

CHANGES IN THE PHYSICAL, CHEMICAL AND TECHNOLOGICAL CHARACTERISTICS OF PIG MEAT DURING TECHNOLOGICAL PROCESS

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Summary. Samples of pig meat from Lithuanian White breeds and their crossbreeds with German Landrace, Pietrain, Finnish Landrace and Swedish Yorkshire were studied in relation to the changes in their sensory, physical, chemical and technological characteristics during technological process. The highest amounts of solids were found in the samples of raw and cooked meat of Lithuanian White and Pietrain crossbreeds. Colour and pH value were best expressed in the meat of Lithuanian White and Swedish Yorkshire crossbreeds. The biggest cooking losses were determined in the samples of raw meat, and the smallest losses - in cold smoked meat. The samples of cold smoked meat of all breeds were found to be of the hardest consistency and those of hot smoked meat - of the softest. The highest water binding capacity was characteristic to the samples of Lithuanian White and Finnish Landrace crossbreeds. The lowest water binding capacity was determined in the meat of Lithuanian White and Pietrain crossbreeds. Cooking was found to promote the decrease in the content of ash in all samples of meat comparing to that in the raw meat samples. All other methods of thermal processing excluding cooking and raw meet, promoted the increase of ash content in the samples.

Keywords: breed, solids, ash content, pH, colour, hardness, cooking losses, binding capacity