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The comparison of slaughter value and meat quality of four- and two-breed fatteners from market production

S u m m a r y

The study of slaughter value and meat quality of 150 four-breed (Polish Large White x Polish Landrace) x (Hampshire x Duroc) and two-breed (Polish Large White x Polish Landrace) fatteners was performed. All fatteners derived from two commercial farms. It was stated that four-breed pigs in comparison to two-breed fatteners were characterized by higher meatiness (58 and 52%, respectively), thinner backfat thickness and higher amount of ham and shoulder-blade in a half-carcass. Both genotypes revealed PSE meat, of which two-breed fatteners have shown more (9%) and four-breed ones have shown less (6%) quality deviations. Moreover, the *musculus longissimus dorsi* of four-breed fatteners had better physicochemical and sensory traits and also, higher IMF content.