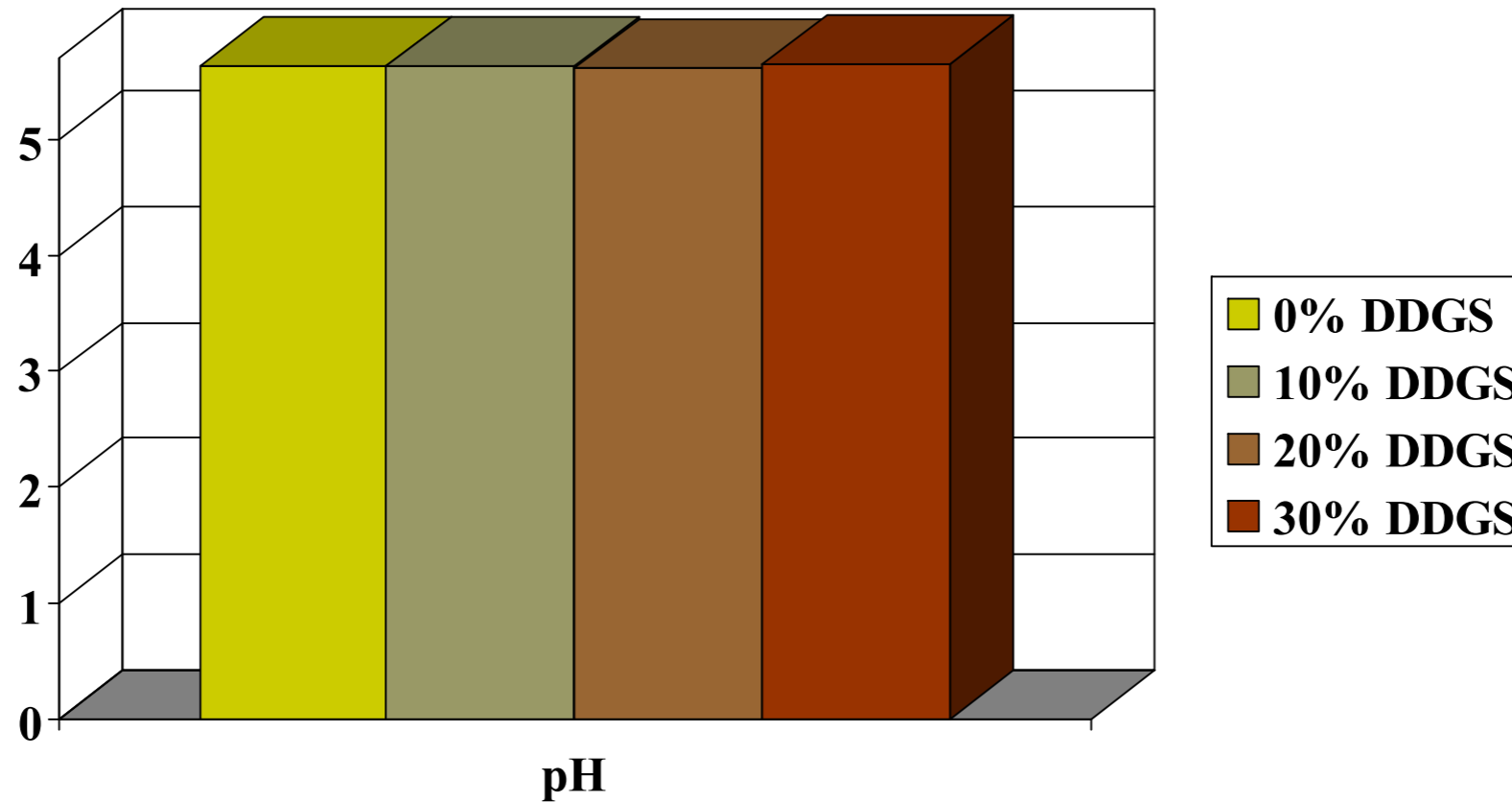
# Effects of Dietary DDGS Level on % Carcass Lean




Xu et al. (2006) unpublished  
30% DDGS tended to be higher than 0% DDGS (P = 0.11)



