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The chemical composition, texture parameters and shear force value of loin (*m. longissimus*) and ham (*m. semimembranosus*) from Polish Landrace, Polish Large White and Duroc fattened gilts

S u m m a r y

Polish Landrace, Polish Large White and Duroc gilts were slaughtered at the age of 180 days. The porkers' loins (*m. longissimus*) and ham (*m. semimembranosus*) were roasted at 180°C to an internal temperature of 78°C. The texture profile (hardness, chewiness, springiness, resilience and cohesiveness) and the shear force of loin were determined using a texture analyser TA-XT2 (Stable Micro Systems) with a Warner-Bratzler attachment and a triangular notch in the blade. The meat of Duroc fatteners had a higher intramuscular fat content compared to the meat of Polish Landrace and Polish Large White pigs. It influenced significantly marbling of meat. The meat of Polish Landrace and Polish Large White pigs was characterized by greater hardness, higher shear force and higher chewiness, cohesion and resilience parameter values than the meat of Duroc pigs. The meat of Polish Landrace pigs was the hardest among compared breeds. Results of performed investigations indicate that such meat is less attractive to consumers. The improvement of pork quality would be possible by a greater utilization of Duroc pigs in breeding.