



## Contents

List of Publications.....	III
Abbreviations and Acronyms .....	IV
<b>1. Introduction.....</b>	<b>1</b>
<b>2. Research Project and Objectives of the Thesis.....</b>	<b>3</b>
<b>3. Framework and Theory.....</b>	<b>7</b>
<b>3.1. History and Genesis of Pig Castration .....</b>	<b>7</b>
<b>3.2. The Growing Importance of Animal Welfare.....</b>	<b>10</b>
<b>3.3. The so-called Boar Taint.....</b>	<b>16</b>
<b>3.3.1. Related Compounds.....</b>	<b>16</b>
<b>3.3.2. Human Olfactory Perception .....</b>	<b>17</b>
<b>3.3.3. Chemical Analysis.....</b>	<b>19</b>
<b>3.3.4. Consumer Acceptance .....</b>	<b>21</b>
<b>3.4. Sensory Quality Control of Boar Taint .....</b>	<b>23</b>
<b>3.4.1. Legal Requirements and Quality Safety Standard.....</b>	<b>23</b>
<b>3.4.2. Practical Implications.....</b>	<b>25</b>
<b>4. Paper I: How olfactory acuity affects the sensory assessment of boar fat: A proposal for quantification .....</b>	<b>31</b>
<b>5. Paper II: Boar taint detection: A comparison of three sensory protocols .....</b>	<b>41</b>
<b>6. Paper III: Noise and olfaction: Trained assessors' performance is not impaired regardless of whether or not assessors are accustomed to it.....</b>	<b>53</b>
<b>7. Paper IV: Interaction of Skatole and Androstenone in the Olfactory Perception of Boar Taint.....</b>	<b>75</b>
<b>8. General Discussion.....</b>	<b>95</b>
<b>8.1. The Effect of Assessors' Olfactory Acuity.....</b>	<b>95</b>
<b>8.2. The Relationship between Chemical and Sensory Analysis.....</b>	<b>96</b>
<b>8.3. The Effect of the Sensory Quality Control Performance .....</b>	<b>97</b>



<b>9. Conclusion</b> .....	101
<b>10. Summary</b> .....	103
<b>11. References</b> .....	109
Acknowledgement .....	119
Curriculum Vitae.....	121