# Effects of Dietary DDGS Level on Ultimate Muscle pH





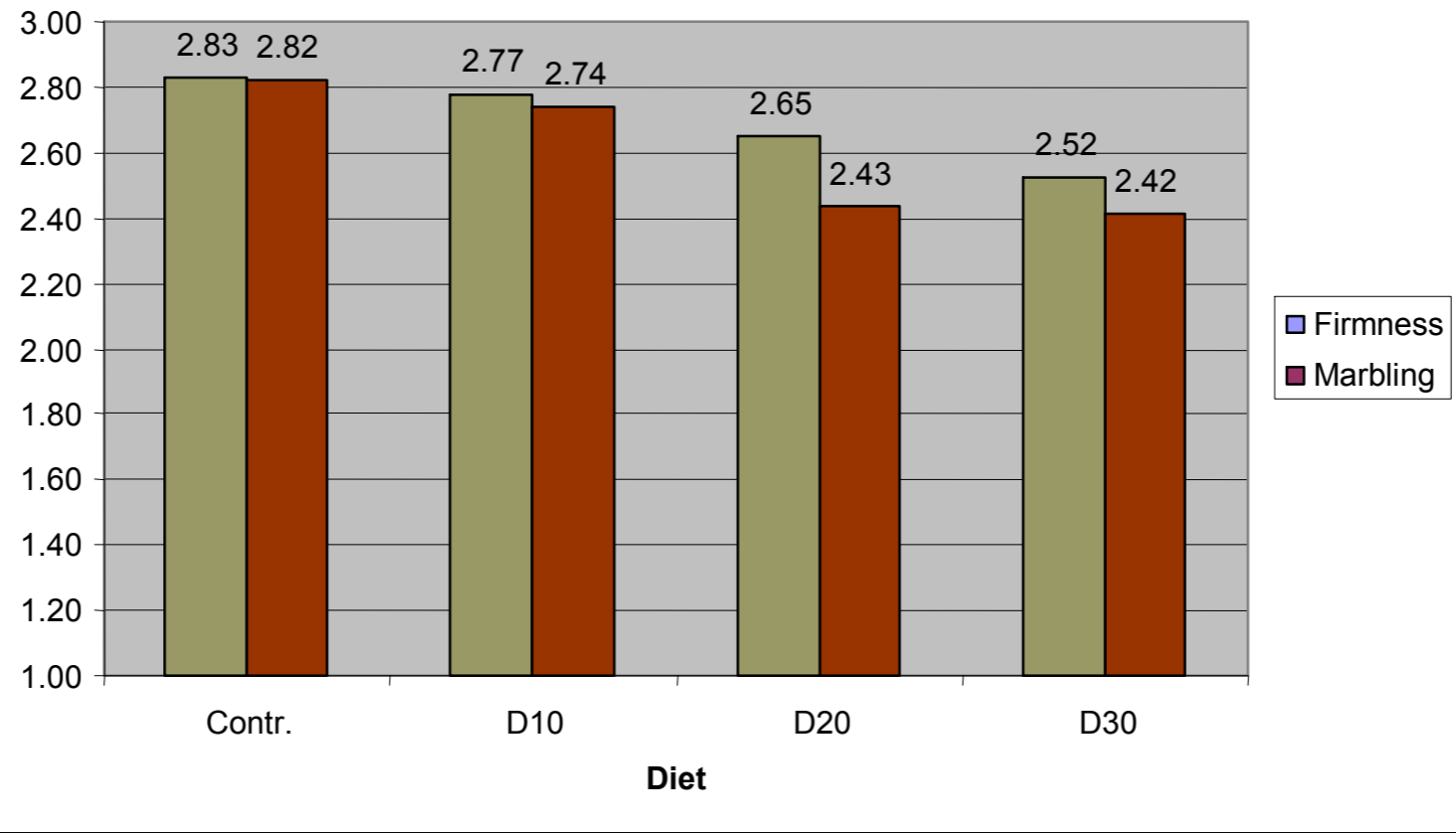
# Effects of Increasing Dietary DDGS Level on Loin Characteristics

