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Slaughter value and meat quality of parental line of Duroc gilts of Danish origin

S u m m a r y

The aim of investigations was to characterise the slaughter value and also the quality and technological usefulness of meat of pure Duroc breed gilts (Danish origin). The investigations were conducted during autumn season on 20 gilts. The animals originated from Jagodne Breeding Centre. The parental material of analysed animals derived from Denmark. The animals were slaughtered in Sokołów Meat Processing Plants in Sokołów Podlaski, using electrical stunning and bleeding in horizontal position. The analysed Duroc gilts (removed from breeding herd) were characterised by favourable values of meat quality, what was confirmed by absence of carcasses with faulty meat. The high quality of meat and high meat content in carcasses (above 60%) are not fully the reason for use of these animals as father line for crossing in commercial production of fatteners because of a very low intramuscular fat level (1.70%). It is supposed that the analysed animals are not pure Duroc breed.