

VIRUS INFLUENCE ON THE TECHNOLOGICAL CHARACTERISTICS OF PORK WATER HOLDING CAPACITY

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Summary. To investigate the interrelationship between the animal virus infection and the characteristics of pork, 35 pork loins were selected to present the quality groups: 1) infected (infected with PRRSv only), 2) co-infected (infected with PRRSv complicated with other bacterial species) and 3) control (non-infected) group. Under the influence of virus infection in co-infected animal group the following pathological: altered nucleus structures, lateral and longitudinal myofibrillar degenerations, an appearance of membranes structures and virus like particles, and an early ageing (a swell of nucleus, degenerations in sarcoplasmic membranes, myofibrils' dehydration and drip channels in the structure of the muscle) were observed. The ultra structural changes predetermined the changes in the technological characteristics of the pork from co-infected animal group *post-mortem*: a rapid pH decline, significantly lower mean pH₁ and, as a consequence, the drip loss values were higher (p<0.01). Meat from animals infected with PRRSv and having co-infections was PSE-like (pale, soft exudative) because of all the observed changes.

Keywords: porcine reproductive and respiratory syndrome (PRRS), meat, pork technological rate, muscular histochemical, biochemical and physical range.