

## THE QUALITY OF MEAT FROM THE CARCASSES OF BULLS FROM CROSSING POLISH BLACK-AND-WHITE COWS WITH LIMOUSINE BULLS CLASSIFIED INTO THE DIFFERENT CLASSES IN THE EUROP SYSTEM

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**Summary.** The study involved 28 bulls obtained from crossing Polish Black-and-White cows with Limousine bulls. The animals were kept in the same barn and were fed identically during experiment. Experimental fattening was started when body weights of the bulls were ca. 150 kg. It lasted for 14 months until slaughter of bulls. The carcasses of the experimental bulls were classified based on the EUROP system into the U (7 bulls), R (14 bulls) and O (7 bulls) conformation classes and into 1 (7 bulls), 2 (14 bulls) and 3 (7 bulls) fatness classes. It was found that bulls with greater body weight and greater index of dressing percentage fell into higher conformation and fatness classes. The meat (*m. longissimus dorsi*) from carcasses belonging to U class had a significantly greater percentage content of dry matter and fat than the meat from R and O classes. The sensory evaluation of cooked meat showed a slightly lower quality of meat from carcasses classified as R. On the other hand, the sensory evaluation of fried meat indicated a reduced juiciness of meat from carcasses belonging to U class. The meat from bull carcasses classed to 3 fatness class in the EUROP system had significantly lower pH value than the meat from carcasses belonging to 2 class as well as reduced water-holding ability than meat from carcasses classed to 1 and 2 classes. The sensory evaluation of cooked meat showed that the meat from carcasses classed to 3 fatness class had the best quality and the meat from carcasses belonging to 1 class had the lowest quality.

**Key words:** bulls, the EUROP classification, meat quality.