

BACTERIAL CONTAMINATION OF ROE DEER CARCASSES AND BIOCHEMICAL CHARACTERISTICS OF ROE DEER MEAT - pH AND WATER ACTIVITY

M. Malakauskas, R. Pociūtė, G. Januškevičienė, G. Garmienė

Summary. Bacteriological examination was carried out of 28 samples taken from roe deer carcasses surface before skinning and 39 samples taken from frozen roe deer carcasses after warming up. Examination showed that on roe deer carcasses surface prevail coliforms: Escherichiae (E. coli and E. coli inactive), Citrobacter and Enterobacter. Salmonella spp. bacteria were isolated from 3 samples. Some intrinsic meat biochemical parameters - pH and water activity were examined also. All investigated roe deer meat samples have pH from 5.26 to 5.99 (only one exception - 6.2). Water activity of fresh roe deer meat was from 0.915 to 0.924 ($X_1=0.9204$) and water activity of roe deer meat, that was warmed up after freezing, was from 0.913 to 0.923 ($X_2=0.9170$). This difference is statistically reliable ($p<0.05$).

Keywords: roe deer carcasses (*Capreolus capreolus*), bacterial contamination, water activity, pH.