

ANALYSIS OF SOME QUALITY INDICES OF PORK LOIN IN LITHUANIAN MARKET

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Summary. The aim of study was to analyse quality indices of pork from Lithuanian market. Samples of pork loin (*m. longissimus dorsi*) were analysed. The country of origin for pork was Lithuania, Poland and Germany. Samples were selected in random way in supermarkets and were analysed by standard methods. Chemical and technological characteristics were determined, sensory analysis was carried out also.

Short chain fatty acids (such as lauric, myristic, palmitic) dominated in pork imported to Lithuania. Polish origin pork had highest amount of volatile fatty acids. Qualitative differences between raw meat samples were not determined, as there were not significant differences between amount of protein, protein without collagen, and connective tissue in raw meat, cooking and defrosting losses. Comparison of raw meat colour characteristics showed the same lightness L* level for all samples, the highest coordinate a* for Polish origin samples, and the lowest coordinate b* for Lithuanian origin samples. Colour characteristics of cooked samples of German origin pork loin were most light.

Sensory analysis determined that were no significant differences between sensory properties and acceptability of meat samples from Lithuania and Germany ($p < 0.05$). In comparison, samples of pork loin from Poland had more intensive color and juiciness than Lithuanian origin samples. Instrumental analysis determined that pork loin from Lithuania has higher gumminess and cohesiveness.

Keywords: pork loin, country of origin, chemical composition, technological properties, sensory properties, texture, acceptability.