

## Utility value and physico-chemical quality of silver gibel carp meat (*Carassius auratus gibelio* L.) caught in spring and autumn season

### S u m m a r y

The purpose of the present work was to evaluate the utility value and quality of meat of 20 silver gibel carps taken in the spring (n=10) and autumn season (n=10) in the ponds located in Babin (Lublin Province). Body weight of each fish was determined and the following morphometrical measurements were performed: length of total body, carcass and head as well as body width and height. Carcass meat weight was obtained after its separation from the skin and bones. Evaluation of meat physicochemical quality included determination of pH and specific electrical conductance (mS/cm) with apparatus PQM I/Kombi. The measurements were taken immediately after the fish was sacrificed (pH<sub>0</sub> and EC<sub>0</sub>), after 45 min (pH<sub>45</sub> and EC<sub>45</sub>) and 24 h (pH<sub>24</sub> and EC<sub>24</sub>). Meat brightness was evaluated after 24 h by a color chromameter Minolta CR-310 with the measurement area 50 mm. After 24 h, there was also established the water binding capacity with Grau and Hamm method. It was found that the gibel carps caught in the autumn season showed higher carcass meat content compared with the spring season. Besides, meat from gibel carps taken in the autumn season was characterized with higher parameters of physicochemical quality, i.e. lower electrical conductance, higher water binding capacity and darker color than meat of fish harvested in the spring season.