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8 **Abstract**

9 This experiment investigated the effects of varying dietary crude protein (CP) levels on growth
10 performance, blood profiles, nutrient digestibility, pork quality, and odor emission in growing-
11 finishing pigs. A total of 210 growing ([Yorkshire × Landrace] × Duroc) pigs (39.93 ± 0.080 kg
12 body weight [BW]) were assigned to 1 of 6 treatments with 5 replicates of 7 pigs per pen. Diets
13 with different CP levels (%) for early growing, late growing, early finishing, and late finishing
14 phases, respectively, were as follows: CP1411: 14, 13, 12, 11; CP1512: 15, 14, 13, 12; CP1613:
15 16, 15, 14, 13; CP1714: 17, 16, 15, 14; CP1815: 18, 17, 16, 15; CP1916: 19, 18, 17, 16. Overall
16 average daily gain decreased with increased dietary CP (linear, $P < 0.01$), while average daily
17 feed intake increased during the late finishing period (linear, $P < 0.01$). Final BW increased as
18 dietary CP decreased (linear, $P < 0.01$). Total protein concentration increased with higher CP
19 levels at the 7th, 11th, and 13th weeks (linear, $P = 0.02$; $P < 0.01$; $P < 0.01$; respectively). Lower
20 CP levels decreased creatinine concentration at the 4th and 13th weeks (linear, $P = 0.03$; $P < 0.01$;
21 respectively). Blood urea nitrogen and urea concentrations decreased with lower CP (linear, P
22 < 0.01). Emissions of ammonia, amine, mercaptan, and hydrogen sulfide decreased with lower
23 CP (linear, $P < 0.01$; respectively). Excreted nitrogen in urine increased with higher CP (linear,
24 $P < 0.01$). No significant differences were observed in carcass characteristics, pH, or pork color
25 among treatments. Reducing CP levels in the diet did not negatively impact growth performance
26 and improved protein metabolism, reducing odor emissions from feces and urine in growing-
27 finishing pigs.

28

29 **Keywords:** Blood metabolites, Nitrogen excretion, Environmental impact, Meat quality

30

31 **Introduction**

32

33 Pigs are economically important animals, and extensive research has been conducted for
34 many years to optimize their growth. With the specialization and large-scale expansion of the
35 livestock industry, there has been an emerging need for enhanced productivity and
36 standardization of these economic animals. Standards for nutrient requirements at each growth
37 stage of pigs have been proposed by authorities such as the national research council [1] and
38 agricultural research council [2]. The growing and finishing periods are crucial as pigs gain
39 considerable weight and mainly develop muscle mass [3]. To maximize growth during this
40 period, it is necessary to provide a diet that supports muscle development [4]. The optimal level
41 of nutrients ensures that pigs receive what they need as they grow; conversely, excess nutrients
42 may lead to waste through manure. Furthermore, pigs require a balanced ratio of amino acids
43 and adequate nutrients for body protein synthesis to ensure optimal growth [5]. The finishing
44 period, which follows the growth phase, is characterized by the completion of muscle growth
45 and the onset of active fat accumulation [6]. This stage is critical for the accumulation of
46 intramuscular fat, which directly influences pork quality.

47 The livestock industry is currently focusing on the reduction of gas emissions [7]. The
48 main source of these emissions in the pig industry is the crude protein (CP) in feed, prompting
49 extensive research into the reduction of CP levels in swine diets [8]. Numerous studies have
50 demonstrated that reducing CP levels in growing-finishing diets reduced growth performance
51 and increased pork quality [9,10]. Dietary CP also influences feed intake and the overall nutrient
52 intake [1]. When pigs were fed diets with low-CP levels, the meat quality was affected [11].

53 According to Jongbloed and Lenis [12], phase feeding is a prominent method for reducing
54 manure emissions from pigs. This approach involves feeding animals with precise levels of
55 nutrients needed for their growth phase, thereby reducing overfeeding and unnecessary nutrient
56 excretion [13]. Minimizing the volume of manure excreted by pigs helps reduce environmental
57 pollution and cut down the costs associated with manure disposal [14]. Unfortunately, some pig

58 farmers, aiming to increase profits by shortening the marketing age, often feed a high-nutrient
59 diet continuously until the finishing period without adjusting to appropriate growth-stage diets,
60 leading to inefficiencies and increased nutrient waste [15].

61 Thus, it was hypothesized that the effects of low CP could improve nutrient digestibility
62 and utilization, leading to improved growth performance in growing-finishing pigs. Therefore,
63 this experiment was designed to evaluate the effect of different levels of dietary CP on growth
64 performance, blood profiles, nutrient digestibility, pork quality, and odor emission in growing-
65 finishing pigs.

66

67 **Materials and Methods**

68 **Experimental animals and management**

69 All experimental procedures involving animals were conducted following the animal
70 experimental guidelines provided by the Seoul National University institutional animal care
71 and use committee (SNUIACUC; SNU-210811-6). A total of 210 growing-finishing
72 ([Yorkshire × Landrace] × Duroc) pigs (39.93 ± 0.080 kg) were allotted to 1 of 6 treatments
73 based on sex and initial body weight (BW), with 5 replicates of 7 pigs per pen (4 barrows and
74 3 gilts) in a randomized complete block design. The pigs were allotted randomly to their
75 respective treatments using an experimental animal allotment program [16]. The pens were
76 contained within a concrete-floored, environmentally controlled facility (2.60×2.84 m²)
77 equipped with a feeder and water nipples at the Seoul National University farm. The
78 experimental period was 13 weeks (phase I: 0-4 weeks, phase II: 4-7 weeks, phase III: 7-11
79 weeks, and phase IV: 11-13 weeks).

80

81 **Experimental design and diet**

82 The experimental corn–soybean-based diets with different CP levels (%) for early
83 growing, late growing, early finishing, and late finishing phases, respectively, were as follows:
84 CP1411: 14, 13, 12, 11; CP1512: 15, 14, 13, 12; CP16/13: 16, 15, 14, 13; CP1714: 17, 16, 15,
85 14; CP1815: 18, 17, 16, 15; CP1916: 19, 18, 17, 16. The experimental diets were formulated

86 for the early/late growing and early/late finishing phases. All the other nutrients were
87 formulated to meet or exceed the NRC [1] requirements. The formula and chemical
88 composition of the experimental diets are listed in Tables 1-2.

89

90 **Growth performance**

91 BW and feed intake were measured at the end of each phase to calculate the average daily
92 gain (ADG), average daily feed intake (ADFI), and gain-to-feed (G:F). In addition, the feed
93 given to all growing and finishing pigs was recorded daily, and the feed waste in the feeder was
94 recorded at the end of each phase.

