The aim of study was to estimate the quality of pig carcasses of fatteners from mass population including the season in accordance with EUROP classification system. The relationships between meatiness and quality traits of carcass including the season were estimated, too. The analyzed population of pigs was characterized by a high average percentage of meat content in carcass – 57.96 ±2.57% at an average hot carcass weight of 85.04 ±6.79 kg. The observed share of carcasses in the S and E classes at the level of 88% testifies to the progress in the meatiness of pigs obtained over 15 years. The highest percentage of carcasses with meatiness exceeding 50% (S, E, U classes) was found in the groups from the slaughter in autumn (31.14%). The least of carcasses with high lean meat content during the summer were found. The most favorable results in terms of muscling and fatness of carcasses of fatteners slaughtered in the autumn season were recorded. The analysis of simple phenotypic correlation revealed the stronger relationship between the lean meat content and backfat thickness (for S1 $r=-0.81^{**}$ and S2 $r=-0.71^{**}$, respectively) compared to the thickness of the LD muscle ($r=0.64^{**}$). This proves that the ULTRA FOM 300 apparatus estimates the meatiness mainly based on backfat thickness.

KEY WORDS: fatteners / mass population / meatiness / slaughter season