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 411 **attributes of fresh and cooked *Longissimus lumborum* pork muscle of finishing gilts<sup>1)</sup>**

Item	SW:	Average		XH		SEM	Contrast: <i>p</i> -value		
	Sex-Lys:	B-Med <sup>2)</sup>	G-Med <sup>3)</sup>	G-Med	G-Low <sup>4)</sup>		T 1:	T 2:	T 3:
	Trt (T) no.:	1	2	3	4		T 2	T 3	T 4
Fresh pork <sup>5)</sup>									
Marbling		3.75	4.38	4.13	3.43	0.21	0.04	0.50	0.02
Color		3.23	3.05	3.10	3.08	0.18	0.50	0.85	0.92
Texture		3.15	3.40	3.93	3.88	0.13	0.18	0.01	0.79
Drip		2.85	3.03	3.23	2.90	0.13	0.37	0.30	0.10
Acceptability		3.60	3.90	3.78	3.55	0.12	0.08	0.08	0.18
Cooked pork <sup>6)</sup>									
Flavor		6.12	6.18	6.45	6.00	0.11	0.72	0.09	0.01
Juiciness		3.14	3.00	3.48	3.43	0.10	0.31	<0.01	0.71
Tenderness		2.99	3.13	2.81	3.33	0.18	0.60	0.09	0.07
Umami		6.16	6.05	6.38	6.23	0.08	0.31	<0.01	0.17
Palatability		5.85	6.00	6.10	6.15	0.14	0.22	0.90	0.90

412 <sup>1)</sup>Data are means for eight animals.

413 <sup>2),3),4)</sup>Barrows fed the medium-lysine (0.80%) diet, gilts fed the medium-lysine diet, and gilts fed the low-  
 414 lysine (0.60%) diet, respectively.

415 <sup>5)</sup>The sensory attribute was scored according to a 5-tier hedonic scale ranging from 1 for the ‘extremely  
 416 bad’ to 5 for the ‘extremely good’; the greater score indicates the better.

417 <sup>6)</sup>Scored according to a 9-tier hedonic scale ranging from 1 for the ‘extremely dislike’ to 9 for the ‘extremely  
 418 like.’

419 Trt, treatment; B-Med, barrow-medium; G-Med, gilt-medium.