

## Fattening performance and slaughter value characteristics of the Polish Landrace breed slaughtered at different ages

### S u m m a r y

The assessment analysis was performed on Polish Landrace breed young sows and hogs reared on the experimental farm at Uhrusk. The experimental material included 36 fatteners divided into three equal groups: group I - age at the slaughter 130 days, group II - 180 days, group III - 240 days. The evaluation of carcass slaughter value was conducted in according the methodology of Station for Control of Slaughter Performance of Swine. Samples of meat for meat quality and nutritional value evaluation were taken from loin and ham for which the following parameters were determined: pH<sub>1</sub>, pH<sub>2</sub>, ASM, protein, fat, ash, content of selected fatty acids. An increase in body weight of the slaughtered fatteners influenced the „eye" of the tenderloin surface and the average backfat thickness. The highest meatiness and the lowest percentage of fat were noted in hams and tenderloins from the carcasses of fatteners from group I. The level of the essential unsaturated fatty acids in loin and ham lipids was highest in the youngest fatteners whilst the differences between the PUFA content in the lipids of fattener muscles from groups II and III were insignificant.