Meat quality characteristic of fatteners differing in values of \( \text{pH}_{24} \) and lightness color of \textit{longissimus lumborum} muscle

\textbf{Summary}

The aim of this study was to estimate the meat quality of fatteners of different \( \text{pH}_{24} \) value of \textit{longissimus lumborum} muscle on the example of mass population. The analyzed fatteners were characterized by good quality of meat. Among the evaluated carcasses, 85.62\% carcasses with the normal parameters of meat quality (normal meat), 2.74\% with the PSE syndrome, 8.9\% with acid meat and 2.74\% carcasses with DFD symptoms were recorded. Meat with a low final \( \text{pH} \) value (<5.42) typical of acid meat in comparison with normal acidification (\( \text{pH}_{24} > 5.58 \)) was characterized by a significantly faster rate of acidification of tissue from 120 min after slaughter, more light color of meat, lower water holding ability and higher drip loss at 48 h post mortem.

\textbf{KEY WORDS:} fatteners / meat quality deviation / \( \text{pH}_{24} \) / meat colour