Carcass traits from a genotype containing Brazilian Moura breed slaughtered between 100 and 130kg

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The Moura is a pig breed with the main purpose to produce lard and was widely disseminated in Brazil during the first decades of the 20th century. However this breed was gradually replaced by genetic lines because of the increasing utilization of vegetable oils. Considering the very little information on pig crosses with the Moura breed, the aim of this study was to evaluate the carcass traits of 130 barrows and gilts with a genetic composition of 29.5% Duroc, 15% Pietrain, 17% Large White, 25% Landrace and 12.5% Moura slaughtered at 100, 115 and 130kg live weight and fed *ad libitum*. The carcass yield, loin eye area, loin depth and carcass lean percentage were higher in gilts ($p<0.001$), while the fat area and backfat thickness were higher in barrows ($p<0.001$). Carcass yield, loin eye area and loin depth presented a quadratic increase ($p<0.05$) with the maximum value obtained in animals slaughtered around 130kg (R^2=58.91, 41.67 and 29.49%, respectively). The backfat thickness and fat area increased linearly 0.243 mm and 0.381 cm² per kg of slaughter weight (SW) increased (R^2=56.3 and 64.21%, respectively). As consequence, the lean percentage decreased quadraticallyas SW increased ($p<0.01$, R^2=57.56%). The results suggest that the increase in slaughter weight between 100 and 130kg of pigs from the genetic breed evaluated can increase subcutaneous fat, which may favor the processing of cured pork products.