

## INFLUENCE OF LYSOZYME G3x AND AMILOSUBTILIN G3x ON PORK QUALITY

R. Ruibys, J. Vasiliauskas

**Summary.** The article presents some facts on the influence of enzyme preparations such as Lysozyme G3x and Amylosubtilin G3x on the quality of fresh and frozen pork and subcutaneous fat.

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.

Enzyme preparations in pig rations improved the value of pork. In the m.l.d of the pork from the experimental groups with Lysozyme G3x and Amylosubtilin G3x the amount of dry substance was 7,6 and 3,16% higher of that of proteins - rose 4,62 and 2,49%, of the fats - 54,47 and 16,86% compared with the results of the control group.

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

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