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Quality of pig carcasses and meat of selected breed groups of fatteners

S u m m a r y

The aim of this study was to analyze the influence of breed group on the basic parameters of carcass quality, nutritive value and quality of meat. The investigations were performed in spring season on 80 stress-resistant pigs of four breed groups: (Landrace x Yorkshire) x Duroc line A ((L×Y)×D-A); (Landrace x Yorkshire) x Duroc line B ((L×Y)×D-B); (Landrace x Yorkshire) x Hampshire ((L×Y)×H) and (Landrace x Yorkshire) x (Duroc x Pietrain) ((L×Y)×(D×P)). On the basis of the conducted investigations, significant differences between crossbreds (L×Y)×D (A and B) in respect of carcass fatness, dry matter content (including total protein) and electric conductivity (EC), strongly correlated with the lowest drip loss during meat storage were found. Two-times higher frequency of high quality (HQ) meat in (L×Y)×D-A group was noted. Moreover, it was stated that meat from (L×Y)×H crossbreds should not be used as culinary meat because of the lowest water holding capacity and the highest drip loss during all period of storage. Respecting low ultimate pH (typical of acid meat), this meat should be used in manufacture of raw butcher's products.

KEY WORDS: fatteners / hybrids / meatiness / meat quality