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Meat quality characteristic of fatteners differing
in values of pH_{24} and lightness color of
longissimus lumborum muscle

Summary

The aim of this study was to estimate the meat quality of fatteners of different pH_{24} value of *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 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*.

KEY WORDS: fatteners / meat quality deviation / pH_{24} / meat colour