

POST-SLAUGHTER EVALUATION OF THE MEAT CONTENT IN PIG CARCASSES. HAM DISSECTION. PART II.

Tomasz Bąk¹, Jerzy Denaburski¹, Jacek Kondratowicz¹, Paulius Matusėvičius²

¹*University of Warmia and Mazury in Olsztyn, Department of Science of Commodities of Animal Raw Materials.
M. Oczapowskiego 5, PL-10-975, Olsztyn.*

²*Lithuanian Veterinary Academy, Department of Special Zootechnics Tilžės g 18, LT-3022 Kaunas, Lithuania.
Tel: 36 35 05*

Abstract. The aim of the present study was to determine the accuracy of estimation of pig carcass meatiness with DLC on the basis of selected ham parameters and the results of their dissections. 130 right-side hams were dissected. The dissection results provided the basis for determining the content of lean meat representing different classes, and the percentage of lean meat in hams. An analysis of the tissue composition of hams shows that carcasses belonging to lower EUROP classes (measurement with Ultra Fom and DLC) were characterized by a lower meat content of hams and higher fatness. The results of the present studies indicate that DLC may be applied for a post-slaughter evaluation of meatiness of pig carcasses. This is confirmed by high correlations between the meat and fat content of hams, and carcass meatiness determined with DLC.

Keywords: pigs, carcass meatiness, ham dissection, coefficients of correlation.