

THE INFLUENCE OF TECHNOLOGICAL PROCESS ON PORK QUALITY

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Summary. The way of processing influences the general amount of both the proteins and amino acids in meat products. The way of processing meat products does not influence the structure of protein amino acids. Meat cured in hot smoke was best digested *in vitro*, but the digestibility of meat cured in cold smoke was worse. Meat cured in hot smoke was rather tender (0,54 kg/cm²), while that cured in cold smoke was tougher (2,49 kg/cm²).

Keywords: meat, proteins, amino acids, dry matter, mildness, solidity, boiling, hot smoke, cold smoke, volatile fatty acids.