

COMPARATIVE EVALUATION OF MEAT QUALITY OF DIFFERENT ANIMAL

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Summary. The study was designed to perform comparative evaluation of meat quality of different animal meat. During the study quality of five kind of meat from: 500 days old, not castrated Lithuanian Black-and-White bull, 100 kg weight Lithuanian White pig, Lithuanian Black Head sheep, turkey and chicken were compared. In order to estimate the quality of different animal meat chemical composition, pH, color, tenderness, water binding capacity, cooking loss, drip loss of long back muscle (*musculus longissimus dorsi*) was tested. Our study have shown, that the highest amount of dry material, minerals and proteins was found in meat of turkey. The lowest amount of these parameters was registered in meat of sheep ($p<0,001$). Chicken meat had the highest and cattle meat had the lowest amount of intramuscular fat ($p<0,01$). The highest pH was estimated in cattle meat and the lowest in pig meat ($p<0,01$). It was established significant influence of cattle breed on meat color L^* , and differences between b^* and color a^* breeds were not significant. Cooking loss was the lowest in chicken and turkey meat, and the highest in sheep meat ($p<0,001$). In addition, the lowest water holding capacity was registered in sheep meat. The highest drip loss was registered in pork and the lowest in turkey meat. Quality factors for the different kind of meat were variable showing potential value of these factors during selection inside the breeds.

Key words: beef, lamb, turkey, chicken broiler, meat quality.