

# - The Mangalitsa -

*The perfect pig!?*



Facts one should know before you raising Mangalitsa pigs!



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FOR MBOAR

*Will the Mangalitsa breed meet my expectations,  
or would a cross or other heritage pig breed be a better match?*

### **THE SEARCH FOR THE PERFECT PIG!**

Many people contact MBOAR asking where to buy quality Mangalitsa breeding stock. When probed why they are interested in this breed over others, they often give this answer:

*“I have heard great stories about the dark marbled meat, the white creamy silk-like, healthy fat and that Chefs can't wait to get their hands on this pig. That people will pay high prices for the beautiful meat and that you can make good money on breeding stock. So I imagine there will be a good profit in raising them. I also found many articles where it is said that this breed is easy to keep, does not need much feed wise and will mainly forage for their own food on pasture. That they are good mothers, the boars will be docile and that this breed is very social and nice to people. So it sounds like this is the perfect pig to raise?!”*

It appears there are only positives to Mangalitsa; right? Let's take a closer look to see if the Mangalitsa is really the "Perfect Pig" compared to other pig breeds (or crosses) found in the US.



Most people who are interested in raising Mangalitsa have never raised pigs before. They are usually motivated by their desire to sell quality healthy pork or raise it for their own family and friends. Their Google search for 'which pigs produce the best pork' or 'which breed can be raised on pasture or forest' has led them to Mangalitsa.

There have been many news articles written about this relatively "new", funny looking, furry and delicious pig breed since their arrival from Austria in 2007 (you can almost call it hype). Sadly not much has been written about the beautiful old American heritage pig breeds. Thus, it is only natural that people looking to raise quality pigs would think that Mangalitsas are indeed the best breed.

## \_\_\_THE FULL STORY

There is a lot of information on the Internet about Mangalitsa that does not convey the complete story or even the about Mangalitsa. It is important to understand that most of the press is simply great marketing; the media loves to embellish and breeders are rarely sharing their failures. This is a shame as we can learn a lot from others'



experiences and mistakes. Journalists have been captivated by the Mangalitsa as these furry pigs from Europe make an enchanting story. Often though, the facts are distorted, not to mislead the reader, but more a failure to fully understand the characteristics of the breed.

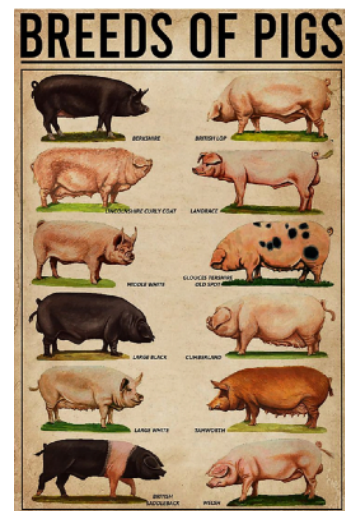
Most articles seem to highlight breeders that are new to raising Mangalitsa which raises the question; *"How can they tell the whole story, without having several years of experience in raising, feeding and marketing the animal?"* This is a very good question!

## \_\_\_SO MANY BEAUTIFUL OLD AMERICAN ENDANGERED BREEDS

It's important to realize that the media has hyped this beautiful, hairy, Old World breed from Europe often ignoring other, better suited US heritage pig breeds.

The information presented here is not intended to convince or discourage you to raise Mangalitsas. This is an attempt to help you find the "Perfect pig" for YOUR needs.

Other breeds like Red Wattle, Mulefoot, Old line Duroc, Hampshire and others are also endangered. They too are in need of being bred and raised. They also produce amazing meat which is darker than the pork one finds in supermarkets. All pork that comes from pastured heritage pigs is healthier and richer in flavour!



It is important we do not lose those beautiful Old American Heritage Hogs genetics. Only by breeding them (and eating them!) will we secure their future.

Often I get told: *“I want to help save the Mangalitsa, I have read there were only 200 left in 1990’s”* That isn’t quite the truth as there were only 200 registered Mangalitsas in Hungary. There were way more unregistered and in all the eastern European countries there were way more in total for sure. Today, in Hungary alone, there are over 200 Registered Mangalitsa farms. Over 15,000 Mangalitsas alone are slaughtered per year for the Mangalitsa ham production, which is in Spain. Worldwide there are over 100,000 Mangalitsas. Compared to the other American heritage breeds, the Mangalitsa isn’t endangered anymore.

American Heritage breeds can be found here [Livestock conservancy 2020](#)



Similar to Mangalitsa, the American heritage hog breeds forage well and can be raised outside all year round. Perhaps in very cold climates like Alaska, Canada or Northern Michigan a Mangalitsa will cope a bit better with the cold, but they too need good housing (huts) with straw bedding for warmth and a large amount of feed (quality hog feed, not hay!) to stay warm in winter.

Other breeds are better suited to be raised in hot and humid weather such as is found in Florida and other southern states in the US. Hot humid weather is a challenge for Mangalitsa as they come from central Europe (Austria, Hungary, Romania, Serbia) where winters are cold and dry and summers are mild and dry. These countries do not experience the humidity which is present in the US. The breed first arrived in America in 2007 so it will be centuries before it will be well adapted!

Mangalitsa are lard pigs, their fat acting as insulation. It is easy to see why they are lazy and do not move much when it’s hot and humid. Inactivity does not build muscle and therefore meat on their frames.



Now let's explore some details about other pig breeds and determine which may best suit your expectations.

We do not want to get in detail here about husbandry, housing and the correct diet of pigs. These part That will be cover in other articles, for now we want to look at the „inside“ of the pig breeds and see what suits with what you expect from a breed.

### \_\_\_\_EDUCATE YOURSELF

*I*s the Mangalitsa the best suited pig for you? Is a cross or another great heritage breed a better match? Below are features of other breeds and crosses.

Sadly, too many passionate people start and fail with Mangalitsas because they did not



fully understand the meat and fat characteristics of the breed. They did not know the small yield of meat and they did not have the right buyer market for this fatty slow growing pig breed. After three of four years, 95% of new breeders determined that Mangalitsa was not the breed of pig they should have been raising. These are years and money lost. **Let's save time and money and find the perfect pig for you.**

## WHAT QUESTIONS SHOULD ONE ANSWER?

Ask yourself these questions before you start and try to find the answers.

