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(54) Title: OLIVE-BASED DIETARY METHOD FOR PIGS

(57) Abstract: An olive-based dietary method for pigs, according to which pigs, from the sixth to the twelfth month of life, feed on specific quantities of ground plant products every day, such as barley, corn, bran and rice flour, to which olives are added by a percentage that makes up 20% to 30% of the overall quantity of their daily food intake. The aforementioned dietary method results in the balanced growth of pigs, whose meat has substantially lower levels of saturated fats, while at the same time being rich in polyunsaturated fatty acids, such as linoleic acid and alpha-linolenic acid (omega-3 and omega-6), which have been proven to benefit the human body as an antidote against the increase of cholesterol.

OLIVE-BASED DIETARY METHOD FOR PIGS
DESCRIPTION

Technical Field

This invention involves a dietary method for pigs, and in particular the black pig, which is an indigenous Greek breed. The distinguishing feature of this method is that it is largely based on the daily intake of a substantial quantity of olives, combined with the creation of the most natural possible living conditions for the animals.

Technological Background

To date, there is no similar dietary method for black pigs and/or pigs in general. In particular, pigs (black or common) are usually fed in large facilities (hog lots) in which they barely move, thus resulting in rapid weight gain and average quality meat with high levels of intramuscular fat. Moreover, the gathering of large numbers of pigs in closed spaces, where oftentimes there is a total lack of even the most basic animal welfare standards, causes them stress, among other things, as they are completely outside their natural environment, and this also affects the quality of their meat.

All the above characteristics negatively impact the flavour of the meat, given that all pigs are monogastric animals, and as a result their diet directly affects the flavour of their meat.

The aforementioned problems triggered my efforts to find a solution and this invention is the result of these efforts.

The proposed dietary method, combined with the natural way of life of pigs, results in pigs developing normally and having low levels of intramuscular fat, thus also leading to reduced levels of saturated fatty acids, such as for example stearic or palmitic acids, while at the same time leading to a spectacular increase in their levels of poly-unsaturated fatty acids, such as linoleic acid and alpha-linolenic acid (omega-3 and omega-6), which are known to function positively as an antidote against the increase of cholesterol. Also, the flavour of the meat is incomparably richer and more aromatic than that of

other animals of the same breed that have not however followed this particular diet.

Disclosure of the Invention

The invented dietary method is applied to black pigs that have entered their sixth month of life and live in a fenced pasture, up until their twelfth month of life, at which age they are usually slaughtered. In particular, the following quantities of fodder are provided:

From the sixth to the eighth month of life, pigs feed on 2,500 grams of ground fodder per day, which consists of one thousand (1000) grams of barley, five hundred (500) grams of corn, three hundred (300) grams of bran, two hundred (200) grams of rice flour and five hundred (500) grams of olives (pitted).

From the eighth to the tenth month of life, pigs feed on 3,000 grams of ground fodder per day, which consists of one thousand one hundred (1100) grams of barley, six hundred (600) grams of corn, four hundred (400) grams of bran, three hundred (300) grams of rice flour and six hundred (600) grams of olives.

From the tenth to the twelfth month of life, pigs feed on 3,500 grams of ground fodder per day, which consists of one thousand one hundred (1100) grams of barley, six hundred (600) grams of corn, five hundred (500) grams of bran, four hundred (400) grams of rice flour and nine hundred (900) grams of olives.

The individual quantities of the above food products can deviate from the set quantities by -20% to +20%, on condition that, on the one hand the overall daily food quantity is not exceeded and, on the other hand, the daily quantity of olives steadily ranges between 20% and 30% of the overall quantity of fodder provided per day.

The above-described dietary choice combined with the fact that the pigs live in a fenced pasture where they move on a daily basis, covering three to four kilometres, thus burning intramuscular fat, results in the pigs having normal weight and balanced growth, and their meat having substantially lower levels of saturated fats, while at the same time being rich in poly-unsaturated fatty acids,

such as linoleic acid and alpha-linolenic acid (omega-3 and omega-6), which have been proven to benefit the human body as an antidote against the increase of cholesterol.

It should be noted that the above dietary method, as regards the individual quantities of food products, is indicative; similar results can be achieved if pigs are fed plant products on a daily basis, on condition that 20% to 30% of their daily diet is made up of olives.

