

MEAT QUALITY IN LITHUANIAN COMMERCIAL PIGS OF DIFFERENT LEANNESS

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Abstract. The objective of the study was to examine and compare meat quality characteristics of Lithuanian commercial pigs of different leanness and estimate relationships between parameters.

Thirty eight animals used were females and castrated males from four large pig units in Lithuania. No genetic information was obtained on the used pigs. All animals were slaughtered according to routine abattoir procedures in conformity with the regulations and guidelines. The increase of carcass leanness was associated with the backfat thickness decrease. Carcass cooling loss positively correlated with the backfat thickness ($P<0.05$) and insignificantly negatively with the lean meat content. There were no significant differences between the levels of carcass leanness in the chemical composition of the longissimus muscle. The colour values representing meat redness and yellowness showed differences between the groups. Thawing loss percentages were negatively correlated ($P<0.01$) with the intramuscular fat content ($r=-0.42$) and pH ($r=-0.49$). The correlation between the drip loss and carcass cooling loss in lean commercial pigs was 0.400 ($P<0.05$).

Keywords: meat quality, leanness, pigs.