1. Are you raising pigs for their meat and fat for your family and friends or do you want to sell it to customers?
2. Are you aware that there are two types of pig breeds, „Meat breeds“ & „Lard breeds“ and do you know the differences between them?
3. Are you planing to sell to restaurants or direct sales, from your farm and on farmers markets?
4. For how much can you sell the meat & fat? For how much can you sell half or a whole pig? What would be the \$ per hanging weight (lbs)? Make sure you ask other farms that raise pastured pigs in your area so you will know what to expect.
5. When you want to sell to customers, your pigs would need to get slaughtered at a USDA certified slaughterhouse. Where is such a facility in your area and would they be willing to slaughter Mangalitsas? These pigs have a lot of hair and most slaughter plants do not want them or they will only skin pigs and you loose a lot of fat when they do that.
6. As the Mangalitsa is a lard breed you will have a great amount of fat. What will you do with it? Do you have a market for it in your area? You will need a market for it or you will lose money!
7. Have you ever seen a Mangalitsa pork chop (loin)? Are you aware of the size of the meat from a 18 month old Mangalitsa?
8. Have you seen the belly/bacon from a Mangalitsa?
9. Have you tasted the meat and fat?
10. How much is the meat to fat ratio in the Mangalitsa compared to other breeds?
11. Have you done some research in your area to find out who else is selling pasture raised pork and what kind of breeds or crosses and for what price they are selling their meat and piglets?





12. Have you looked into other Heritage pig breeds so you know what choices you have?
13. Are you aware that Mangalitsas need 14 to 18 month to reach slaughter weight compared to 9 to 12 months for most other breeds or crosses? That is double the time!
14. How many acres does a pig need when you want to pasture raise them? When I say pasture I mean grass and not a dirt lot.
15. Do you have a good idea how much feed (hog feed) a piglet, feeder and adult Mangalitsa will need?
16. When you want to start breeding, do you know how to make sure you buy a Pure Mangalitsa and not a cross? Not all pigs with curly coats are Pure Mangalitsas!
17. Are you aware that there were only a few animals imported since 2007 and that inbreeding is a real problem with all the various consequences involved? Like birth defects, such as born with no anus, small pelvis (it results in the death of the sow and the litter), fertility/reproducing problems, smaller pigs, leg deformities, twisted noses and more!
18. Is there a large animal vet in your area, are they familiar with pigs.

There are many other questions that are important to ask and get answers before starting to breed a certain breed or cross. The best place to start may be to raise 2-3 barrows (castrated males) to finish. See how it goes, try the meat, calculate your costs and gradually fill in the answers to the above questions. This will minimize your risk of time and money.

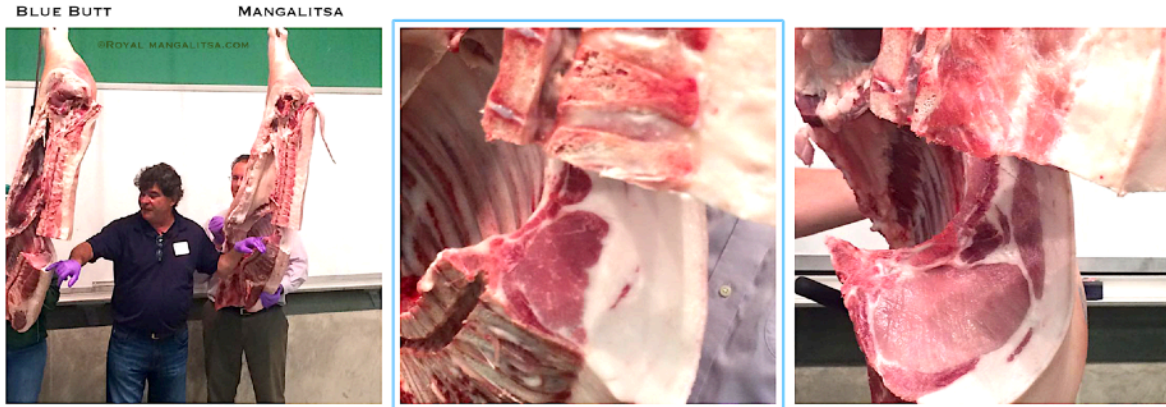
Alternatively, if you begin by buying breeding stock and setting up your farm for a large operation, this could be a much more costly and time consuming mistake. MBOAR strongly advises that you do your homework well and know the answers to the above questions.

# MEAT / CARCASS COMPARISON

AT MSU MEAT LAB

16 MONTH OLD MANGALITSA

8 MONTH OLD BLUE BUTT  
(HAMPSHIRE X YORKSHIRE)



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## WHAT TO EXPECT

The Mangalitsa is a very slow growing Lard breed (14 - 18 month to slaughter) yielding 60 - 70% fat and only 40 - 30% meat. With most other breeds (meat breeds) these percentages are reversed! These numbers mean nothing little to people not familiar with raising and slaughtering pigs. MBOAR strongly advises to watch the video below that examines these ratios. Even though it's in Dutch, it conveys how a 70% fat & 30% meat Mangalitsa carcass will look like. It examines the carcass of an 18 month old Mangalitsa barrow finished the last 8 weeks, on a rye diet, to get clean, but firmer, beautiful fat.

The 8th video is in Hungarian but take your time to look at it as you can learn a lot by looking at it!! Notice the body condition in which this breed should be kept. The 17 minute mark in the video shows the slaughter process in Hungary. It offers a closer look at the carcasses and meat cuts and fat percentage. Here is the link [Royal Mangalitsa / Videos](#)

Keeping Mangalitsas "lean" would not be in the benefit of the animal, as they are created to produce lard, so they always should have the minimum of 2.5 inch of fat on their back to be happy and healthy, and that's what you want to raise on your farm, happy and healthy animals! You never should be able to feel their spine when you push softly on their back! Take care in winter to examine your pigs carefully as their thick curly coat can deceive you in estimating their actual condition.

Mangalitsa need 14 - 18 months to reach slaughter weight, and up to 24 months if they do not get the correct feed! For people new to raising pigs, MBOAR always advises to start with normal hog feed 16-18% protein where all minerals and vitamins are added. Quality feed is very important especially for breeding stock!



