CHANGES IN THE PHYSICOCHEMICAL PROPERTIES OF DEEP-FROZEN RABBIT MEAT AS DEPENDENT ON THAWING METHOD

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Abstract. The objective of this study was to determine changes in the physicochemical properties of deep-frozen rabbit meat thawed in a microwave oven and in the atmospheric air. It was found that samples of m. longissimus dorsi thawed in a microwave oven and in the air were characterized by similar acidity and a lighter colour, compared with chilled samples. Cooled muscles were formed by slightly lower pH1 (6.26). The mean values of pH24 were comparable in the experimental groups and were typical of RFN meat. The values of water-holding capacity and natural drip loss were lower in chilled m. longissimus dorsi samples (3.62 cm2 and 0.70% respectively) than in samples thawed by the above two methods. Microwave thawing did not deteriorate the quality and processing suitability of rabbit meat.

Keywords: rabbit meat, microwave oven, atmospheric air, physicochemical properties.