95

96 **Blood sampling and analyses**

97 Blood samples were taken from the jugular vein of twelve pigs with nearly average BW
98 in each treatment after 3 h of fasting to measure the concentrations of blood urea nitrogen
99 (BUN), creatinine, glucose, total protein, triglyceride, and urea when BW was recorded. The
100 blood samples were centrifuged for 15 min at 3,000 rpm and 4°C (centrifuge 5810R; Eppendorf,
101 Hamburg, Germany). The sera were transferred to 1.5-mL plastic tubes (serum tubes, BD
102 Vacutainer SST™II Advance; Becton-Dickinson, London, UK) and stored at -20°C until
103 analysis. BUN was analyzed using a Cobas 6000 by a kinetic/photometric method. Creatinine
104 and total protein were analyzed using a Cobas 6000 by a colorimetric method. Glucose was
105 analyzed using a Cobas 6000 by an enzymatic UV/hexokinase method. Triglycerides were
106 analyzed using a Cobas 6000 by an enzymatic colorimetric method. Urea was analyzed using a
107 Cobas 8000 by enzymatic UVS (UV spectrophotometry method).

108

109 **Nutrient digestibility**

110 A total of 18 crossbred barrows (mean, 38.39 ± 0.826 kg BW) were allotted to individual
111 metabolic crates (40 × 80 × 90 cm) in a completely randomized design with 3 replicates to
112 evaluate nutrient digestibility and nitrogen retention. The total collection method was employed
113 to determine the apparent total tract digestibility. A 5-day collection period followed the 5-day

114 adaptation period. To identify the first and last collection days, 0.05% of iron oxide or
115 chromium oxide were added to the feed amount per feeding on the first and last days as selection
116 markers. During the experimental period, all pigs were fed the experimental diet twice daily at
117 7:00 and 19:00, which was three times the maintenance energy, and water was provided *ad*
118 *libitum*. Feces were collected using the total collection method, and urine was collected daily
119 in a plastic container. Feed intake, feces, and urine were recorded daily. The feces and urine
120 samples were stored at -20°C until analysis. The excreta were pooled and dried in a forced-air
121 drying oven at 60°C for 72 h and then ground into 1-mm particles using a Wiley mill for
122 chemical analysis. A sulfuric acid solution, which collected the ammonia in urine by a chemical
123 reaction, was titrated from a 99% sulfuric acid solution to a 10% sulfuric acid solution and was
124 put into a 50-mL plastic case. Glass wool was put into a funnel that was attached to the plastic
125 case to prevent impurities from entering. The urine was then passed through glass wool into the
126 plastic case and diluted with 2 L of water. The diluted urine was collected in a 50-mL conical
127 tube and stored at -20°C before analysis. Moisture, CP, crude fat, and crude ash were analyzed
128 by AOAC (1995) [17] methods for chemical composition analysis of feed, feces, and urine.
129 Experimental diet and excreta were analyzed for contents of dry matter (procedure 967.03;
130 AOAC, 1995), ash (procedure 923.03; AOAC, 1995), N by using the Kjeldahl procedure with
131 a Kjeltex instrument (KjeltexTM 2200, Foss Tecator, Sweden) and CP content (Nitrogen \times 6.25;
132 procedure 981.10; AOAC, 1995).

133

134 **pH, pork color, and physiochemical properties**

135 At the end of the experiment, six finishing pigs from each treatment were selected and
136 slaughtered for pork quality analysis. Pork samples were collected from the nearby 10th rib on
137 the right side of the carcass. Because of the chilling procedure, 30 min after slaughter was
138 regarded as the initial time. The pH and pork color were measured at 0, 3, 6, 12, and 24 h. The
139 pH was measured using a pH meter (Model 720, Thermo, Orion, USA), whereas the pork color
140 was determined by the CIE color L^* , a^* , and b^* values using a CM-M6 (Minolta Camera Co.,
141 Japan). Water holding capacity (WHC) was measured by the centrifuge method [17]. The

142 longissimus muscles were ground and sampled in filter tubes, heated in a water bath at 80°C
143 for 20 min, and then centrifuged for 10 min at 2,000 rpm and 4°C (Eppendorf centrifuge 5810R,
144 Germany). Subsequently, to calculate the cooking loss, the longissimus muscles were packed
145 in polyethylene bags, heated in a water bath until the core temperature reached 70°C, and
146 weighed before and after cooking. After heating, the samples were cored (0.5-in diameter)
147 parallel to the muscle fiber, and the cores were used to measure the shear force using the
148 Warner-Bratzler meat shearing machine (Salter 235, GR, USA). The shear force, cooking loss,
149 and WHC of the pork were analyzed by animal origin food science, Seoul National University.

150

151 **Odor gas emission**

152 A total of 18 crossbred barrows (mean, 38.39 ± 0.826 kg BW) were allotted to individual
153 metabolic crates (40 × 80 × 90 cm) in a completely randomized design with 3 replicates to
154 evaluate odor gas emission. To estimate the odor gas emission, 500 g of fresh feces and 400 g
155 of urine were mixed following the methods described by Kim [18]. Mixtures of fecal and urine
156 were fermented at a room temperature of 35°C for 72 h. The odor-causing materials (amines,
157 ammonia, mercaptans and hydrogen sulfide) were analyzed every 24 h for 7 days using a gas
158 detector (GV-110S, Gastec, Ayase, Japan) and tube (namely, an amine detector tube (180, 5-
159 100 ppm), ammonia detector tube (3L, 0.5-78 ppm), mercaptan detector tube (70, 0.35-84 ppm),
160 and hydrogen sulfide detector tube (4 LT, 0.05-4 ppm)).

161

162 **Statistical and chemical analyses**

163 Statistical analyses were performed using SAS[19]. The General Linear Model (GLM)
164 procedure was used to analyze the effects of dietary crude protein levels on measured
165 parameters. The statistical model included dietary crude protein levels as fixed effects. For
166 growth performance, the pen was considered the experimental unit, while individual pigs served
167 as experimental units for analyses of nutrient digestibility, blood profiles, meat quality, and
168 odor emission. Least squares means were compared using the PDIFF option in the LSMEANS
169 statement, allowing pairwise comparisons among treatment means. Orthogonal polynomial

170 contrasts were performed using the CONTRAST statement to evaluate linear and quadratic
171 responses to increasing dietary crude protein levels. Statistical significance was declared at $P <$
172 0.05 , and tendencies were defined as $0.05 \leq P < 0.10$. All statistical tests were two-tailed, and
173 the results were expressed as means with their corresponding standard errors.

