

Results and discussion

Some of the carcass traits are tabulated in table 1. Many of the observations were in line with data reported elsewhere. There are sex effects upon, growth, live and carcass weights. The carcass yield did not depend upon these factors as reviewed in Limea *et al.* (2009). The weights of carcass cuts were dependant on SW. The proportion of prime cuts approximated 60 to 61% therefore reaching a good level for their use in the formal meat sector. The F kids tended to have more ($P < 0.05$) fat deposits (fat tissues in the abdomen and in the shoulder) than M kids; the trend was similar for the fat cover score but the values remained at a very low level (less than 2/5).

The linear measurements of the Creole carcass vary according to sex/weights as reported elsewhere.

The pH values and the color parameters (not tabulated) did not vary significantly. While the water losses were higher in F than in M carcasses.

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Establishing sustainable collared peccary (*tayassu tajacu*; *pecari tajacu*) farming in French Guiana

Gail Young^{1†}, Gary W. Garcia¹, Cicero H. O. Lallo¹, Alain Xandé², Loïs Pindard³ and Arnaud Steil⁴

¹Open Tropical Forage-Animal Production Laboratory, Department of food Production, Faculty of Science and Agriculture, The University of the West Indies, St. Augustine, Trinidad & Tobago; ²Deceased; ³IESG-Université des Antilles-Guyane (UAG), Campus de St. Denis, La Guyane; ⁴Chambre d'Agriculture de la Guyane (CAG)

Over the last few years sustainable farming systems have become more in focus, with the accent on conservation of the world's natural resources, and the concerns over global food security. In the Neotropics, a large indigenous animal protein resource exists and is being utilised, some to the point of being vulnerable, supposedly due to over-hunting. One animal viewed in this manner is the Collared Peccary, which is found from as North as New Mexico to northern Argentina. In French Guiana, this animal is part of the menu of several restaurants serving local French Guianese cuisine – when it is available. The problem of frequency of supply to the restaurants of this popular meat, coupled with a demand by some local farmers to farm this animal as part of their farm diversification, thrust the Agriculture Chamber of Guyana and the Regional Council of Guyana to develop the international agricultural project with the University of the West Indies, entitled "Knowledge of the wild fauna of Guyana : Management and Domestication Possibilities" (Connaissance de la Faune Sauvage de la Guyane: Possibilites de Gestion et de Domestication). The project's objectives were the following: (i) to initially, transfer small experimental production units to farms; and (ii) to assure a monitoring of these units to eventually respond to the increasing farmers' demand for novel production systems, a complementary revenue for the farmer, increasing demand by restaurants to obtain a regular, legal supply of the meat; to limit hunting pressure and open perspectives to understand ing the immunity defense of the wild animals. The proposed farming system for the Collared Peccary (*Tayassu tajacu*; *Pecari tajacu*), was the enclosing of 1 ha of forested land on the pilot farmer's holding. This sought to (i) give the animal a sense of its being in as natural a habitat as possible, from which it will derive to a large extent its nutrition, that would be supplemented with rations developed from locally-available feedstuffs; and (ii) reduce the feed and labour cost to the farmer. To assess the potential nutritional capacity of the pilot sites, an initial assessment in the form of a Random Quadratic Sampling, was conducted on each site. The results show that the sites contained many potentially useful flora. It was concluded that more work is needed to assess the nutritional value of these flora to the Collared Peccary, but there is very good potential for the system to be sustainable and low cost to the farmer.

† E-mail: gailyrhys@yahoo.com