## THE “KOBE BEEF OF PORK” STORY

The Mangalitsa meat is called in many articles “The Kobe beef of Pork”, this wording was first used by *Devin Knell*, executive sous-chef at the French Laundry in an article in the New York Times in 2008: “*Unlike workaday pork,*” Mr. Knell said, “*Mangalitsa is marbled, and the fat dissolves on your tongue — it’s softer and creamier, akin to Wagyu beef.*”

### Read again carefully what he really said!

Was he talking about the Mangalitsa meat and referring to the Wagyu meat, or is he talking about the fat of the Mangalitsa, that is similar to the fat from the Kobe (Wagyu) cow’s?

“*Unlike workaday pork,*” Mr. Knell said, “*Mangalitsa is marbled, and the fat dissolves on your tongue — it’s softer and creamier, akin to Wagyu beef.*”

He was talking about the amazing fat of the Mangalitsa!



Has the Mangalitsa meat always offered a lot of marbling, like people assume? NO it has not! (Marbling is the flecks of intramuscular fat in meat). Often there is not as much visible marbling in the meat as "marketing" wants you to believe. Only a few animals will have the extreme marbling in their meat and it is not in certain lines. It is sometimes in a certain boar/sow combination, but it might not be carried to the next generation! Nobody can give you that guarantee!

It is very important that one understands why Mangalitsa meat is different to most pig breeds and crosses. If you raise Mangalitsa and you build your marketing around the “*visible marbled meat*” story, you could get in trouble when at the end your meat will not show this extreme marbling. Chefs and customers will ask you: “*Where is the marbling I expected to see in the Mangalitsa meat? I see a lot of fat around the meat, but I do not see it in the meat, where I expected it to be!*”

In the picture below you see a normal marbled Mangalitsa pork chop at the upper left corner and 3 extremely marbled pork chop. The very marbled ones are from a 6 year old Mangalitsa sow. The other one is from one of her daughters, of almost 2 years, raised together on the same diet.



## MEAT SCIENCE AND MARBLING

Does Mangalitsa meat need the visible high marbling in the meat to be succulent?  
NO! Why not?

Meat does not need to have visual marbling to be juicy and succulent after cooking. Meat Science shows there are two important qualities in the meat that make it so:

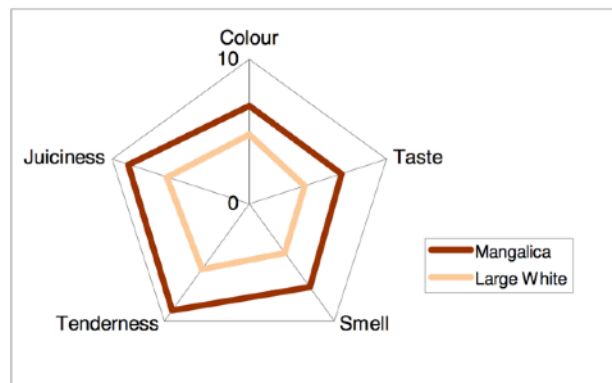


Fig. 2: Sensory evaluation of grilled meat

1. The water/moisture holding capacity of the meat cells during frying
2. The fat in the muscle and that can be VISIBLE or INVISIBLE

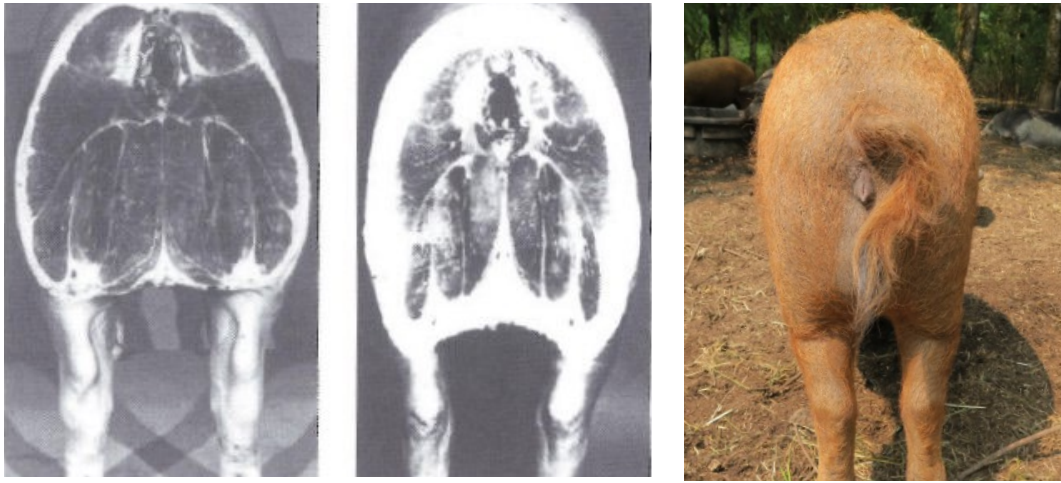
**From:** Quality traits of loin muscle from White Mangalica /WM (Blonde), Duroc × White Mangalica and Large White pigs reared under intensive conditions and slaughtered at 150 kg live weight: A comparative study

*"Meat from WM pigs had the highest intramuscular fat content and darkest and reddest colour; crosses were at an intermediate position, with significant differences among all genotypes. In addition, ultimate pH, water-holding capacity and iron content were significantly the highest in meat from WM pigs (Mangalitsa), compared to the other two genotypes...."*

Link to the study [www.researchgate.net](http://www.researchgate.net)

Mangalitsa meat has a great water-holding capacity and has visible and/or invisible marbling, the fat is woven into the meat, if we see it or not. How does that work? Here a very good read about this in beef, it is the same in pork.