174

175 **Results**

176 **Growth performance**

177 The effects of different levels of dietary CP on growth performance are presented in Table
178 3. As a result of the experiment, the final BW increased when the dietary CP level decreased
179 (linear, $P < 0.01$). The overall results showed that ADG decreased linearly as the protein level
180 increased (linear, $P < 0.01$). Also, a decrease in dietary CP level resulted in an increase in ADFI
181 during late finishing period (linear, $P < 0.01$).

182

183 **Blood profiles**

184 The effects of different levels of dietary CP on blood profiles are presented in Table 4. The
185 concentrations of BUN and urea decreased when the dietary CP level decreased during the
186 entire experimental period (linear, $P < 0.01$; linear, $P < 0.01$; respectively). At the 7th, 11th, and
187 13th weeks, the concentration of total protein increased when the dietary CP level increased
188 (linear, $P = 0.02$; linear, $P < 0.01$; linear, $P < 0.01$; respectively). Also, a decrease in the dietary
189 CP level resulted in a decrease in the concentration of creatinine at the 4th and 13th weeks (linear,
190 $P = 0.03$; linear, $P < 0.01$; respectively).

191

192 **Nutrient digestibility and odor emission**

193 The effects of different levels of dietary CP on nutrient digestibility are shown in Table 5.
194 The excreted nitrogen in urine increased as the CP level increased (linear, $P < 0.01$). The effects
195 of different levels of dietary CP on odor emission are shown in Table 6. As a result of the
196 experiment, ammonia, amines, mercaptans and hydrogen sulfide emissions decreased when the

197 dietary CP level decreased during the entire experimental period (linear, $P < 0.01$; linear, $P <$
198 0.01 ; linear, $P < 0.01$; linear, $P < 0.01$; respectively).

199

200 **pH, color, and physiochemical properties of pork**

201 The effects of different levels of dietary CP on the pH of pork are presented in Table 7.
202 The pH was not significantly affected by the dietary CP levels at 24 h after slaughter.
203 Meanwhile, the effects of different levels of dietary CP on the color of pork are presented in
204 Table 8. The color was not significantly affected by the dietary CP levels at 24 h after slaughter.
205 Furthermore, the effects of different levels of dietary CP on the physiochemical properties of
206 pork are presented in Table 9. As a result of the experiment, no significant difference was
207 observed in the carcass characteristics of pork among the treatments.

208

209 **Discussion**

210 The influence of dietary CP levels on the growth performance of growing-finishing pigs
211 remains a subject of debate among researchers, with various studies reporting conflicting results.
212 Kerr et al. [20] reported that supplementation with dietary CP levels of 12% or 16% for
213 growing-finishing pigs had no effect on the BW, ADG, ADFI, and G:F. Morales et al. [21]
214 showed that growth performance did not exhibit significant differences as the CP level
215 increased (14%, 16%, and 22%). Prandini et al. [22] demonstrated that when different levels of
216 CP (15.3%, 15.7%, and 18.7%) were added to the diet of growing-finishing pigs, no significant
217 differences were observed among the treatments in growth performance. Portejoie et al. [23]
218 reported that the BW, ADG, ADFI, and G:F of growing-finishing pigs were not negatively
219 affected when CP levels (12%, 16%, and 20%) were added to growing-finishing diet. Bühler et
220 al. [24] reported that there were no significant differences in the growth performance of
221 growing-finishing pigs when dietary CP levels of 16.5% and 18.9% were added. Monteiro et
222 al. [15] reported that the reduction of the dietary CP levels from 18.2% to 14.8% had no
223 influence on the ADG, ADFI, and G:F throughout the entire period. Xie et al. [26] reported that

224 decreasing the CP level from 15.27% to 12% in the diet of growing-finishing pigs had no effect
225 on the BW and G:F. Galassi et al. [27] reported that the reduction of the CP level from 12.2%
226 to 9.8% in the diet of growing-finishing pigs did not affect growth performance during the
227 growing and finishing periods. Ball et al. [28] reported that the ADFI and feed efficiency
228 linearly decreased during the late finishing period as the CP level increased (13.6%, 14.9%,
229 16.2%, 17.5%, and 18.8%). Tous et al. [29] reported an increase in the ADG and G:F in
230 treatments with a 12% CP level during the growing period and the entire period when 12% or
231 13% CP was added to the diet of growing-finishing pigs.

232 In this study, similar results for the ADFI and ADG were reported by Ball et al. [28] and
233 Tous et al. [29], which indicated that the reduction of the dietary CP levels improved the
234 utilization of CP and amino acids in the blood. Large undigested amounts of protein move to
235 the large intestine, which promotes the growth of pathogenic bacteria in the gastrointestinal
236 tract during their migration. Therefore, the reduction of the dietary CP levels in this study
237 improved the gut health and growth performance of the growing-finishing pigs. Many studies
238 have demonstrated that protein levels affect BUN concentration. Wang et al. [30] reported that
239 when different levels of CP during the growing (15.09% and 17.31%) and finishing (13.29%
240 and 15.62%) periods were added to the diet of growing-finishing pigs, the BUN concentration
241 linearly decreased as the CP level decreased. Hong et al. [31] reported that the BUN
242 concentration linearly decreased during the late growing period as the CP level decreased, with
243 dietary CP added by level during the early growing (17.2% and 18%), late growing (15.6% and
244 16.3%), early finishing (14.4% and 15.5%), and late finishing periods (12.8% and 13.2%).
245 Prandini et al. [22] reported that the BUN concentration linearly increased as the CP level
246 increased during the growing (15.32%, 15.71%, and 18.73%) and finishing (12.7%, 12.74%,
247 and 15.64%) periods. However, the urea concentration in serum did not show a significant
248 difference among the treatments. Xie et al. [26] demonstrated that the BUN concentration did
249 not show any negative effect when 12% or 15.27% CP was added to the growing-finishing pig
250 diet. Furthermore, Shriver et al. [32] reported that when 14% or 18% CP was added to the diet
251 of growing-finishing pigs, the BUN concentration was low in the treatment with 14% CP