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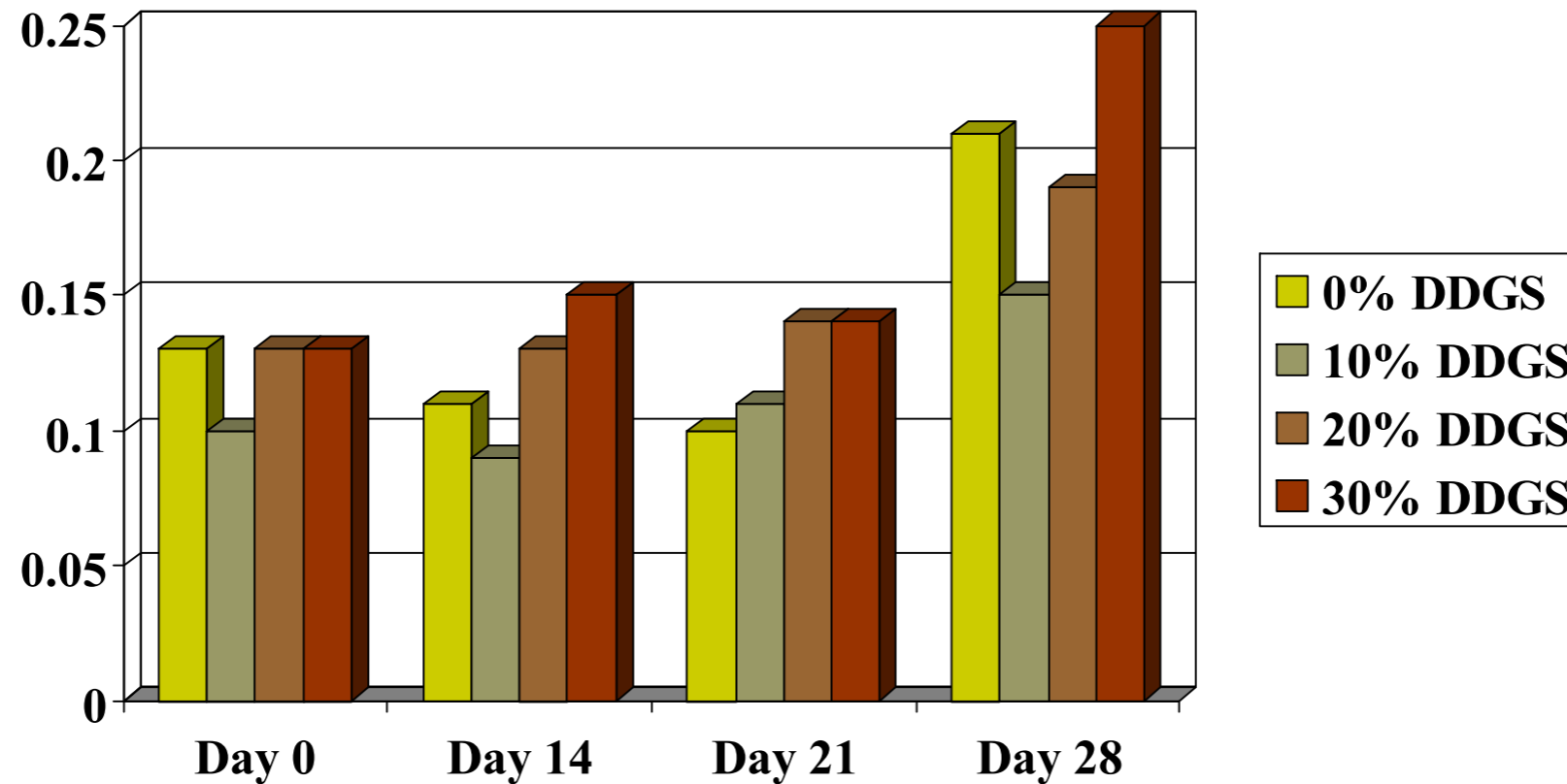
- Loin firmness was linearly reduced
  - Due to reduced marbling
- Marbling was linearly reduced
  - Due to trend for reduced backfat
- Pigs fed the 30% DDGS diets had loins that were slightly less red
- No overall differences in subjective color score
- No differences in drip loss on day 0, 14, 21, or 28 post-harvest
- No differences in lipid oxidation in loins at 28 days of shelf storage



