DUROC by Nucléus

The Meat Quality Reference



DEVELOP AN EASY FARM MANAGEMENT



Feed efficiency



Piglet Vigor





High sanitary status



KEY POINTS

GROWTH



MEAT QUALITY



pН, color

THE OPINION OF A FARMER



Using Duroc by Nucleus is the guarantee to produce high quality meat.

Our production of heavy pigs enables us to valorize the best of Duroc superior quality meat, both with fresh meat and dry products.

Coming from boars Duroc by Nucléus, specially selected on intramuscular fat, our pigs have excellent production results (ADG, FCR, Lean Meat Percentage) and mainly produce optimum meat quality: water holding capacity, colour, pH, intramuscular fat.

Leire Loyatho Elizaldia Farm

INTRAMUSCULAR FAT



RUSTICITY



Vigor, survival rate



DESCRIPTION

We strongly focus on legs quality, rusticity, and top body shape when selecting boars Duroc by NUCLEUS.



- > Growth
- > Meat Quality
- > Intramuscular Fat
- > Backfat
- > Lean Meat Percentage





SANITARY STATUS

In Duroc selection farms, animals are regularly controlled for major diseases in order to deliver the healthiest animals: free of Mycoplasma Hyopneumoniae, Actinobacillus Pleuropneumoniae, Athrophicans Rhinitis, PRRS.