252 throughout the entire experimental period. Carpenter et al. [33] also reported that the BUN
253 concentration decreased as the level of dietary CP decreased (12.3%, 15%, 17%, and 20.8%).
254 In this study, the growing-finishing pigs fed a low-CP diet had lower BUN and urea
255 concentrations than those fed a high-CP diet during the growing-finishing period. These results
256 were in agreement with those of some researchers [30,31], indicating that the reduction of the
257 CP level in the diet of growing-finishing pigs decreased the BUN and urea concentrations. This
258 could be mainly attributed to improved nitrogen utilization. When an excessive amount of
259 protein is supplied, an excessive amount of nitrogen cannot be utilized by the animal's body
260 and thus continues to circulate in the blood. Therefore, it is considered that the BUN, urea, total
261 protein, and creatinine concentrations in the blood increase. Pig excretions contain proteins and
262 metabolites, such as urea, which serve as substrates for bacteria that produce odors and
263 ammonia. Odor substances produced by microbial protein fermentation in the gastrointestinal
264 tract and residual manure have a higher odor problem than fermentable carbohydrates [34,35].
265 In addition, Mackie et al. [35] reported that proteins and their metabolites are precursors for all
266 major classes of odor substances. Therefore, dietary protein alteration should be prioritized
267 when aiming to minimize odors through dietary adjustments. Generally, dietary CP levels
268 exceed the animals' nutritional requirements. To meet the animals' nutritional needs, the dietary
269 CP level should be reduced, and essential amino acids should be supplemented. Finally, the
270 present study confirms the conclusion by Hayers et al. [36] that the reduction of the dietary CP
271 level from 16% to 13% reduced odor emissions from finished pig housing by 2%, indicating a
272 negligible reduction. As reported by Le et al. [37], a more substantial decrease in CP is expected
273 to result in significant changes in odor emissions. The odor emissions from pig feces decreased
274 by 80% when the dietary protein content in diet was reduced from 18% to 12%. This reduction
275 may be due to bacteria having access to up to 15% of dietary protein and fermentable
276 carbohydrates in the gastrointestinal system and manure, which serve as energy sources. These
277 nutrients are used to convert most proteins and their metabolites into bacterial biomass.

278 The pH of pork changes after slaughter, impacting the freshness, WHC, tenderness, color,
279 and storage of the meat, all of which contribute to its overall quality [38]. Park et al. [39] found

280 that as pH decreases after slaughter, the protein concentration also increases. Furthermore, both
281 cooking and drip losses decrease, whereas the WHC increases as the pH rises. The initial pH
282 and the pH after slaughter are critical benchmarks for pork quality assessment. The baseline pH
283 is considered to be the expected value for pale, soft, and exudative meat, whereas the final pH
284 is the anticipated value for dry, firm, and dark meat. After death, anaerobic glycolysis of the
285 muscle's stored glycogen increases lactic acid production, reducing the pH of the muscle. The
286 handling methods before and during slaughter, the genetic factors of the animal, and the rate of
287 anaerobic glycolysis significantly influence this pH reduction. A sudden drop in pH causes
288 alteration in muscle protein structures, prompting the juices to seep out. The exuding juices,
289 when scattered on the surface, cause the pork to appear pale, thus contributing to the production
290 of pale, soft, and exudative meat.

291 In numerous studies, the dietary CP levels did not influence the pH of pork. Kerr et al. [20]
292 observed no significant changes in the pH of pork when 12% or 16% CP was incorporated into
293 the diet of growing-finishing pigs. Similarly, Morales et al. [21] found no significant differences
294 in pH as the CP level increased (14%, 16%, and 22%). Prandini et al. [22] also observed no
295 significant variations in pork pH among treatments as the CP level increased during the growing
296 (15.32%, 15.71%, and 18.73%) and finishing (12.7%, 12.74%, and 15.64%) periods.
297 Furthermore, no significant changes in the pH of pork were detected when different levels of
298 CP were added to the diets of growing-finishing pigs [25,27,29]. In this study, with the pH of
299 pork maintained within the optimal range of 5.3–6.8, no adverse effects on pH levels were
300 observed. When purchasing pork, consumers often first notice the color of the meat, which
301 significantly influences their perception of its quality and their purchasing decisions. The color
302 of pork, which is indicative of its muscle quality, is influenced by various factors, such as the
303 rate of postmortem glycolysis, intramuscular fat content, pigment concentration, and pigment
304 oxidation status [40]. Tous et al. [29] reported that the color of pork showed no adverse effects
305 as the CP level increased during the growing (11.9% and 13.1%) and finishing (10.6% and
306 9.8%) periods. In addition, Monteiro et al. [21] reported no significant differences in pork color
307 among treatments when the CP level was raised during the early growing (14.8% and 18.2%),

308 late growing (14.6% and 17.1%), early finishing (14.4% and 16.1%), and finishing (12.5% and
309 13.5%) periods. Galassi et al. [27] observed no significant changes in pork color as the CP
310 levels increased (9.8%, 9.9%, 12.0%, and 12.2%). The findings of this study agree with those
311 of Monteiro et al. [25], Galassi et al. [27], and Tous et al. [29]. WHC, which reflects the ability
312 of meat to retain moisture under internal and external environmental changes, is influenced by
313 changes in the moisture content of the meat during cutting or its microstructure. This capacity
314 is also closely associated with pH variations in the meat. It has been established that WHC
315 significantly influences pork quality; higher WHC is correlated with better pork quality [41],
316 whereas lower capacity is associated with increased shear force in the meat [42]. Cooking loss,
317 an indirect indicator of WHC, is typically inversely correlated with WHC and directly impacts
318 meat toughness, as measured by shear force [43]. Tous et al. [29] noted a reduction in cooking
319 loss with lower CP levels during the growing (11.9% and 13.1%) and finishing (10.6% and
320 9.8%) periods. Similarly, Shriver et al. [32] found no significant differences in WHC, shear
321 force, or cooking loss among the treatments. In addition, Madrid et al. [44] reported no
322 significant differences in WHC, shear force, and cooking loss during the growing (14%, 15%,
323 and 16%) and finishing (13.5%, 14.5%, and 15.5%) periods. The absence of significant
324 differences among these indicators confirms that the adjustments in dietary protein did not
325 adversely affect pork quality.

326 These results indicated that reducing CP levels in growing-finishing diet did not exert
327 detrimental effects on growth performance. Emission in manure was decreased. Furthermore,
328 the reduction of BUN could indicate improved protein metabolism, potentially reducing odor
329 emissions from feces and urine in growing-finishing pigs.

330

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Table 1. Formula of the experimental diets and the calculated chemical compositions during the growing phases.

