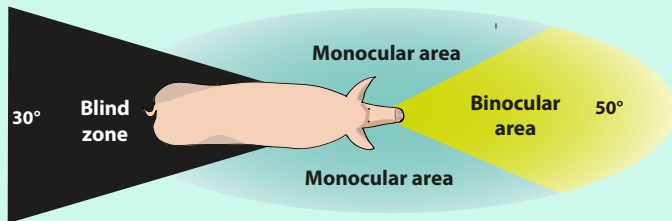




# Sensory abilities

## Sight

Their visual fields is **panoramic** (330° vision)



They are short-sighted, their near vision is clear and their far vision is **blurred**

They cannot distinguish **colors** well

Pigs have a **very good perception of movements**



But they adapt **very slowly** to light changes

## Taste

Pigs are able to **identify the 5 primary tastes** (sweet, salty, bitter, sour, umami)

They have **twice** as many taste buds as humans

Pigs have a preference for sweet and an aversion to bitter

## Smell

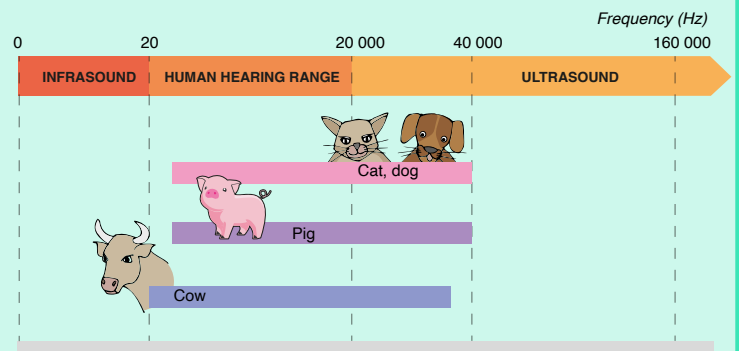
Pigs have a **better** sense of smell than humans. It is **equivalent** to dogs'

**7% of their brain** is dedicated to processing olfactory information (0.01 % for humans)

The sense of smell is used for **communication** (via pheromones) and **exploration** (recognition of mates, the breeder, sexual interactions...)

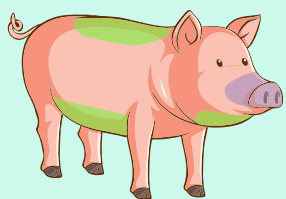
## Hearing

Pigs are **very sensitive to high-pitched sounds** and less sensitive to low-pitched sounds



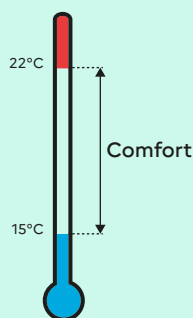
## Touch

*Sensitivity to touch*

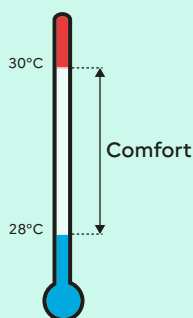


- Preferred contact areas between pigs
- Most sensitive area

*Thermal sensitivity*



Pig



Piglet

Touch is a **highly developed** sense with touch receptors and the ability to **feel pain** all over the body

Pigs cannot regulate their temperature **by sweating**, which requires them to adapt their behaviour (e.g. wallowing, i.e. coating the body surface with mud)

**\*Thermal comfort of pigs depends on the physiological stage of the animal and temperature perception depends on humidity and air velocity**



**DID YOU KNOW?**

Pigs can get sunburned !

