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## Studies on quality of meat and fat of fatteners deriving from crossing of white breeds and crossbreds with the share of Duroc breed

### S u m m a r y

Fatteners deriving from crossing white breeds (Polish Landrace x Polish Large White) and Polish Landrace x Duroc crosses were analyzed in this study. Physico-chemical properties and sensory attributes of meat were determined and smoked, and raw sirloins were and fatty acid profile in backfat was analyzed. It was found that carcasses of PL x D animals were characterized by bigger intramuscular fatness than those coming from crossing of white breeds (PL x PLW). Meat quality defects were found in neither of these groups. In analyzed groups differences were observed in the volume of thermal loss as well as water holding capacity. Cooked meat and raw smoked sirloin received scores of over 4 points for evaluated attributes. Moreover, they were characterized by good tenderness, determined by sensory and instrumental analyses. More advantageous ratio of *n-6* PUFA to *n-3* PUFA acids was recorded in backfat of PL x D crossbred fatteners.