Phases Treatments	Early growing (0-4 weeks)						Late growing (4-7 weeks)					
	CP1411	CP1512	CP1613	CP1714	CP1815	CP1916	CP1411	CP1512	CP1613	CP1714	CP1815	CP1916
Ground corn	73.96	71.13	68.3	65.47	62.64	59.81	77.17	74.34	71.51	68.68	65.85	63.03
Soybean meal, 45%	16.89	19.89	22.89	25.88	28.88	31.88	14.13	17.13	20.13	23.12	26.12	29.12
Wheat bran	4	4	4	4	4	4	4	4	4	4	4	4
Tallow	1.40	1.51	1.61	1.72	1.83	1.93	1.16	1.27	1.38	1.48	1.59	1.69
L-Lys-Hcl, 50%	0.76	0.61	0.46	0.30	0.15	0	0.76	0.61	0.46	0.30	0.15	0
DL-Met, 99%	0.07	0.06	0.04	0.03	0.01	0	0.07	0.06	0.04	0.03	0.01	0
L-Thr, 98.5%	0.23	0.18	0.14	0.09	0.05	0	0.23	0.18	0.14	0.09	0.05	0
L-Trp, 99%	0.08	0.07	0.05	0.03	0.02	0	0.08	0.06	0.05	0.03	0.02	0
DCP	1.40	1.33	1.26	1.20	1.13	1.06	1.27	1.20	1.14	1.07	1.01	0.94
Limestone	0.71	0.73	0.75	0.78	0.80	0.82	0.63	0.65	0.67	0.68	0.70	0.72
Vit. Mix ²⁾	0.10	0.10	0.10	0.10	0.10	0.10	0.10	0.10	0.10	0.10	0.10	0.10
Min. Mix ³⁾	0.10	0.10	0.10	0.10	0.10	0.10	0.10	0.10	0.10	0.10	0.10	0.10
Salt	0.30	0.30	0.30	0.30	0.30	0.30	0.30	0.30	0.30	0.30	0.30	0.30
Sum	100	100	100	100	100	100	100	100	100	100	100	100
ME (kcal/kg)	3,300	3,300	3,300	3,300	3,300	3,300	3,300	3,300	3,300	3,300	3,300	3,300
Crude protein (%)	14	15	16	17	18	19	13	14	15	16	17	18
SID Lys (%)	1.03	1.03	1.03	1.03	1.03	1.03	0.96	0.96	0.96	0.96	0.96	0.96
SID Met (%)	0.29	0.29	0.29	0.29	0.29	0.29	0.28	0.28	0.28	0.28	0.28	0.28
SID Thr (%)	0.73	0.73	0.73	0.73	0.73	0.73	0.69	0.69	0.69	0.69	0.69	0.69
SID Trp (%)	0.23	0.23	0.23	0.23	0.23	0.23	0.21	0.21	0.21	0.21	0.21	0.21
SID Arg (%)	0.94	1.05	1.15	1.25	1.35	1.46	0.85	0.95	1.06	1.16	1.26	1.36
SID His (%)	0.41	0.45	0.48	0.51	0.54	0.58	0.39	0.42	0.45	0.48	0.52	0.55
SID Ile (%)	0.62	0.69	0.75	0.81	0.88	0.94	0.57	0.63	0.69	0.76	0.82	0.88
SID Leu (%)	1.40	1.48	1.57	1.66	1.75	1.84	1.32	1.41	1.50	1.59	1.68	1.76
SID Phe (%)	0.75	0.81	0.88	0.95	1.01	1.08	0.69	0.75	0.82	0.89	0.95	1.02
SID Val (%)	0.77	0.83	0.89	0.96	1.02	1.08	0.72	0.78	0.84	0.90	0.96	1.03
SID Phe+Tyr (%)	1.30	1.42	1.54	1.66	1.77	1.89	1.19	1.31	1.43	1.55	1.67	1.79
Total calcium (%)	0.66	0.66	0.66	0.66	0.66	0.66	0.59	0.59	0.59	0.59	0.59	0.59
STTD phosphorus (%)	0.31	0.31	0.31	0.31	0.31	0.31	0.27	0.27	0.27	0.27	0.27	0.27

DCP, di-calcium phosphate; ME, metabolizable energy; SID, standardized ileal digestibility; STTD, standardized total tract digestibility

¹ Diets with different CP levels (%) for early growing, late growing, early finishing, and late finishing phases, respectively, were as follows: CP1411: 14, 13, 12, 11; CP1512: 15, 14, 13, 12; CP1613: 16, 15, 14, 13; CP1714: 17, 16, 15, 14; CP1815: 18, 17, 16, 15; CP1916: 19, 18, 17, 16.

² Quantities of vitamins provided per kg of complete diet: vitamin A, 8,000 IU; vitamin D3, 800 IU; vitamin E, 40 mg; vitamin K3, 4 mg; vitamin B1, 2 mg; vitamin B2, 9.2 mg; vitamin B6, 3 mg; calcium pantothenic acid, 20 mg; niacin, 50 mg; Folic acid, 600 ug; D-biotin, 200 ug; vitamin B12, 30 ug.

³ Quantities of minerals provided per kg of complete diet Fe, 80 mg; Cu, 20 mg; Zn, 60 mg; Mn, 40 mg; I, 0.45 mg; Se, 0.2 mg; Co, 0.5 mg.

Table 2. Formula of the experimental diets and the calculated chemical compositions during the finishing phases.