Link to an article that explains this in a nice way: [About marbling in meat](#)

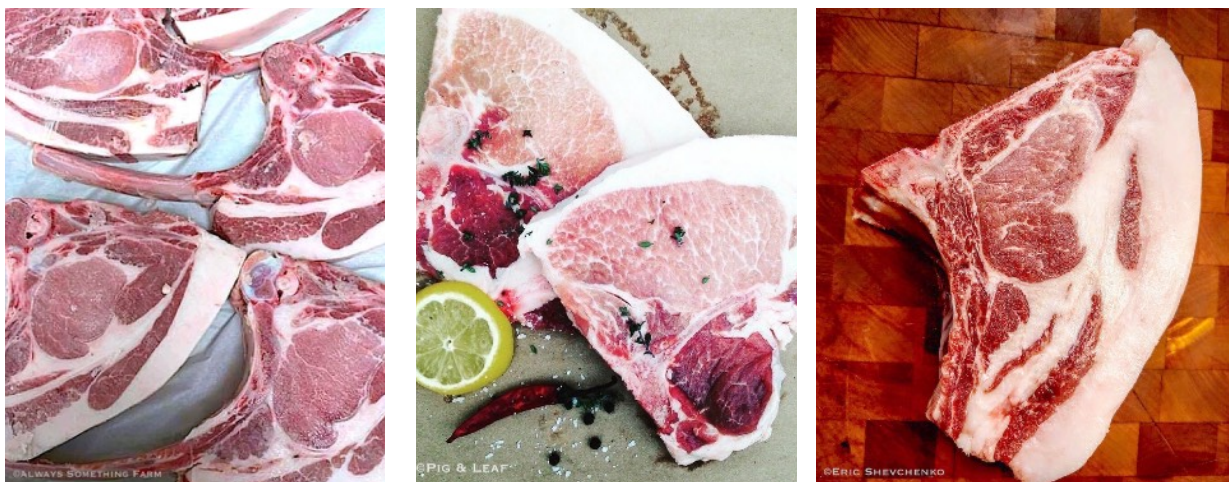


**MORE ABOUT THE DIFFERENCES**

In the picture at the left you see a x-ray of a Meat breed and then a Lard breed. You can see the big difference in the roundness of the hams, the amount of the meat and fat very nicely. The coloured picture is a 16 month old Red Mangalitsa gilt. When you look closely you will notice the ‘flat’ ham’s. That’s typical for Mangalitsa pigs. Crosses with other (meat) breeds will have rounder hams as these pigs will have more meat/ bigger muscles. When a pure meat breed or cross is slaughtered the amount of meat will be much more than that of a Pure Mangalitsas or a Mangalitsa crosses. You should be aware of such things when you are looking into raising this breed.

Their loin (muscle of the pork chop) at 12 months is only 1/2 of the size from a pork chop you can buy at a grocery store. But it will have way more fat, as you can see on page 8. If you don’t want so much fat on your pig, this is not the breed for you. Consider raising a cross or another heritage breed.

Additional pictures of meat from other breeds are at the end of this document to give a better idea of the differences.



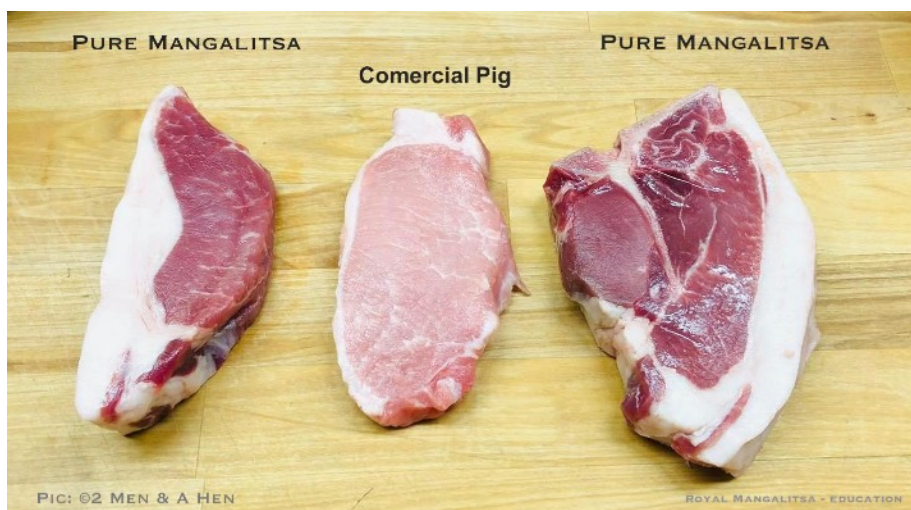
Mangalitsa cross, 13 month - Old line Duroc, 9 month - Mangalitsa, 15 month  
(3/4) Mangalitsa & (1/4) Hampshire



**THE MANGALITSA MEAT** is dark red in color and has a nutty flavour, more like beef than that of pork. The meat contains more minerals and vitamins when the pigs are raised outside and get slaughtered at an older age. Marbling also increases with age.

But, as previously mentioned, for a Mangalitsa to yield a decent meat to fat ratio it takes at least 16-20 months, while a Mangalitsa cross can be slaughtered within 10-12 months. Breeds like Old Line Duroc, Hampshire, Large Black, Old Spot etc. you can slaughter at 9 month with less fat and more meat! This is the reason you have to be able to get almost 2x the price for the Mangalitsa meat/fat. It is vital to discover if you have a market for these high prices. Often breeders tell me they had to change to crosses or other breeds as the costs (feed) to produce these pigs were way too high as they could not get the price they would need to cover the costs and make any profit.

It is beautiful meat and fat as you can see but you have to have the right market!





**THE MANGALITSA FAT** is exceptional, very creamy, and soft, like the fat that Wagyu's have. It melts even below body temperature (32C/89.6 F), and research into traditional diets have proven that this fat is better for the human body than fat with a higher melting point. It is rich in omega 3 and 6, polyunsaturated fatty acids, and in natural antioxidants. According to studies of the University of Debrecen in Hungary, the levels of Omega 3 in Mangalitsa pigs are 2 to 3 times higher than in many varieties of fish. The larger amount of unsaturated fatty acids (healthy fat) allows it to melt at lower temperatures than most other pigs.

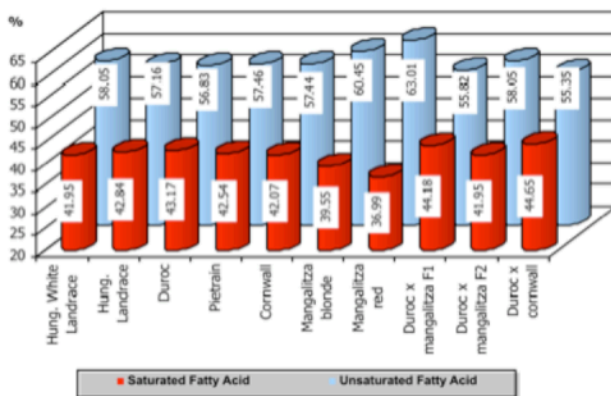
The fat is the prized quality of this breed as they were created in 1833 to produce high quality lard. This was a time when survival was dependent upon consuming nutrient dense foods and lard was used for many things including food preservation.

