

## POST-SLAUGHTER EVALUATION OF THE MEAT CONTENT IN PIG CARCASSES. PART I.

Tomasz Bak<sup>1</sup>, Jerzy Denaburski<sup>1</sup>, Jacek Kondratowicz<sup>1</sup>, Paulius Matusėvičius<sup>2</sup>

<sup>1</sup>*University of Warmia and Mazury in Olsztyn, Department of Science of Commodities of Animal Raw Materials. M. Oczapowskiego 5, PL-10-975, Olsztyn.*

<sup>2</sup>*Lithuanian Veterinary Academy, Department of Special Zootechnics. Tilžės g 18, LT-3022 Kaunas, tel: 36 35 05*

**Abstract.** The experiment was performed at the Meat Plant “MORLINY” in Ostróda. 130 carcasses of fattening pigs coming from individual farms, whose appearance resembled the Polish Large White breed and Polish Landrace, constituted the experimental material. The carcass meatiness was estimated by means of electronic devices for a post-slaughter evaluation of the meat content of pig carcasses using the linear (DLC) and ultrasonic (Ultra Fom 100) methods. The percentage of meat in the carcasses estimated with DLC was higher than that determined with Ultra Fom 100. Back fat thickness measured over loin I and II with DLC was similar to the actual values, whereas the thickness of the dorsal muscle (*m. Longissimus dorsi*) measured with Ultra Fom was much lower than the real value.

**Keywords:** fattening pigs, carcass meatiness, back fat thickness, thickness of *m. longissimus dorsi*.