

CHANGING OF BEEF QUALITY IN THE PROCESS OF STORAGE

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Abstract. Meat samples (*m. longissimus dorsi*) taken from 31 half-carcasses of young crossbred bulls (the average hot carcass weight was 309,3 kg) produced by crossing Black-and-White (BW) cows with Limousine (Lim) bulls constituted the experimental material. They were put into vacuum polyethylene bags and stored at a temperature of 0-2° C. A meat quality analysis was made 3, 7, 10 and 14 days after slaughter. During 14-day aging a slight growing tendency was observed in the percentage of dry matter, fat, crude protein and ash, as well as a significant increase in the content of soluble proteins and non-protein nitrogen. It was also noted that the water-holding capacity of meat improved, and that its color became lighter. The process of aging had a positive effect on the organoleptic properties of beef, but their satisfactory level was observed as late as after 10 days aging of meat.

Keywords: beef, storage, meat quality.