Many people who want to start raising this breed have good ideas what to do with the fat but when you are butchering 5 pigs a month you will have A LOT of it. Turning all this fat into soap, candles and rendered lard required a lot of time and labor.

MBOAR's best advise is to find a breeder that has raised Mangalitsa pigs for at least for or five years, visit with them and but a half or whole Mangalitsa. Work with the meat and lard and see if it meets your expectations.

Rendered lard must be rendered in a USDA or state certified facility or by you, under permit, in a commercial kitchen in order to be eligible for sale to the public!

Here is a graph about the fatty acid composition of different pig breeds and crosses:



More scientific studies about the meat and fat you can find on my website:

[Mangalitsa meat & fat science](#)



## THE MANGALITSA

70% FAT  
30% MEAT

37. sz. ábra.

A 35. sz. ábrán kihizva bemutatott expresszhízó kettéhasítva. Hidegen 173·20 kg. Vágási vesztesége 19·90 kg (10·3%). Fehérarú súlya 123·30 kg (70·70%). Hús súlya 51 kg (29·30%). Szalonnája egyenlő vastag, finom, sejtjes, vékonybőrű, hája óriási, az egész hasüreget betölti. Húsa rózsaszínű, finoman zsírszövetezett, puha, peccsenyehús.

### MARKETING THE FAT

1. Explore whether you have an eastern European community around you. Russians, Ukrainian, Hungarian, Polish, Serbian, Romanian people are familiar with lard breed is and they welcome all the lovely fat.
2. People who are doing the Keto-Diet love high quality fats, and Mangalitsa pigs have plenty.
3. Regions where people hunt wild game often want fat to blend with the lean meat of deer or other lean animals. This can also be a part of your market.
4. People making soap, candles, and body lotion are also potential customers.
5. Bakeries that make pies, real french croissants, or pies often seek lard.
6. Some Restaurants use lard in their kitchen.

When looking into such markets, make sure you get the price for your product that will make you profitable.

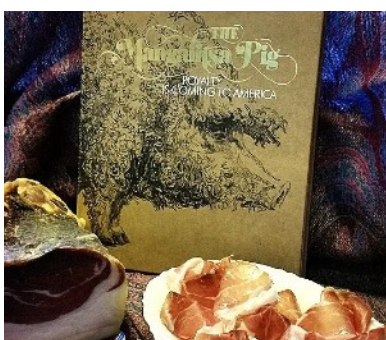




## \_\_\_\_ SWEET AND SALTY

“Herb Lard” is a wonderful condiment useful as a spread for bread, sautéing vegetable or searing meat.

Another delicious and healthy recipe is “Sweet Lard”. A condiment that can be used as a spread on bread just like Nutella. Kids love it and it is full of healthier Omega 3 & 6 which is good for brain health. Here is an easy recipe that can be modified to create all kinds of sweet Lard. [Sweet Lard](#)



## \_\_\_\_ MANGALITSA COOKBOOK

There is also a Mangalitsa Cookbook which can be purchased through Amazon.

The title is: “Royalty is Coming to America - The Mangalitsa Pig“ [Mangalitsa Cook Book](#)



## A WORD ON COSTS AND PRICING YOUR MEAT & FAT

*M*ake sure you have a market for +60 lbs of fat per pig when you slaughter them! The leaf lard, the fat around the kidneys inside the pig are often 15 lbs and is prized for baking.

The average price you will get for an 18 month old animal (depending on location) is between 4.50 \$ per lbs up to 7-8 \$ lbs in California, hanging weight. Hanging weight means the pig is slaughtered but not cut into meat parts.

Processing a pig into vacuum packed and labeled retail meat cuts, sausages and bacon often costs and additional \$450,00 - \$600.00 per pig, depending on your location. Additionally, your butcher/processor must be a USDA or state authorized plant to legally sell products to the public and restaurants.

A Mangalitsa should consume between 8-10 lbs mash or 5-6 lbs pelleted feed. As of this writing (2022) the feed costs are high. 15-17\$ per 50 pound bag pelleted feed and 10-14 \$ per 50 pounds mash/ground feed. Before you start raising any pigs you should first calculate as much as possible your costs as possible.





Mangalitsa breeder Ryan Thatcher, located in Michigan recently posted his thoughts on costs on his Facebook Business site (2021). I think it will be helpful for you to read.

## HERITAGE BREED PASTURE PORK PRICES

Post 1 "Today I posted in a local group about hog prices. One person was saying that people are charging too much for pork. I would say we are still on the low end and we raised our hang weight price to \$4.50. Below are some figures on the pricing and a look into the AVERAGE cost per Mangalitsa pig we raise. It's a fair amount of reading and I get a little into the farmer vs grower debate.

Ok. So I did some figuring. We raise Mangalitsa and finish between 14 & 18 months of age. If we bought hog grower from the elevator our feed cost would be an Average of \$698.25 per hog raised on 3-5 acres of woods/pasture.

We buy all of our grain from local farmers and grind it ourselves adding bulk minerals in the grinder. This drops the average price to \$477.75 per hog for the same 14-18 months.

Our hang weights are 150#-220#. Skinned, gutted, no legs, or head. We get a good amount of lard and beautiful fatty chops and steaks. We are charging \$4.50 a pound hang weight. Which at our feed costs is \$197.25 profit for more than a year of labor.

If we had to buy hog grower from the local elevator we would have a LOSS on each pig of \$23.25. At the \$4.5/lb hang weight.

This does not include earnings from selling piglets as feeders and breeders which adds some cushion. This also doesn't include any vet or maintenance costs. Obviously fencing, feeders, huts, straw, and supplemental hay in the winter not included. We also supplement with bulk produce which we buy 10 yards at a time for \$50 a load. We probably get about 15 loads a year.

