

EFFECTS OF DIFFERENT METHODS OF STORAGE ON THE QUALITY OF PORK

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Summary. Effects of two different methods of chilled pork storage on the meat quality was evaluated. *Longissimus dorsi* samples from both sides of carcasses of fattening pigs resembling Polish Large White and Polish Landrace breeds, of mean live weight approx. 110 kg, were taken. The first group of samples were held wrapped in thermo contractible polyethylene sheeting (PA/PE) at the controlled air conditions (95 % N₂ and 5 % of O₂) and the second group was kept in the atmosphere air at +2^o C. Samples were held for 30 days. The results of this experiment demonstrated that samples kept at the controlled air conditions have shown significantly higher content of dry matter, lower pH, brighter colour and higher water holding capacity compared to the pork samples stored at the atmosphere air.

Keywords: pork, storage methods, quality.