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Comparison of carcass and meat quality in seventeen-week old and three-year old geese

S u m m a r y

For examination, 10 carcasses of geese aged 17 weeks and 3 years each were sampled. After 24 hours from slaughtering, dissection cutting of breast part and legs was carried out, followed by a thorough grounding of the dissected muscles and performing the following determinations: pH, water holding capacity (RW), colour, and dry matter, total protein, fat, collagen and ash content, as well as conducting their organoleptic evaluation. It was found that the carcasses of 3-year old geese were characterised by a higher weight (by about 500 g) and higher weights of breast and leg muscles when compared with those of 17-week old ones. Furthermore, in the muscles of older geese, a higher participation of dry matter, crude protein, intermuscular fat, ash and collagen was found and in leg muscles - higher content of dry matter, intramuscular fat and collagen was recorded. The breast muscles of 3-year old geese were characterised by a smaller participation of red colour (a*), while their leg muscles by a higher participation of yellowness (b*) when compared with the colour of muscles in 17-week old geese. In case of the breast muscles in older geese, the deterioration of tenderness and juiciness, as well as a worse palatability was observed.