Raising animals is not cheap and farmers need to stop trying to compete with growers. If you think you are going to sell pasture raised pork and profit at the same price as a hog grower running hog barns you are wrong. The prices need to be higher as the animal had a way longer and better pig life and was able to do pig things. I am not here trying to compare our pigs to any pink weaners either. If you buy a couple that fell off a truck or came from a hog grower that couldn't keep them

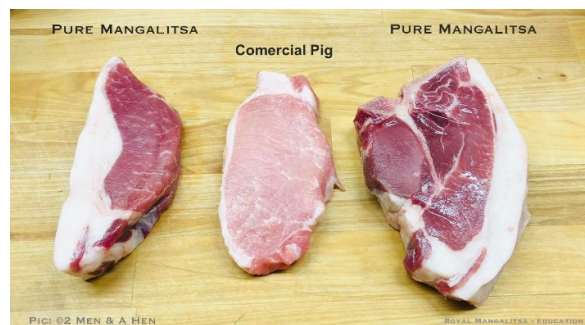
then throw them in a 10'x10' area we are not the same. You are raising them in conditions closer to the grower than the farmer.

There is a difference between growers and farmers and the public (and a lot of farmers/growers) need to start realising it. Much like all pork is not the same also all farmers are not the same."

\_\_\_Post 2 „This post is informational in nature as we have gotten some questions regarding the price of our pork and some comments regarding how we make money selling pork. The short answer is we lose money on selling pork. This is not to complain or throw a pity party. It is to help educate the consumer and potential farmers.

The cost of raising a heritage breed pig to slaughter is not comparable to CAFO raised pork. The pork itself is completely different. The picture below shows the difference in store bought chop compared to our pork. We break down the cost of raising pasture pork. Using hog grower bought at a local elevator. Costs in central Michigan as of 8/1/21

- 18% Hog Grower (corn and soy) \$488/ton
- \$0.244/lb
- Piglet price \$150
- Avg Hang Weight 142#
- Avg packaged weight 85#
- Avg USDA Processing \$284/pig (all cuts smoked and cased products included)



We average approximately 6lbs of feed/pig/day which equates to \$1.46 a day. Our pigs are raised for 16 months or 548 days. So  $\$1.46 \times 548 \text{ days} = \$800.08/\text{pig}$  to slaughter for feed.

$\$800.08 \text{ feed} + \$150 \text{ piglet} + \$284 \text{ processing} = \$1234.08/\text{pig}$ .  $\$1234.08/85\# \text{ of finished product} = \$14.52/\text{lb}$  of pork. This does NOT include fencing, shelter, medications, electric, tools, land, or TIME.

So 1 pound of processed pork at BREAK-EVEN price is \$14.52.

Ways to decrease costs:

-Grow own feed: On our farm raising our own grain is not an option and doesn't make logical sense as it would be extremely time intensive.

-Buy feed from local producer and grind/mix yourself: we do this and it saves us \$134.16/ton of feed or \$0.07/lb.

-sell piglets to pay for feed and recoup breeding stock feed costs: This is where we make up some of our costs as piglets sold as feeders are about \$150 each. With the smaller litter sizes with heritage breed pigs this gets us to break even with breeding stock or a bit better. But you need a market to sell feeders.

-Raise in confinement: this is not an option we will consider on our farm as we like to have healthy happy pigs that are allowed to wallow in the mud and do pig things.

-Supplemental feeding (local produce, bread etc.): We do this minimally with garden produce sourced from larger scale farms. It is a good additive, but you must be careful to not add too much because it changes the protein and lysine structure which hinders muscle growth. And feeding too much bread will result in bad fat quality.

I hope you found this helpful."

Here the calculation another Mangalitsa breeder in the state of New York and one in Minnesota send me:

NY state: „We pay 100 for kill. 2\$ per lbs hanging for processing. Another 1.25\$/pb for bacon and 1.25\$/pb for sausage. So for a 225 lb pig, ~\$600"

Minnesota: „At our processing place, the kill/gut is \$36 (for a whole pig, \$18 for a half). Cut and wrap is \$0.60/pound (hanging weight). Vacuum packed is \$1.50 per item (I typically do butcher paper wrap because it does a great job and is included in the cut & wrap price). The customers that want vac packed have to pay extra. Sausage (unless it is plain ground pork) is \$2/pound extra. The weight after gutting the animal...

My average hanging weights are about 250, so cut and wrap is about \$150. Smoking/curing is also an additional \$2/pound.

\$350 would be for a whole with NO smoke/cure on anything, and just plain ground pork."



## **NO SHORTCUTS WITH FEED TO SAVE COSTS**

*Good* feed is essential for your breeding stock (sows, boar & piglets). They need at least 16-18% protein in their diet, plus the vitamins and minerals all pigs need to grow well and stay healthy. Feeding them a low protein diet and not the needed vitamins and minerals can result in fertility problems as well as badly nourished piglets at birth. Feed can also have an influence on your litter size.

Fedder pigs, grown out for slaughter, need quality feed to yield the amazing meat and lard for which Mangalitsa are known. MBOAR hears too many stories claiming this breed can live in the forest, off grass/hay, or fruits and vegetable. This is not true.

Remember you are raising a pig, not a sheep or cow, ALL pigs need a good balanced diet with vitamins, minerals, enough protein and carbohydrates. They require feed that suits their needs to stay healthy and grow to their full potential.

Here is an example of how feed relates to health. Mangalitsa pigs have a lot of hair that is shed in spring and summer. This process requires Biotin in their diet and is something they most likely will not find on your land. They also need the correct amount of Salt, Zinc and many other nutrients. .

'Grass fed pork' does not exist and it never should!

Yes pigs eat grass and other plants in spring, summer, and fall, and they will go into the woods to forage on acorns and other nuts and seeds. This does not mean that they are receiving adequate nutrition. They will always need a proper amount of swine specific feed provided to them.



Depriving them of essential nutrition will cause this already slow-growing pig breed to grow more slowly and they will not develop to their full potential. As a new pig farmer, MBOAR advises purchasing swine specific feed from your local store or mill and not attempting to mix your own feed. Putting properly balanced hog feed together is a science. Perhaps your local mill can mix feed for you in the future.

Feeding your breeders and growing feeders corn and soy is not an issue, though some people will tell you that it will ruin the fat and meat. This is not the case. MBOAR recommends changing the diet the last 3 months before slaughter. Lower the protein and feed rolled/milled barley, rye, wheat or oats as a finishing diet. This will give you beautiful clean, firmer fat.



