

Mariusz Florek, Anna Litwińczuk, Piotr Skąlecki,  
Monika Kędzierska-Matysek, Tomasz Grodzicki

## Share of primary cuts in pork carcasses in respect of EUROP grading system and slaughter weight of fatteners

### Summary

The work evaluates the effect of fatteners slaughter body weight, i.e.  $\leq 120$  kg ( $n=105$ ) and  $\geq 121$  kg ( $n=91$ ) and EUROP commercial grade on the percentage of primary cuts in pork carcasses. The fatteners derived from the massive breeding in central-eastern region of Poland. There was determined hot and cold carcass weight (kg) as well as depot fat weight (kg) for each unit. Carcass cutting was performed into primary cuts while leg was dissected into morphotic ones. A higher commercial quality of carcasses was shown for fatteners of pre-slaughter body weight up to 120 kg as compared to the heavier animals ( $\geq 121$  kg). It was confirmed by a higher percentage of the best grades, i.e. E and U (total 56%) and by a lower share of the poorest grades – O and P (22% altogether). When analyzing the primary cuts share in a carcass subject to the EUROP grading system and fatteners' pre-slaughter weight, a significant impact of both factors solely on loin, shoulder and hind loin was found. A decline of carcass trade quality proceeded along with a lower loin and hind loin content as well as meat content in ham, while depot fat and flank share was increased.