

## LEAN MEAT OF PORK AND ITS CARCASSES ESTIMATION BY DIFFERENT METHODS

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**Summary.** During the last ten years pig meat constantly increased 3.2 % per year. The pigs carcass quality constantly upgraded and consumers were supplied soft succulent, lean pig meat. In the year 2010 FAO forecast, that pig meat in the world meat production will form about 40 %.

At the same time different countries use various equipment for measuring lean meat in the live pigs and their carcasses.

In Lithuania to estimate lean meat in the live pigs the ultrasonic equipment "Piglog-105" is used, and optoelectronic measuring system "Fat-o-meat'er-70" is used to the carcass estimate lean meat from the year 2002. We made experiment in which the same live pigs and their carcasses after slaughter were estimated. Lean meat percentage in live pigs was 55.5 %, and their carcass was 56.4 % ( $P>0.05$ ).

**Keywords:** lean meat, carcass, ultrasonic equipment, optoelectronic measuring system.