



Supplementary

Characteristics of carcass, meat and subcutaneous fat of Mangalica pigs reared outdoors

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Supplementary Tables

Table S1 Fatty acid composition of concentrated feed

Fatty acid	Concentration (% of total lipids)
C14:0	0.19
C15:0	0.06
C16:0	20.79
C16:1	0.06
C16:1n-9	0.16
C17:0	0.10
C17:1	0.05
C18:0	2.92
C18:1n-9	28.49
C18:1n-7	0.91
C18:2n-6	42.25
C18:3n-3	2.49
C20:0	0.38
C20:1n-9	0.52
C20:2	0.06
C21:0	0.03
C22:0	0.24
C22:2	0.04
C24:0	0.24
Σ SFA	24.99
Σ MUFA	30.20
Σ PUFA	44.81

SFA = saturated fatty acid; MUFA = monosaturated fatty acid; PUFA = polyunsaturated fatty acid.

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Table S2 Effect of sex on fatty acid composition of longissimus lumborum m. (loin) of Mangalica pigs (% of total lipids)

Fatty acid	Sex		MSE	<i>p</i> -value
	Female	Castrated		
C14:0	1.65	1.65	0.039	0.964
C14:1	0.022	0.025	0.00004	0.470
C15:1	0.028	0.029	0.0001	0.851
C16:0	24.49	24.66	0.595	0.726
C16:1n-7	0.46	0.43	0.006	0.638
C16:1n-9	4.24	4.46	0.339	0.556
C17:0	0.15	0.14	0.001	0.931
C17:1	0.19	0.19	0.001	0.850
C18:0	12.45	12.25	0.881	0.729
C18:1n-9	41.31	41.37	0.809	0.902
C18:1n-7	4.77	4.87	0.202	0.718
C18:2-n6	7.27	7.07	1.837	0.813
C20:0	0.24	0.25	0.0005	0.896
C18:3n-3	0.36	0.35	0.005	0.823
C20:1n-9	1.41	1.31	0.023	0.315
C20:2	0.42	0.37	0.004	0.207
C20:3n-6	0.085	0.080	0.0003	0.696
C20:3n-3	0.091	0.075	0.0004	0.195
C20:4n-6	0.37	0.42	0.029	0.632
Σ SFA	38.98	38.94	2.713	0.969
Σ MUFA	52.43	52.70	0.535	0.555
Σ PUFA n-6	8.14	7.94	2.424	0.832
Σ PUFA n-3	0.45	0.42	0.008	0.638
Σ PUFA	8.59	8.36	2.683	0.820

SFA = saturated fatty acid; MUFA = monosaturated fatty acid; PUFA = polyunsaturated fatty acid.

^{A,B} = significant at $p < 0.01$; ^{a,b} = significant at $p < 0.05$.