**Effect of DDGS level on loin firmness and marbling score**

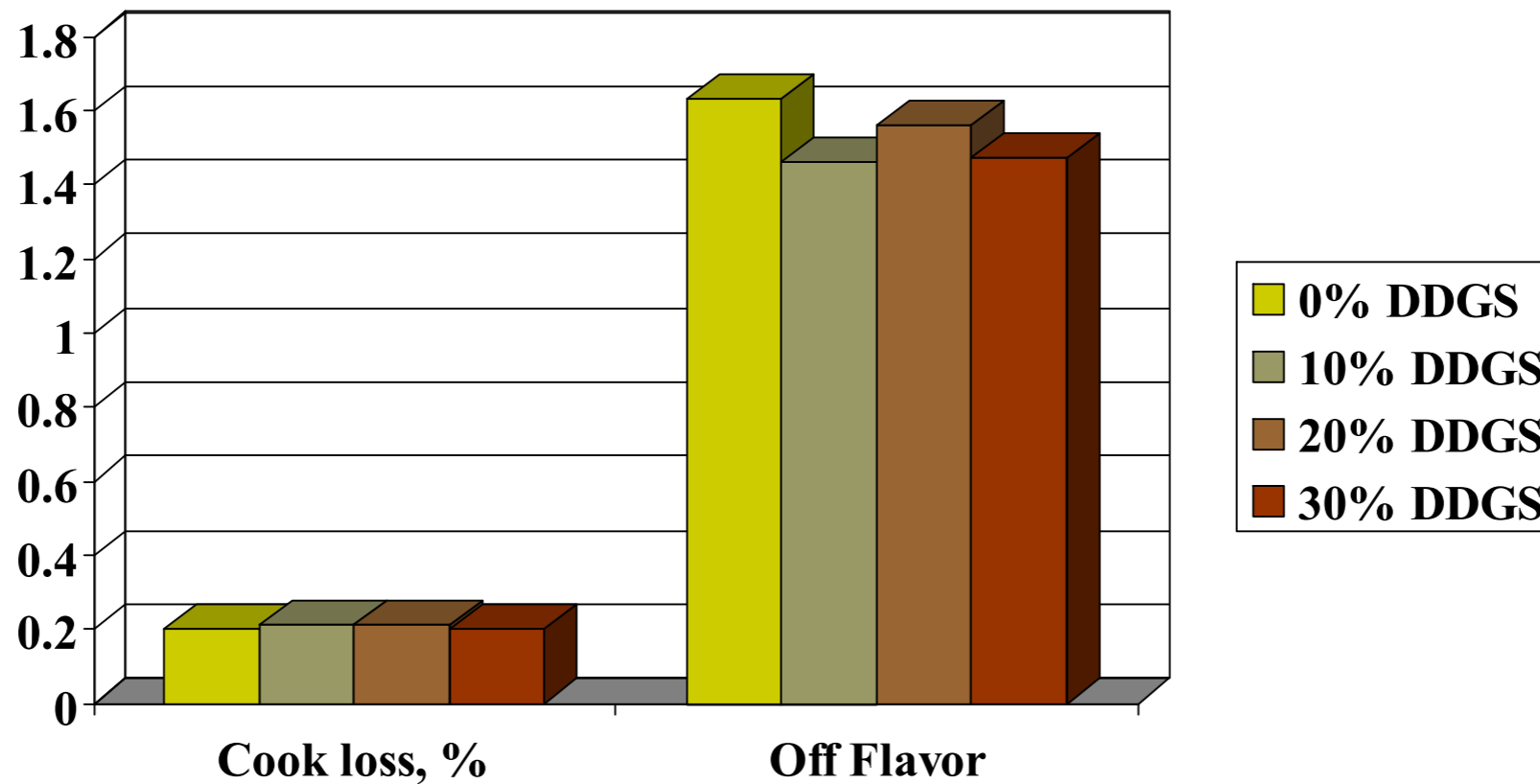


## Effects of Increasing Dietary DDGS Level on