Be careful with cutting down your feed costs with loads of bakery goods or brewers grain, both these products should only be fed in a low amount. Brewers grain should not get fed to piglets as they can not digest it! Brewers grain fed to older pigs should not comprise more than 10-15% of their diet. Take care when needing baker goods, especially ones that contain a lot of fat, like doughnuts. It will adversely affect the fat in your pigs and make it very soft and blubbery/loose.

Here is a link to understand why good feed is so important: [Pig nutrition and diseases](#)

## SALES TO RESTAURANTS

*Most* Chefs that work with Mangalitsas only buy 1-2 pigs every 2 months because of the large quantity of fat from the carcass. There are many stories about farmers raising Mangalitsas for restaurants who Problems arose when the Chefs balked on future purchasing after finally understanding the small amount of meat and great amount of fat that comes from a whole Mangalitsa pig.

Many Chefs ended up only wanting specific meat cuts where the fat was trimmed off but didn't want to pay higher prices for such prime cuts. This was a disaster for the breeder as he/she now had to find another market for all the pigs that were especially raised for the Restaurants.

Cutting their losses, some breeders ended up selling their pigs for \$100 or less at auction to find relief from burgeoning feed bills (though recovering the years of invested time and money was obviously not possible.)

Direct sales from farm to customer often works better. Grow your market slowly and be prepared to educate your customer and market your unique products.

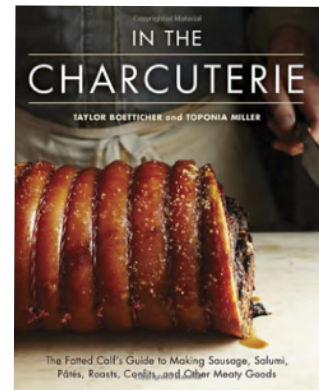




## \_\_\_THE PERFECT PIG FOR CHARCUTERIE

The Mangalitsa is a perfect pig for Charcuterie (dried cured meats), but it is very difficult to find a butcher that knows the craft of making good Charcuterie. As the Mangalitsa has more and softer fat than other breeds, curing high quality meat from it is also a bit different/more complicated and it is not easy to find a butcher that has a USDA certified curing room. Also, for such high end products you would need to find a market. In the last few years dried cured meats/Charcuterie has become a bit more known in the US. In France, Italy, Germany, Hungary, Spain..... the craft of it is well known and it is easier to find a butcher that can transform your pig into many delicious products.

When you who are looking into the breed for private use (for you and your friends) and you might be interested in some books that provide good guidance in curing meat, these are some you could look into:





## OUR ADVICE

*A* device on finding the “Perfect Pig”:

Start with buying some Mangalitsa feeders, Mangalitsa crosses and maybe also some from different breeds/crosses. Depending on your set up and goals, start with 1 or 2 of each max. Buying barrows (castrated males) if available is the best as they are most easy to handle, especially when you are new to pigs. Raise them out and slaughter them. By experimenting in this way there is less risk to you and greater opportunity to learn about feed costs, finishing time, slaughter and the end product from each breed. Compare the meat of the different breeds/crosses and determine what you and your future customers will enjoy.

The US heritage breeds can often be slaughtered at 8-10 months, the crosses at 12-14 months, the Mangalitsa at 18-20 months. Once you have seen the carcass and meat cuts from different breeds and realize the differences, you are armed with the knowledge to buy breeding pigs and start building your future herd.

## VISIT A FARM



Visiting a farm that has experience with raising and marketing Mangalitsa and Mangalitsa crosses for at least 4 years is very beneficial. Make sure they do not "talk you into" raising them because they want to sell piglets! Piglets are always cute and these Mangalitsa piglets are cute as can be! Like little puppies or kittens (it's dangerous to look at them ;-))

Sadly too many people have been disappointed after slaughtering their first few pure Mangalitsas. The time that was invested did not match the quantity of meat they were expecting. Here is a typical scenario; they started with a young breeding stock, waited 14-18 months to breed them, waited another 114 days of pregnancy and then waited another 14-18 months to slaughter the first Mangalitsa from the 1st litter. This is roughly 2.5 years from the day they bought breeding piglets to see meat on their platter. They spent all of this time and money only to learn that the Mangalitsa did not have enough meat and too much fat to warrant the expense of raising it. There were certainly not disappointed by the taste, but by the ratio of meat to fat.



## GOOD TO KNOW

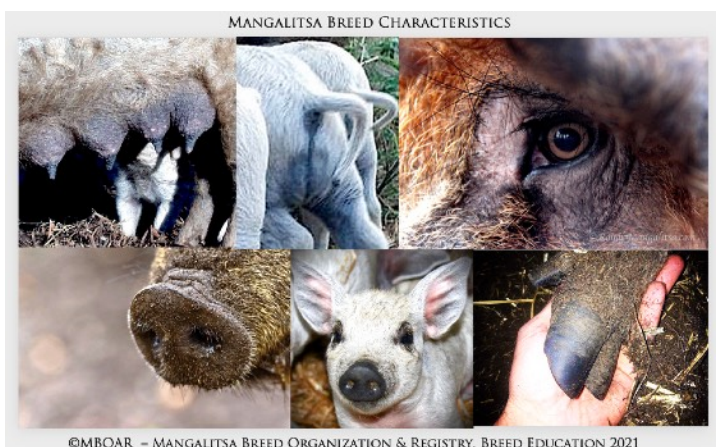
*Is there a difference in the colours?*

Hungarian scientific studies state that there are differences in measurements of the 3 colours (Red, Blonde & Swallow Belly) but, because only few animals were imported to the US these studies will not reflect the US genetics!

“Colour Combination” animals often give what is called hybrid vigour, which means faster growth rates. Colour Combination means: breeding a pure colour Red Mangalitsa to a pure colour Swallow Belly or pure colour Blonde (so breeding pure colour Mangalitsa together). Here a link that explains hybrid vigour in pig breeds/crosses: [Crossbreeding and Hybrid Vigor](#)

There were only a few imports of Mangalitsas to the US. In 2007, 2010, 2014 & 2016 with a very limited amount of boars, thus, an animal without known lineage is can have a high percentage of inbreeding. Be careful when someone claims they can sell you a pure colour breeding pair that is unrelated as this is almost impossible. And without history how would someone know? There will always be a percentage of relationship in one pure colour! Here is the history of imports to the US [Mangalitsa History](#)

Inbreeding challengers are the primary reason why MBOAR was founded. We must know the relationship between pigs to estimate the inbreeding percentage. This information will help avoid genetic defects and the reproduction of slow growing small animals. Always ask if the breeder can show you at least 2-3 generations of the piglets you want to buy.