Phases Treatments	Early finishing (7-11 weeks)						Late finishing (11-13 weeks)					
	CP1411	CP1512	CP1613	CP1714	CP1815	CP1916	CP1411	CP1512	CP1613	CP1714	CP1815	CP1916
Ground corn	80.49	77.66	74.83	71.99	69.16	66.33	83.68	80.85	78.02	75.19	72.36	69.53
Soybean meal, 45%	11.35	14.35	17.35	20.34	23.34	26.34	8.60	11.60	14.60	17.59	20.59	23.59
Wheat bran	4	4	4	4	4	4	4	4	4	4	4	4
Tallow	0.89	1.00	1.11	1.21	1.32	1.43	0.66	0.76	0.87	0.98	1.09	1.19
L-Lys-Hcl, 50%	0.76	0.61	0.46	0.30	0.15	0	0.76	0.61	0.46	0.30	0.15	0
DL-Met, 99%	0.07	0.06	0.04	0.03	0.01	0	0.07	0.06	0.04	0.03	0.01	0
L-Thr, 98.5%	0.23	0.18	0.14	0.09	0.05	0	0.23	0.18	0.14	0.09	0.05	0
L-Trp, 99%	0.08	0.06	0.05	0.03	0.02	0	0.08	0.06	0.05	0.03	0.02	0
DCP	1.01	0.94	0.88	0.81	0.75	0.68	0.84	0.77	0.70	0.64	0.57	0.50
Limestone	0.62	0.64	0.66	0.68	0.70	0.72	0.58	0.60	0.62	0.65	0.67	0.69
Vit. Mix ²⁾	0.10	0.10	0.10	0.10	0.10	0.10	0.10	0.10	0.10	0.10	0.10	0.10
Min. Mix ³⁾	0.10	0.10	0.10	0.10	0.10	0.10	0.10	0.10	0.10	0.10	0.10	0.10
Salt	0.30	0.30	0.30	0.30	0.30	0.30	0.30	0.30	0.30	0.30	0.30	0.30
Sum	100	100	100	100	100	100	100	100	100	100	100	100
ME (kcal/kg)	3,300	3,300	3,300	3,300	3,300	3,300	3,300	3,300	3,300	3,300	3,300	3,300
Crude protein (%)	12	13	14	15	16	17	11	12	13	14	15	16
SID Lys (%)	0.89	0.89	0.89	0.89	0.89	0.89	0.82	0.82	0.82	0.82	0.82	0.82
SID Met (%)	0.27	0.27	0.27	0.27	0.27	0.27	0.26	0.26	0.26	0.26	0.26	0.26
SID Thr (%)	0.65	0.65	0.65	0.65	0.65	0.65	0.61	0.61	0.61	0.61	0.61	0.61
SID Trp (%)	0.20	0.20	0.20	0.20	0.20	0.20	0.18	0.18	0.18	0.18	0.18	0.18
SID Arg (%)	0.76	0.76	0.76	0.76	0.76	0.76	0.67	0.77	0.87	0.97	1.08	1.18
SID His (%)	0.36	0.36	0.36	0.36	0.36	0.36	0.33	0.36	0.39	0.43	0.46	0.49
SID Ile (%)	0.51	0.51	0.51	0.51	0.51	0.51	0.46	0.52	0.58	0.64	0.71	0.77
SID Leu (%)	1.24	1.24	1.24	1.24	1.24	1.24	1.17	1.26	1.35	1.43	1.52	1.61
SID Phe (%)	0.63	0.63	0.63	0.63	0.63	0.63	0.57	0.64	0.70	0.77	0.84	0.90
SID Val (%)	0.66	0.66	0.66	0.66	0.66	0.66	0.61	0.67	0.73	0.79	0.86	0.92
SID Phe+Tyr (%)	1.09	1.09	1.09	1.09	1.09	1.09	0.98	1.10	1.22	1.34	1.46	1.58
Total calcium (%)	0.52	0.52	0.52	0.52	0.52	0.52	0.46	0.46	0.46	0.46	0.46	0.46
STTD phosphorus (%)	0.24	0.24	0.24	0.24	0.24	0.24	0.21	0.21	0.21	0.21	0.21	0.21

DCP, di-calcium phosphate; ME, metabolizable energy; SID, standardized ileal digestibility; STTD, standardized total tract digestibility

¹ Diets with different CP levels (%) for early growing, late growing, early finishing, and late finishing phases, respectively, were as follows: CP1411: 14, 13, 12, 11; CP1512: 15, 14, 13, 12; CP1613: 16, 15, 14, 13; CP1714: 17, 16, 15, 14; CP1815: 18, 17, 16, 15; CP1916: 19, 18, 17, 16.

² Quantities of vitamins provided per kg of complete diet: vitamin A, 8,000 IU; vitamin D3, 800 IU; vitamin E, 40 mg; vitamin K3, 4 mg; vitamin B1, 2 mg; vitamin B2, 9.2 mg; vitamin B6, 3 mg; calcium pantothenic acid, 20 mg; niacin, 50 mg; Folic acid, 600 ug; D-biotin, 200 ug; vitamin B12, 30 ug.

³ Quantities of minerals provided per kg of complete diet Fe, 80 mg; Cu, 20 mg; Zn, 60 mg; Mn, 40 mg; I, 0.45 mg; Se, 0.2 mg; Co, 0.5 mg.

Table 3. Effects of different levels of dietary crude protein on growth performance in growing-finishing pigs¹

Criteria	Treatment ²						SEM ³	p-value	
	CP1411	CP1512	CP1613	CP1714	CP1815	CP1916		Linear	Quadratic.
BW, kg									
Initial			----- 39.93 -----						
4 week	61.46	60.61	60.15	61.42	59.72	59.58	1.001	0.63	0.95
7 week	81.37	80.84	78.63	82.85	80.16	79.04	1.203	0.72	0.87
11 week	110.91	110.64	107.28	112.18	108.04	107.55	1.168	0.44	0.88
13 week	117.79	115.75	115.43	114.67	114.47	114.60	0.351	<0.01	0.12
ADG, g									
0-4 week	769.40	741.40	721.80	767.40	706.40	702.40	13.326	0.17	0.88
4-7 week	975.89	991.07	947.86	1,048.53	965.46	954.96	24.298	0.88	0.62
7-11 week	1,111.59	1,064.28	1,042.65	1,070.59	1,018.33	1018.23	21.221	0.22	0.82
11-13 week	964.44	1,168.89	973.86	801.11	986.77	953.33	47.612	0.44	0.76
0-13 week	926.83	903.43	898.64	889.64	887.26	889.14	4.185	<0.01	0.11
ADFI, g									
0-4 week	1,887.80	1,834.80	1,869.40	1,978.60	1,824.40	1850.40	27.241	0.85	0.57
4-7 week	2,517	2,650.40	2,622.20	2,781.60	2,636	2687.00	40.732	0.27	0.36
7-11 week	3,157.40	3,125.40	3,323.57	3,235.60	3,234.60	3261.60	31.907	0.26	0.50
11-13 week	3,320	3,350	3,240	3,410	3,390	3370.00	10.321	<0.01	0.21
0-13 week	2,717.38	2,725.75	2,868.20	2,796.77	2,767.86	2778.61	25.130	0.50	0.25
G:F									
0-4 week	0.408	0.406	0.387	0.387	0.389	0.380	0.007	0.19	0.77
4-7 week	0.386	0.374	0.361	0.379	0.368	0.354	0.008	0.35	1.00
7-11 week	0.350	0.341	0.332	0.332	0.317	0.329	0.006	0.15	0.54
11-13 week	0.290	0.349	0.300	0.235	0.291	0.283	0.014	0.15	0.54
0-13 week	0.341	0.332	0.313	0.319	0.322	0.323	0.004	0.15	0.12

476 BW, body weight; ADG, average daily gain; ADFI, average daily feed intake; G:F, gain-to-feed

477 ¹ A total of 210 growing pigs were used in the experiment, with 35 pigs per treatment.478 ² Diets with different CP levels (%) for early growing, late growing, early finishing, and late finishing phases, respectively, were as follows: CP1411:
479 14, 13, 12, 11; CP1512: 15, 14, 13, 12; CP1613: 16, 15, 14, 13; CP1714: 17, 16, 15, 14; CP1815: 18, 17, 16, 15; CP1916: 19, 18, 17, 16.³ Standard error
480 of the mean.

