

Phenotypic correlations between meat quality parameters of rabbits meat breeds

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The experiment was conducted on New Zealand White and Californian rabbits and their back-crosses - total 109 animals. Phenotypic correlations between meat quality traits were estimated. Physico-chemical parameters $pH_{45'}$, pH_{24h} , absolute ($\Delta pH_{abs.}$) and relative ($\Delta pH_{wz\%}$) drop in pH, chemical composition (water, protein, fat and ash content), meat colour (L^* , a^* , b^* , C^* and H^*) and texture trait (hardness, springiness, cohesiveness, chewiness, return resilience, shear force) were evaluated. The results of the study showed significant and highly significant correlation between chemical composition traits and both: texture parameters and meat colour indicators. Most of the correlation coefficients between meat colour indicators and both- texture parameters and physico-chemical traits were high and highly significant. No significant correlations were found between physico-chemical traits and both meat texture parameters and chemical composition traits.