

## Estimation of the carcasses and primary cuts' fat content of Duroc pigs

### S u m m a r y

The aim of the study was to evaluate the fat content in the carcasses and primary cuts of Duroc pigs. The investigations covered 50 left half-carcasses originating from Duroc gilts, evaluated in the Testing Station in Chorzelow. At the beginning the back fat thickness measurements were conducted followed by the technological division of the half-carcasses and dissection of the primary cuts. On the basis of the dissection, mass and percentage of subcutaneous and intermuscular fat were estimated. Using the extraction method intramuscular fat content of loin (*m. longissimus dorsi*) and ham (*m. semimembranosus*) was determined. The examined half-carcasses of Duroc pigs indicated a low subcutaneous fat content. In result of the half-carcasses dissection 6.80 kg of fat was obtained. The mass of the intermuscular fat amounted to 0.70 kg and visibly differed in particular primary cuts, between 0.11 kg for the ham, 0.12 kg for the neck and 0.17 kg for the shoulder, corresponding to 1.23%, 4.52% and 2.56% of the mass of respective cuts. It was found that evaluated carcasses of Duroc porkers contained in the *LD* muscle on the average 3.11%, while in the *SM* muscle 2.71% of the intramuscular fat. The results of the intramuscular fat evaluation indicated, that the meat of Duroc pigs, in respect of culinary and food-processing properties, is characterized by the optimal marbling.