481

Table 4. Effects of different levels of dietary crude protein on blood profiles in growing-finishing pigs¹

Criteria	Treatment ²						SEM ³	p-value	
	CP1411	CP1512	CP1613	CP1714	CP1815	CP1916		Linear	Quadratic
Creatinine, mg/dL									
Initial	----- 1.09 -----								
4 week	0.80	0.90	0.91	0.93	0.96	1.02	0.029	0.03	0.93
7 week	1.01	1.06	1.11	1.12	1.16	1.17	0.029	0.07	0.71
11 week	1.19	1.28	1.29	1.38	1.35	1.36	0.051	0.26	0.62
13 week	0.81	0.88	0.97	1.02	1.03	1.08	0.029	<0.01	0.45
Total protein, g/dL									
Initial	----- 6.60 -----								
4 week	6.84	6.84	6.90	6.94	7.00	7.14	0.065	0.16	0.65
7 week	5.72	6.28	6.60	6.65	6.90	7.06	0.171	0.02	0.55
11 week	4.66	6.22	6.68	6.82	6.88	6.68	0.171	<0.01	0.21
13 week	5.65	5.68	6.10	6.23	6.65	7.10	0.153	<0.01	0.48
Triglyceride, mg/dL									
Initial	----- 56.14 -----								
4 week	48.20	60.40	50.00	37.60	52.00	48.60	2.960	0.56	0.75
7 week	44.20	52.20	44.00	52.20	53.80	38.60	2.433	0.77	0.17
11 week	62.00	44.80	112.00	43.20	101.20	32.80	13.649	0.87	0.35
13 week	43.50	48.75	65.75	52.00	131.75	85.75	12.375	0.09	0.99
BUN, mg/dL									
Initial	----- 9.43 -----								
4 week	9.68	9.82	11.08	13.14	13.76	16.54	0.634	<0.01	0.34
7 week	9.70	11.84	11.90	14.38	16.88	16.82	0.795	<0.01	0.94
11 week	10.54	11.40	12.80	13.26	15.02	17.10	0.534	<0.01	0.39
13 week	7.80	9.10	9.45	9.63	11.50	12.08	0.417	<0.01	0.76
Urea, mg/dL									
Initial	----- 20.17 -----								
4 week	20.76	21.04	23.74	28.14	29.46	35.42	1.356	<0.01	0.34
7 week	20.78	25.34	25.48	30.78	36.16	36.02	1.703	<0.01	0.94
11 week	22.58	24.44	27.42	28.40	32.18	36.62	1.143	<0.01	0.39
13 week	16.70	19.50	20.20	20.63	24.63	25.85	0.892	<0.01	0.75

483 BUN, blood urea nitrogen

484 ¹ A total of 210 growing pigs were used in the experiment, with 35 pigs per treatment.

485 ² Diets with different CP levels (%) for early growing, late growing, early finishing, and late finishing phases, respectively, were as follows: CP1411:
486 14, 13, 12, 11; CP1512: 15, 14, 13, 12; CP1613: 16, 15, 14, 13; CP1714: 17, 16, 15, 14; CP1815: 18, 17, 16, 15; CP1916: 19, 18, 17, 16.³ Standard error
487 of the mean.
488

489 **Table 5.** Effects of different levels of dietary crude protein on nutrient digestibility in growing-finishing pigs¹

Criteria	Treatment ²						SEM ³	p-value	
	CP1411	CP1512	CP1613	CP1714	CP1815	CP1916		Linear	Quadratic
Nutrient digestibility, %									
Dry matter	84.61	83.24	83.74	85.33	85.05	83.71	0.438	0.80	0.78
Crude protein	75.50	74.42	76.93	79.70	79.49	79.08	0.879	0.07	0.71
Crude ash	65.73	40.8	62.14	56.59	60.47	45.82	3.012	0.38	0.75
Crude fat	67.75	72.9	75.08	76.99	66.53	63.38	1.741	0.23	0.02
N retention, g/d									
N intake	8.62	9.16	10.32	11.19	11.88	12.36	-	-	-
Fecal N	2.11	2.34	2.38	2.27	2.44	2.59	0.080	0.13	0.95
Urinary N	0.28	0.38	0.45	0.49	0.71	0.95	0.081	<0.01	0.27
N retention ⁴	6.23	6.44	7.49	8.43	8.73	8.82	1.010	0.6	0.35

490 N, nitrogen

491 ¹ A total of 18 barrows (initial body weight, 38.39 ± 0.826 kg).

492 ²Diets with different CP levels (%) for early growing, late growing, early finishing, and late finishing phases, respectively, were as follows: CP1411:
493 14, 13, 12, 11; CP1512: 15, 14, 13, 12; CP1613: 16, 15, 14, 13; CP1714: 17, 16, 15, 14; CP1815: 18, 17, 16, 15; CP1916: 19, 18, 17, 16.

494 ³ Standard error of the mean.

495 ⁴N retention = N intake (g) – fecal N (g) – urinary N (g)

496

497 **Table 6.** Effects of different levels of dietary crude protein on odor emission in growing-finishing pigs¹

Criteria	Treatment ²						SEM ³	p-value	
	CP1411	CP1512	CP1613	CP1714	CP1815	CP1916		Linear	Quadratic
Amines, ppm									
0-4 week	13.24	16.41	37.57	47.07	68.57	87.14	6.631	<0.01	0.10
4-7 week	13.64	16.64	27.64	34.67	42.86	53.50	3.443	<0.01	0.11
7-11 week	10.06	12.11	18.55	25.51	38.97	49.64	3.495	<0.01	0.21
11-13 week	11.06	10.92	15.13	21.00	31.18	39.55	2.793	<0.01	0.37
Ammonia, ppm									
0-4 week	12.00	14.79	15.74	16.50	25.86	6.50	1.826	<0.01	0.07
4-7 week	10.71	10.57	10.71	20.00	20.71	30.07	2.253	<0.01	0.22
7-11 week	9.88	9.92	10.18	12.54	15.33	16.02	0.735	<0.01	0.23
11-13 week	10.75	10.69	11.34	14.11	14.56	18.93	1.168	<0.01	0.41
Mercaptans, ppm									
0-4 week	0.41	0.66	0.95	1.04	1.11	1.11	0.070	<0.01	0.12
4-7 week	0.69	0.75	0.97	1.10	1.24	2.20	0.181	<0.01	0.26
7-11 week	0.33	0.41	0.39	0.95	1.02	1.24	0.132	<0.01	0.70
11-13 week	0.21	0.37	0.52	0.79	1.05	1.64	0.152	<0.01	0.34
Hydrogen sulfide, ppm									
0-4 week	0.00	0.84	1.06	1.71	1.79	2.14	0.176	<0.01	0.15
4-7 week	0.86	1.07	1.13	1.27	2.00	2.14	0.175	<0.01	0.51
7-11 week	0.59	0.64	0.89	1.06	1.17	1.92	0.152	<0.01	0.33
11-13 week	0.68	0.59	0.92	1.11	1.82	2.51	0.222	<0.01	0.19

