

## Supplementary Materials

**Table S1.** Descriptive statistics of the carcass properties and the fatness of pork belly

Variable	Mean	SD	Minimum	Maximum
Carcass properties				
Hot carcass weight (kg)	88.64	3.70	81.00	95.00
Back fat thickness (mm)	22.88	3.75	15.00	30.00
Fat content of pork belly				
Belly slice at 6 <sup>th</sup> TV	35.76	6.50	26.27	52.18
Belly slice at 10 <sup>th</sup> TV	43.75	6.91	26.11	58.41
Belly slice at 11 <sup>th</sup> TV	40.69	7.04	21.86	56.34
Belly slice at 12 <sup>th</sup> TV	38.53	7.47	21.33	55.32
Belly slice at 13 <sup>th</sup> TV	36.71	6.95	21.95	55.35
Belly slice at 14 <sup>th</sup> TV	34.40	6.20	17.49	51.79
Belly slice at 4 <sup>th</sup> LV	31.84	6.77	18.54	58.75
Whole pork belly	38.43	4.86	28.27	48.70

TV, thoracic vertebrae; LV, lumbar vertebrae.