Inspect prospective pigs for impurities that indicate that they are crosses and not pure. Here you will find the breed characteristics [Mangalitsa Phenotype](#)



## OTHER BREEDS & MANGALITSA CROSSES

Should you be interested in more meat, less fat, shorter time to finish and bigger litters, crossing an American heritage pig breed with a Mangalitsa may be the answer you are seeking. The breeds below are good combination with the Mangalitsa.



Old line Duroc (*Henry Fudge genetics*)

Hampshire (*Albert Haraway genetics*)

- Old line Duroc
- Red Wattle
- Hampshire
- Berkshire
- Large Black
- Gloucester Old spot
- Tamworth

Do not use the new lines (show pigs!!!!) look into the Old lines/genetics!!

In Hungary they use Duroc x Mangalitsa to produce the famous cured hams. By breeding Mangalitsa to Duroc you will often get more visible marbling. In Spain they do the same with the Iberico pigs.

Many people are already breeding Mangalitsa x Berkshire in the US. It is recommended to use a Mangalitsa boar on a sow of another breed as you will get bigger litters. Mangalitsa sows have smaller litters, between 5-8 piglets, other breeds 8-12 or more. Also the boars of other breeds get way bigger/heavier than Mangalitsa boars, so they can become too heavy to for the Mangalitsa sow during mating. On the other hand most Mangalitsa sows are very good mothers. (Picture: Dazbog our Mangalitsa boar when he was 2.5 years)



**Do not** use another lard breed to cross like the: Ossabaw, Mulefoot, Meishan, KuneKune or AGH when your goal is to get more meat!



## \_\_\_ MANGALITSA PIGS ARE NOT DOGS!

*F*or the people that are not familiar with pigs, please listen. Pigs and also Mangalitsas can bite. Boars grow razor sharp tusks and can harm you. Even when a boar is simply rubbing their head against your legs, they can slice your leg open like a sharp knife! Kids should NEVER be with a boar!

Sows will sometimes protect their litters by biting and chasing you away. Yes, Mangalitsas are mostly friendly but they are pigs not dogs. Pigs have their own



“language” and in the beginning you do not understand what they want to tell you. Misunderstanding them can result in hazardous situations.

Mangalitsa pigs are considered a medium size pig, as you can see, a medium size pig is already a big one. Other heritage breeds get even bigger. Make sure you know the fully grown size of the pig breed you are looking to raise.

## *Additional Information*

### **THE MANGALITSA BREED ORGANIZATION & REGISTRY (MBOAR)**



Please visit the MBOAR Website, The Mangalitsa Breed Organization & Registry (MBOAR) was founded in 2019 with the mission of documenting and recording animals by DNA. This will assist in making informed breeding pairings going forward to better combat inbreeding. It is a young breed organization that will take several years of work and contributions from all of us. Please join and register your stock.

In 2007 was the first import by Heath Putnam to the US of the Swallow Belly variety, Barbara Meyer zu Althenschildesche from *Royal Mangalitsa* exported the Mangalitsa breed on two occasions to the US from Europe (2014 & 2016) and her husband (Wilhelm Kohl) imported of the blondes in 2010 from Austria. The breed registry foundation will be created using almost all of the data of the original imports. This is quite unique for a pig breed. More information can be found on the website: [www.mboar.com](http://www.mboar.com)

If you care to support the breed, please look into the MBOAR membership options.

### **THE ROYAL MANGALITSA WEBSITE**

You can also find helpful information and videos on Barbara's educational website *Royal Mangalitsa* [www.royal-mangalitsa.com](http://www.royal-mangalitsa.com) There are many links to various informational sites pertaining to more than just the Mangalitsa. Barbara is a tireless advocate and we hope you will find it useful.



### **FACEBOOK GROUPS**

When you are on Facebook, please join the Mangalitsa group that was started 2012 by Barbara, you can find lot's of helpful information there and you can find breeders who can offer feeders for sale. [Mangalitsa Facebook Group](#)  
There is also a Canadian Mangalitsa Facebook group: [Mangalitsa FB Group Canada](#)  
Here another Pastured Pigs group where you can find good info on other breeds, and find a farmer that raises other breeds and crosses in your area: [Pastured Pigs](#)  
Here two groups where you can find Old line Heritage breeds: [Old Line Swine UNITED USA](#) and the other is called: [Heritage Purebred Pigs](#)



Here some pictures of the 3 colors of the Mangalitsa and an example for good Phenotype of the sows and boars

\_\_\_ **AN IMPORTANT STUDY**

Here is a link to a study by Bob Perry. This information is about other heritage breeds, the differences in meat to fat ratio and slaughter weights. [Carcass yields of different Heritage pig breeds](#)

\_\_\_ **THE END**

**MBOAR** hopes this pamphlet is useful and will help you in your search for your “Perfect Pig”.

Feel free to download and share this file. When you use certain parts of the published text or pictures add a link to the source as this publication has copyrights!

Since you have made it to the end, Barbara would like to share something „sweet“ with you! ~ a treat on the last page. Enjoy your journey, grow slowly, take your time and be prepared for things to go differently than planned! Raise you're pigs with love and compassion, observe them carefully and they will tell you what life they want to live!

Happy pigs provide healthy food!



## Mangalitsa COCOA LARD

Chop back fat into very small pieces or put through grinder. Make sure no meat is on that fat. Render the back fat very slowly, but do not burn!

Add during rendering :

- Chopped Vanilla beans
- Cinnamon sticks
- little bit Whisky
- Honey

Render for 5 hours, put away over night so the flavor can be absorbed into the fat. Heat up till liquid again, pick out the cinnamon & vanilla bean pieces.

Leave the not totally rendered pieces as they contain most of flavor. Let all cool down. Add Cocoa powder to your liking. Add a bit natural Almond essence, and blend it till you get a smooth paste.

Add more honey, if needed to get it as sweet as you like. Put it in little jars in refrigerator.

Use as spread on bread or fill into chocolate molds than freeze and serve as ice-bonbons!  
Enjoy!

Barbara Meyer zu Alteschildesche

RECIPE & PICTURE ©ROYAL MANGALITSA.COM