498 ¹ A total of 18 barrows. (initial body weight, 38.39 ± 0.826 kg)

499 ² Diets with different CP levels (%) for early growing, late growing, early finishing, and late finishing phases, respectively, were as follows: CP1411:
500 14, 13, 12, 11; CP1512: 15, 14, 13, 12; CP1613: 16, 15, 14, 13; CP1714: 17, 16, 15, 14; CP1815: 18, 17, 16, 15; CP1916: 19, 18, 17, 16.³ Standard error
501 of the mean.
502

503 **Table 7.** Effects of different levels of dietary crude protein on pH in growing-finishing pigs¹

Criteria	Treatment ²						SEM ³	p-value	
	CP1411	CP1512	CP1613	CP1714	CP1815	CP1916		Linear	Quadratic
Time after slaughter									
0 hours	5.74	5.69	5.62	5.70	5.66	5.66	0.022	0.41	0.46
3 hours	5.71	5.46	5.60	5.44	5.60	5.51	0.026	0.10	0.08
6 hours	5.42	5.45	5.50	5.45	5.45	5.43	0.022	0.98	0.45
12 hours	5.55	5.46	5.55	5.51	5.49	5.45	0.017	0.21	0.64
24 hours	5.39	5.40	5.47	5.45	5.36	5.43	0.010	0.59	0.05

504 ¹ A total of 210 growing pigs were fed, with least squares means of five observations per treatment.

505 ² Diets with different CP levels (%) for early growing, late growing, early finishing, and late finishing phases, respectively, were as follows: CP1411:
 506 14, 13, 12, 11; CP1512: 15, 14, 13, 12; CP1613: 16, 15, 14, 13; CP1714: 17, 16, 15, 14; CP1815: 18, 17, 16, 15; CP1916: 19, 18, 17, 16.³ Standard error
 507 of the mean.
 508

ACCEPTED

Table 8. Effects of different levels of dietary crude protein on pork color in growing-finishing pigs¹

Criteria	Treatment ²						SEM ³	p-value	
	CP1411	CP1512	CP1613	CP1714	CP1815	CP1916		Linear	Quadratic
CIE value⁴, L*									
0 hours	53.14	51.41	50.97	51.78	52.69	51.38	0.767	0.81	0.69
3 hours	52.11	54.10	52.03	50.72	52.63	51.47	0.646	0.53	0.99
6 hours	52.12	53.57	50.47	51.21	52.53	53.40	0.665	0.78	0.35
12 hours	54.98	50.47	53.79	51.70	51.10	53.08	0.712	0.51	0.31
24 hours	53.64	51.23	53.41	52.23	52.91	52.56	0.540	0.90	0.74
CIE value⁴, a*									
0 hours	6.70	6.46	6.49	6.46	6.21	6.23	0.145	0.34	0.96
3 hours	6.70	6.31	6.33	6.34	6.57	6.33	0.063	0.41	0.27
6 hours	6.77	6.85	6.76	6.51	6.46	6.53	0.087	0.18	0.96
12 hours	6.67	6.85	6.65	6.54	6.23	6.42	0.280	0.61	0.96
24 hours	6.83	6.84	6.58	6.40	6.57	6.78	0.195	0.78	0.57
CIE value⁴, b*									
0 hours	13.84	13.67	13.43	13.35	13.54	13.38	0.066	0.08	0.22
3 hours	13.53	13.69	13.57	13.82	13.59	13.77	0.072	0.46	0.86
6 hours	13.65	13.63	13.64	13.67	13.69	13.63	0.061	0.96	0.93
12 hours	13.36	13.56	13.42	13.66	13.91	13.59	0.148	0.47	0.78
24 hours	13.54	13.57	13.42	13.62	13.39	13.73	0.070	0.70	0.48

510 ¹ A total of 210 growing pigs were fed, with least squares means of five observations per treatment.

511 ² Diets with different CP levels (%) for early growing, late growing, early finishing, and late finishing phases, respectively, were as follows: CP1411:
512 14, 13, 12, 11; CP1512: 15, 14, 13, 12; CP1613: 16, 15, 14, 13; CP1714: 17, 16, 15, 14; CP1815: 18, 17, 16, 15; CP1916: 19, 18, 17, 16.³ Standard error
513 of the mean.

514 ⁴ CIE L*: luminance or brightness (varies from black to white)

515 CIE a*: red-green component (+a=red, -a=green)

516 CIE b*: yellow-blue component (+b=yellow, -b=blue)

517

518 **Table 9.** Effects of different levels of dietary crude protein on physiochemical properties in growing-finishing pigs¹

Criteria	Treatment ²						SEM ³	p-value	
	CP1411	CP1512	CP1613	CP1714	CP1815	CP1916		Linear	Quadratic
Proximate analysis, %									
Moisture	73.99	73.83	73.97	73.37	77.35	72.90	0.508	0.65	0.57
Crude protein	22.18	21.45	20.19	21.83	22.64	22.08	0.307	0.44	0.19
Crude fat	4.76	4.86	3.85	5.20	3.01	4.69	0.302	0.46	0.63
Crude ash	0.44	0.52	0.44	0.44	0.52	0.59	0.043	0.37	0.45
Physiochemical property									
Cooking loss, %	30.16	31.95	32.17	31.95	32.37	32.35	0.346	0.11	0.30
Shear force, kg/0.5 inch ²	39.96	59.82	46.28	61.17	48.98	54.82	2.641	0.27	0.25
WHC, %	73.99	73.83	73.97	73.37	77.35	72.90	0.508	0.65	0.57

519 WHC, water holding capacity

520 ¹ A total of 210 growing pigs were fed, with least squares means of five observations per treatment.

521 ² Diets with different CP levels (%) for early growing, late growing, early finishing, and late finishing phases, respectively, were as follows: CP1411:
522 14, 13, 12, 11; CP1512: 15, 14, 13, 12; CP1613: 16, 15, 14, 13; CP1714: 17, 16, 15, 14; CP1815: 18, 17, 16, 15; CP1916: 19, 18, 17, 16.

523 ³ Standard error of the mean.

524

525