Fat Stability of Pork Loins (TBARS, mg malonaldehyde/kg)



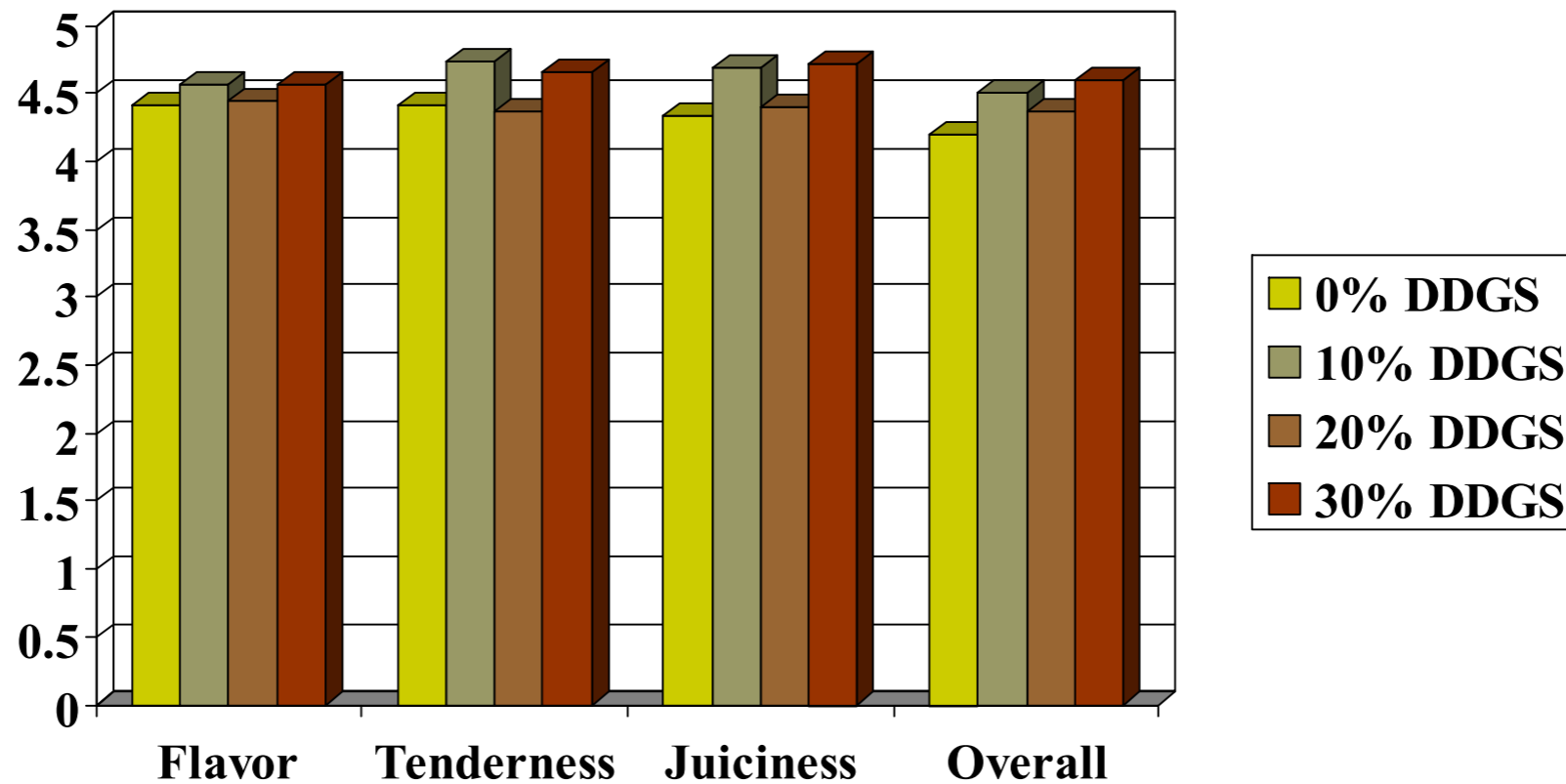
No significant differences among dietary treatments.

