

Comparison of carcass and meat quality traits of white pure-bred fatteners and crossbreds with contribution of Pietrain sires

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The study was conducted on 180 fatteners of the following four groups: Large White (LW), Polish Landrace (PL), LW x PL crossbreds and (LW x PL) x Pietrain crossbreds. The animals were reared in standard conditions and slaughtered at the average body weight of 105 kg. Dissection of carcasses was carried out in accordance with the method developed by Walstra and Merkus (1996). The evaluation included a slaughter value and meat quality in the selected groups. As regards slaughter value expressed by the meatiness of carcasses, the significantly lower values were registered in the group of PL pigs and in LW x PL group, and only in LW group the values were similar ($P \geq 0.05$) to F₁ x P group. Pietrain crossbreds were also distinguished by significantly higher area of loin eye in comparison with other groups. The meat of pigs of all groups was in general of a high quality, although there was a higher acidity of muscular tissue in PL and F₁ x P groups, located in the range for partial PSE meat. Normal quality meat was found in 100% of LW pigs, 93.33% of PL and LW x PL pigs. The highest number (25%) of meat defects was detected in F₁ x P pigs.