CLAIMS

1. An olive-based dietary method for pigs, which is characterised by the fact that from the sixth to the twelfth month of life, the pigs roam free on pasture and are fed specific quantities of ground plant products every day, such as barley, corn, bran and rice flour, to which olives are added by a percentage that makes up 20% to 30% of the overall quantity of their daily food intake.

2. An olive-based dietary method for pigs in accordance with claim 1, which is characterised by the fact that from the sixth to the eighth month of life, pigs feed on 2,500 grams of ground fodder per day, which consists of one thousand (1000) grams of barley, five hundred (500) grams of corn, three hundred (300) grams of bran, two hundred (200) grams of rice flour and five hundred (500) grams of olives.

3. An olive-based dietary method for pigs in accordance with claim 1, which is characterised by the fact that from the eighth to the tenth month of life, pigs feed on 3,000 grams of ground fodder per day, which consists of one thousand one hundred (1100) grams of barley, six hundred (600) grams of corn, four hundred (400) grams of bran, three hundred (300) grams of rice flour and six hundred (600) grams of olives.

4. An olive-based dietary method for pigs in accordance with claim 1, which is characterised by the fact that from the tenth to the twelfth month of life, pigs feed on 3,500 grams of ground fodder per day, which consists of one thousand one hundred (1100) grams of barley, six hundred (600) grams of corn, five hundred (500) grams of bran, four hundred (400) grams of rice flour and nine hundred (900) grams of olives.

5. An olive-based dietary method for pigs in accordance with claim 1, which is characterised by the fact that pigs gain normal weight and have balanced growth, and their meat has substantially lower levels of saturated fats, while at the same time being rich in poly-unsaturated fatty acids, such as linoleic acid and alpha-linolenic acid (omega-3 and omega-6), which are beneficial to the human body.

6. An olive-based dietary method for pigs in accordance with claim 1, which is characterised by the fact that, alternatively, the daily quantities of

barley, corn, bran and rice flour can deviate from the set daily quantities by –20% to +20%, or can be substituted by other similar plant products, on condition that 20% to 30% of the daily diet is made up of olives.

INTERNATIONAL SEARCH REPORT

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A. CLASSIFICATION OF SUBJECT MATTER
INV. A23K10/30 A23K20/00 A23K20/158 A23K50/30
ADD.

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)
A23K

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practicable, search terms used)
EPO-Internal, BIOSIS, FSTA, WPI Data

C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	JP 2011 120554 A (DAITSU KK) 23 June 2011 (2011-06-23) paragraph [0010] - paragraph [0013] paragraph [0017] - paragraph [0018] paragraph [0021] paragraph [0027] - paragraph [0032]; claims 1,3,4,6	1-6

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[X] Further documents are listed in the continuation of Box C.

[X] See patent family annex.

* Special categories of cited documents :

"A" document defining the general state of the art which is not considered to be of particular relevance

"E" earlier application or patent but published on or after the international filing date

"L" document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)

"O" document referring to an oral disclosure, use, exhibition or other means

"P" document published prior to the international filing date but later than the priority date claimed

"T" later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention

"X" document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is taken alone

"Y" document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art

"&" document member of the same patent family

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C(Continuation). DOCUMENTS CONSIDERED TO BE RELEVANT

Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
A	M. JOVEN ET AL: "Effect of replacing barley by increasing levels of olive cake in the diet of finishing pigs: Growth performances, digestibility, carcass, meat and fat quality", ANIMAL FEED SCIENCE AND TECHNOLOGY, vol. 197, 1 November 2014 (2014-11-01), pages 185-193, XP055251971, AMSTERDAM, NL ISSN: 0377-8401, DOI: 10.1016/j.anifeedsci.2014.08.007 abstract; tables 2,5 paragraph [02.1] paragraph [04.4] - paragraph [0005]	1-6
A	Anonymous: "Acorn-Finished Pork: An Ancient Tradition ¦ Mast Tree Network", , 1 November 2009 (2009-11-01), XP055252025, Retrieved from the Internet: URL:http://www.mast-producing-trees.org/2009/11/acorn-finished-pork-an-ancient-tradition/ [retrieved on 2016-02-22] paragraph [AcornFinishedPorkandAnimalWelfare] paragraph [NutritionalBenefitsofAcornFinishedPork]	1-6

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INTERNATIONAL SEARCH REPORT

Information on patent family members

International application No
PCT/GR2015/000057

Patent document cited in search report	Publication date	Patent family member(s)	Publication date
JP 2011120554 A	23-06-2011	NONE	