## Effects of Increasing Dietary DDGS Level on Cook Loss and Off Flavor of Pork Loins



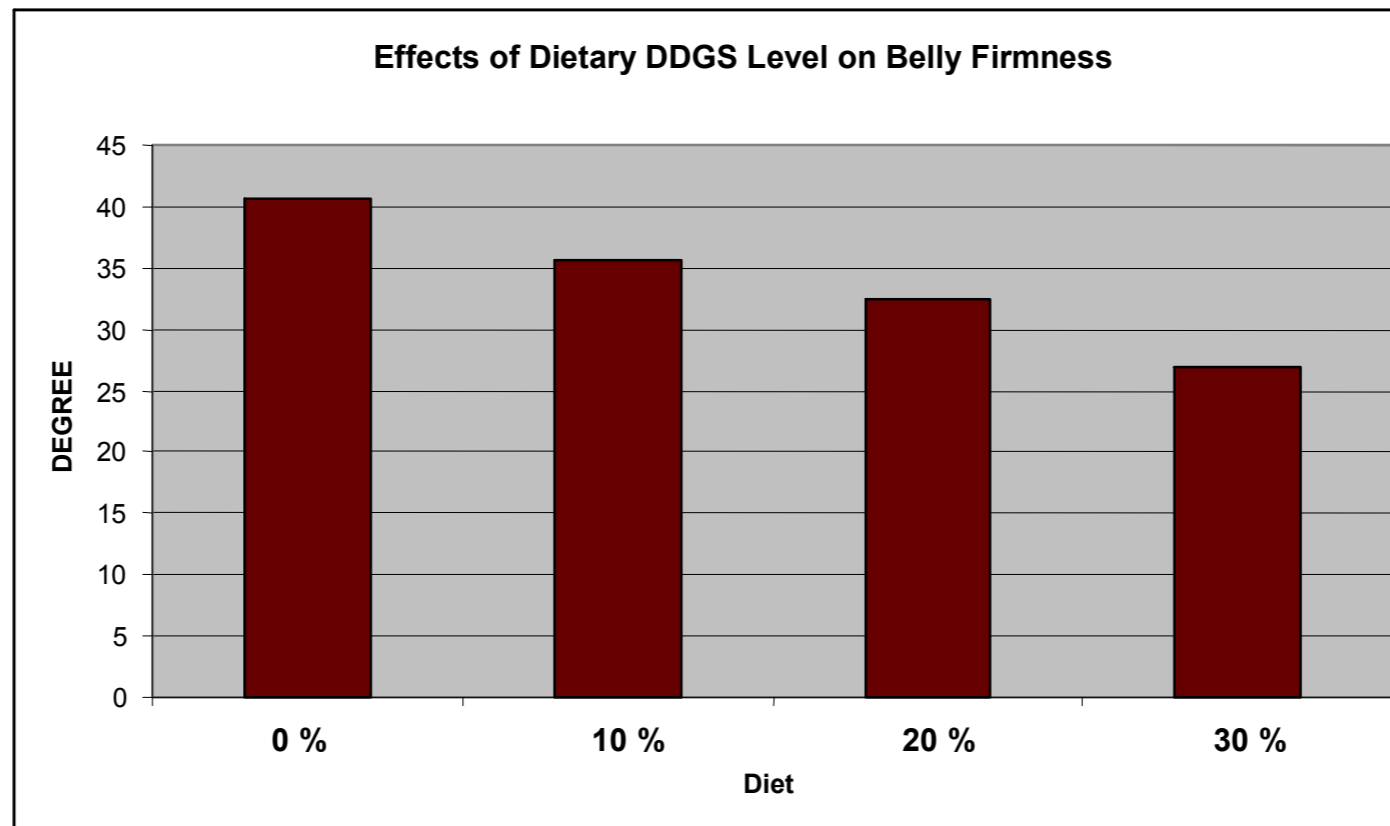
No significant differences among dietary treatments.

## Effects of Increasing Dietary DDGS Level on Eating Characteristics of Pork Loins



No significant differences among dietary treatments.

