

## THE EFFECT OF ENZYME PREPARATIONS ON THE QUALITY OF PORK

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**Summary.** The paper presents the results of the study into the influence of enzyme preparations such as Protosubtilin G3x and Maltavamorin G10x on the qualitative indices of Lithuanian White breed pig meat and subcutaneous fat.

The pork quality was estimated according to the physical and chemical parameters of the longest back muscle (*musculus longissimus dorsi*) (*m.l.d.*) of fresh, cooled and frozen carcass.

The enzyme preparation Protosubtilin G3x in the pig ration improved the value of the pork. In the *m.l.d.* of pork of the experimental group there was higher ( $p > 0,05$ ) the amount of dry substance (1,36%), of the proteins (1,18%) and of the fat (0,51%) compared with that of the control group.

Maltavamorin G10x didn't influence the parameters of chemical composition.

Our tests have shown that only the enzyme preparation Protosubtilin G3x had some favourable effect on the qualitative indices of pork.

**Keywords:** enzyme preparations, longest back muscle (*musculus longissimus dorsi*), the dry substance, proteins, subcutaneous fat.