

Glossary of Terms – Pigs

Maiden Gilt	- Young breeding female prior to first service.
Gilt	- Young sow up to the weaning of the first litter.
Farrowing	- Parturition of Sows.
Parity	- Number of litters a sow has had. (Parity 4 sows are on their fourth litter).
Boar	- Entire male
Castrate	- Castrated male
Weaner	- Young weaned pig from 7kg to 30kg
Grower	- Pig of 25kg – 70kg
Finisher	- Pig of 65kg – 108kg
Pork / Cutters	- Slaughter live weight 65kg-95kg
Bacon	- Slaughter live weight 80 kg –102 kg
Heavy Bacon	- Slaughter live weight 95kg-108kg (120 kg possible target)
Cold Carcass Weight	- Eviscerated carcass weight at 24 hours post slaughter (Usually adjusted from hot weight taken soon after slaughter)
Dressing Standards	- Standards of trimming prior to establishing carcass weight. (eg. Tongue, kidneys and various body fat may or may not be removed.) MLC and EU Standards
Killing out %	- Weight of carcass as a percentage of liveweight prior to slaughter.
P2	- Measurement of the depth of fat in mm half way down the loin (between the outside of the skin and eye muscle)
DLWG	- Daily Live Weight Gain usually quoted in grams per day g/d
FCR	- Food Conversion Ratio. kg of food required to add one kg of live weight e.g. 2:1.
DE	- Digestible Energy in Diet Difference between the gross energy in the diet and the gross energy in the faeces. Mega-joules/kg MJ/kg
<i>Ad libitum</i> Feeding	- Diet available to the pig all the time.
Thermal Neutral Zone	- TNZ. Environmental temperature zone in which the pig does not use metabolism regulation to control body temperature.
ACNV	- Automatically Controlled Natural Ventilation
All In All Out	- Benefit of batch farrowing where groups of pigs are moved in and out of buildings such that the building is rested and cleaned before the next batch in.