THE INFLUENCE OF GENOTYPE ON MEAT QUALITY DURING TECHNOLOGICAL PROCESSING

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Summary. Having investigated the quality of Lithuanian White breed pigs and crossbreeds of Lithuanian White and German Landraces, Pietrain, Finland Landraces and Sweden Yorkshires meat and meat products it was estimated that the meat ph (6.0) of Lithuanian White and Sweden Yorkshire was the highest. The water binding capacity of all the groups was higher than the average data. The crossbreeds of Lithuanian White and Finland Landraces had the highest index of 73.22%. he meat and meat products of Lithuanian White and Sweden Yorkshire crossbreeds was the hardest. he percentage of dry matter in raw meat and meat products of crossbreeds of Lithuanian White and Finland Landraces and Lithuanian White and Sweden Yorkshire was the lowest. hat concerns raw meat, this index was about 2% lower than that of Lithuanian Whites. The index of the boiled smoked – dried meat was 14% lower. he percentage of proteins in raw meat of all five groups was similar – about 22%, and this index differed in meat products. We carried out the research of digestibility "in vitro" and it was estimated that the best digestibility, except the boiled meat, was that of crossbreeds of Lithuanian White and Finland Landraces.

Keywords: meat quality, percentage of proteins, meat products, meat digestibility.