# Adding Increasing Levels of DDGS to G-F Diets Linearly Reduces Belly Firmness



Xu et al. (2006) unpublished



## Effects of Increasing Dietary DDGS Level on Belly and Backfat Characteristics

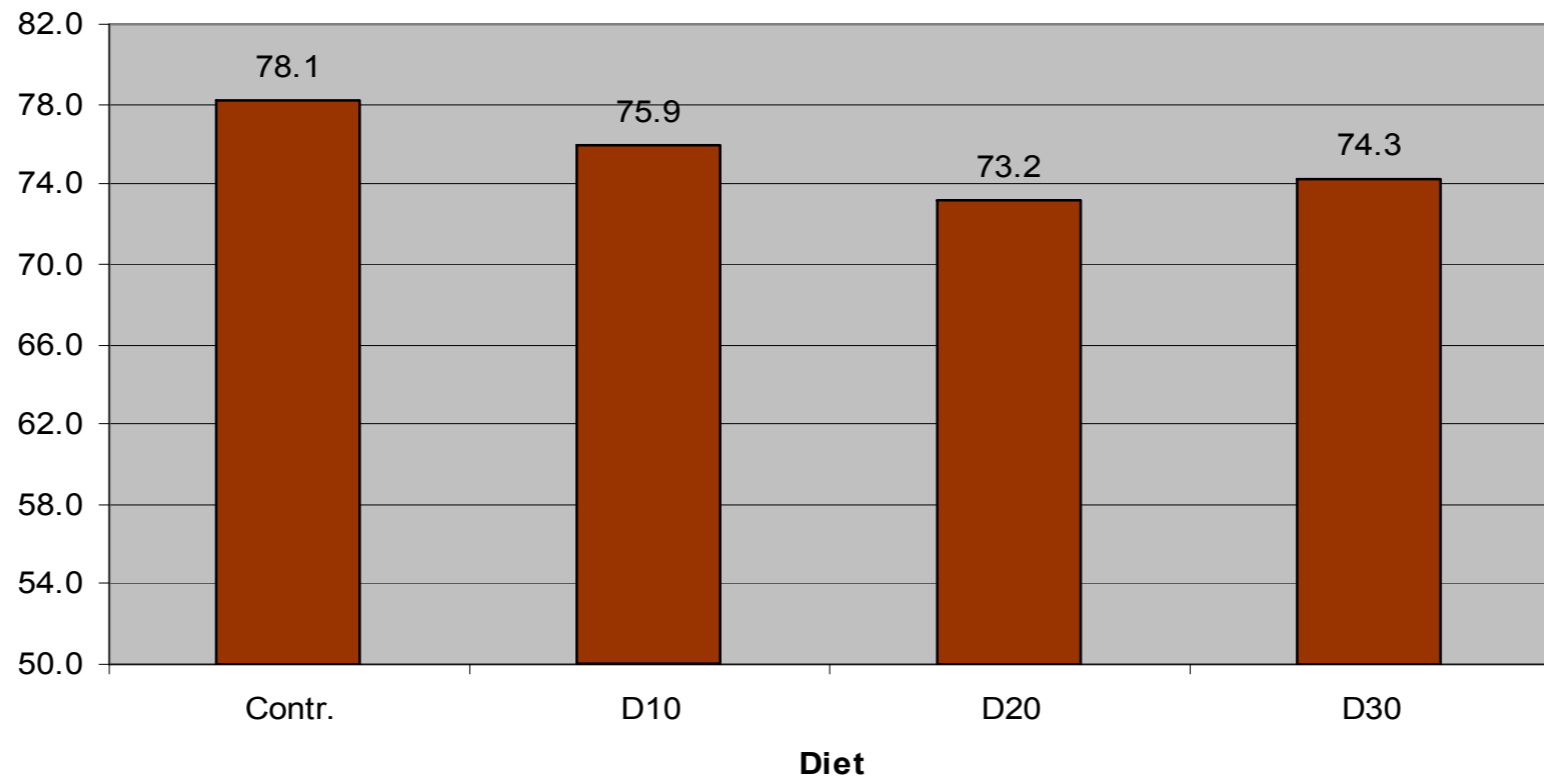
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- No effect on belly thickness
- No differences in belly fat color
  - Japanese color score
  - Minolta L\*, a\*, b\*
- Backfat was slightly darker (lower L\*) for pigs fed the 20% and 30% DDGS diets
- No differences in backfat color
  - Japanese color score
  - Minolta a\*, b\*





**Effects of DDGS on backfat Minolta L\***





# Take Home Messages

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- Diets containing 10% DDGS will provide the same ADG as pigs fed typical corn-SBM diets
  - Diets formulated on a total lysine basis
  - Diets formulated on a digestible amino acid basis
  
- If >10% DDGS is added to G-F diets, diets should be formulated on a digestible amino acid basis to achieve good performance.
  
- Feed intake may decline with increasing levels of DDGS in the diet
  - Unclear why different studies show different feed intake responses
  - Diets containing >10% DDGS may result in improved feed efficiency



# Take Home Messages

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- Carcass yield is slightly linearly reduced with increasing dietary DDGS levels
  - No difference in % lean
  - No difference in backfat
  - May be due to increased viscera weight from increased dietary fiber?
- Backfat thickness is unaffected, and may be slightly reduced, with increasing dietary levels of DDGS
- Bellies will be less firm as higher dietary levels of DDGS are fed
- Belly thickness may or may not be affected by increasing dietary DDGS levels
- No concern about reduced shelf life and fat oxidation in loins under typical retail storage conditions for at least 28 days.
- Muscle quality and eating characteristics are generally unaffected by feeding diets containing increasing levels of DDGS



# **U of M DDGS Web Site**

## **[www.ddgs.umn.edu](http://www.ddgs.umn.edu)**

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We have developed a DDGS web site featuring:

- \* nutrient profiles and photos of DDGS samples
- \* research summaries
  - swine, poultry, dairy, & beef
  - DDGS quality
- \* presentations given
- \* links to other DDGS related web sites
- \* international audiences