

## The influence of hot carcass weight on carcass quality of fatteners from mass population

### Summary

The aim of study was to estimate the relationship between hot carcass weight and lean meat content and its components in the fatteners from mass population. The analyzed population of pigs was characterized by a high average percentage of meat content in carcass equal to  $57.87 \pm 2.61\%$  at an average hot carcass weight of  $86.27 \pm 8.80$  kg. The one-way ANOVA analysis showed that with the increase of hot carcass weight, there was an increase of backfat thickness measured at the  $S_1$  and  $S_2$  point and the thickness of the *longissimus dorsi* muscle (MM). The reverse trend to the case of percentage of meat in the carcass was recorded: meatiness decreased with the increase of their weight. It was also found that with the increase of hot carcass weight, the share of meatiness classes below 55% (U and R) slightly increased. It confirms low but statistically significant ( $P \leq 0.01$ ) negative relationship between hot carcass weight and lean meat content ( $r = -0.10$ ). The regression coefficient ( $b = -0.28$ ) as obtained for the whole population, indicates that the increase of hot carcass weight about 10 kg is accompanied by a reduction of meat content of carcass about 2.8 of percentage point.

**KEY WORDS:** fatteners / mass population / hot carcass weight / meatiness / season of year