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## Comparison of meat pH in rabbits of different genetic groups

### S u m m a r y

The aim of the study was to compare meat pH in rabbits of meat breeds and their crosses with Castorex fur breeds and crosses with the component of the Flemish Giant breed (n=459). Rabbits were slaughtered at body weight of around 2.5 kg, and at the age of 12 weeks. The pH of the meat (*m. biceps femoris*) were measured 45 min (pH<sub>45</sub>) and 24 h (pH<sub>24</sub>) after slaughter. The results of the present study show that cross-breeding rabbits of meat breeds with the Flemish Giant breed can improve pH value of the meat and increase its stability. Similar effect is possible to be obtained when using Termond White breed as the cross-component with different meat breeds i.e. New Zealand White and Californian. The pH value of the meat of Castorex breed is similar to that of meat breeds and their crosses, whereas high pH<sub>24</sub> of Castorex meat indicates its lower stability.