Phenotypic correlations between meat quality parameters of rabbits meat breeds

SUMMARY

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 (ΔpH_{abs}) and relative (ΔpH_{wzg}) 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.