

### Nutritional value and bioactive properties of several honey types from Romania

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Beekeeping is an important part of animal husbandry, both as an ancient occupation and as a modern one, of particular relevance and importance. Its importance lies in the fact that bees are the main pollinators of agricultural crops and horticultural sector, but also due to the fact that produce important products with high nutritional value and biological properties. The bee products obtained have a high nutritional value, being generally free of any type of contaminants, but also possessing high biological value, due to the content of active principles from the plants that provide valuable nectar, pollen, resins to the bees' as source of their food. Without talking of all types of honey produced in Romania, we focused here on several types of Romanian honey, with very high potential and bioactive properties: forest honeydew honey, heather honey and Japanese knotweed honey. Harvesting area of these honey types is located in Transylvania region, from the river banks of Cris to the Apuseni Mountains. Determinations of chemical composition, including mineral content, contaminants determination as well as bioactive substances with health benefit properties were made in the Laboratory for Quality Control of Bee Products and Bee Diseases from University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. The obtained results were comparable, or better to well-known types of honey from other continents which benefits of extensive marketing and high prices.

### Session 06

### Theatre 2

### Production, carcass, meat quality and biochemical traits in Krškopolje pig compared to modern lean crossbreed reared under same conditions

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The Slovenian autochthonous breed Krškopolje pig (KP) is known for its excellent meat. However, a comparison with modern lean pigs (MP) under the same rearing conditions has never been made. Therefore, we aimed to study the productive and qualitative characteristics of KP (n=7) and MP (n=7) fattened in the same environment and equal feeding regime. Starting from the same weight (27 kg), castrates of both breeds were fattened for 179 days with the same amount of commercial feed. Body weight was monitored and carcass, meat and fat quality were evaluated after slaughter. KP exhibited considerably slower growth rate, lower carcass weight, greater fatness and lower muscularity than MP. Regarding meat quality traits (m. longissimus dorsi), KP had higher final pH, darker colour (due to higher myoglobin content), and higher intramuscular fat content. Their fat was had more saturated, monounsaturated and less polyunsaturated fatty acids and lower  $\omega 6/\omega 3$  ratio. However, the degree of fat oxidation (TBARS) was higher in KP than in MP, whereas water-holding capacity and shear force did not differ (nor did total and soluble collagen content). Despite lower performance, KP showed better meat quality and processing suitability. Acknowledgement: Financing of Slovenian Agency of Research and Ministry of Agriculture, Forestry and Food (grants P4-0133, J4-3094, V4-2021) is acknowledged. Keywords: local pig; productivity; carcass; meat quality