4 - 15 DETECTION OF PSE HAMS BY PH, AND DIELECTRIC LOSS M. VADA-KOVÁCS, J. SEBESTYÉN, A. CSIBA Hungarian Meat Research Institute, Budapest, Hungary INTRODUCTION In order to reduce quality defects in cured ham product PSE meat should be removed from raw material for cure, preferably before deboning of hams. Dielectric loss factor measured by MS Tester was proposed to detect PSE meat early post mortem in the intact carcass /1/. Dielectric loss tends to increase during post mortem storage of carcasses. Investigations were carried out to establish the most suitable near term time for detection of ried out to establish the most suitable post mortem time for detection of PSE loin and certain ham muscles/2, 3, 4, 5/. In the present study the pH<sub>1</sub> and dielectric loss factor measured in m. semimembranosus at 3,5 and 22-24 hrs post mortem have been compared in detection of various degree of PSE ham. MATERIALS and METHODS In 5 commercial slaughterhouses 576 carcasses were investigated. pH<sub>1</sub> was measured in m. semimembranosus at 35-40 minutes post mortem. Dielectric loss factor /d/ was measured by MS-Tester /TESTRON, Vienna/ at 35-40 minutes, 3.5 hrs and 22-24 hrs post mortem. Both pH<sub>1</sub> and dielectric loss factor were measured in deep layer of muscle. At 22-24 hrs post mortem hams were removed from carcasses. Dielectric loss factor was measured immediately after removing the whole ham from the carcass.

Deboned hams were qualified visually at 24 hrs post mortem as extreme PSE /medium to very pale, soft, exudative area extending over the half part of m. semimembranosus-adductor/ and as moderate PSE /slight to moderate paleness and exudation in the deep layer of m. semimembranosus-adductor which appears as pale, exudativ spot or strip/.

DFD character was evaluated by ultimate pH of m. semimembranosus at 24 hrs post mortem: moderate DFD pH<sub>ult</sub> 5.8-6.19, extreme DFD pH<sub>ult</sub> > 6.2. RESULTS and DISCUSSION The frequency of PSE and DFD hams showed a great variation between populations. There is an obvious difference in frequency of PSE and DFD hams between A and E slaughterhouses due to different pre-slaughter conditions and slaughter technologics as well as to the genotype of pigs slaughtered. Genotype of population was generally unknown, except of A and E slaughterhouses—the former was a hybrid breed comprisig four breeds, the latter was a single crossbred of Large WhitexLandrace. Fig. 1. shows the frequency of PSE and DFD hams. The effectiveness of pH<sub>1</sub> and dielectric loss factor in detection of PSE hams is shown in Fig. 2. The percentage of PSE hams, the percentage of hams above limit values / pH<sub>2</sub> < 5.6; d 3,5 hrs > 3.1; d 22-24hrs > 43/ and percentage of mistigualified hams are shown. 3,5 hrs > 3.1; d 22-24hrs moderate on extreme PSE Dielectric loss factor did not detect well either moderate. The frequency of PSE and DFD hams showed a great variation between popular qualified hams are shown. The Electric loss factor did not detect well either moderate or extreme pse hams when was measured at 35-40 minutes post mortem. Carcasses were available again for measurement at 3.5 hrs post mortem, when the intensive cooling periode finished. A limit of d;3.1 for 3.5 hrs and d;43 for 22-24 hrs post mortem were chosen for identification of PSE hams considering the most effective separation of PSE hams whithout large extent of overestimation.

PSE hams occurred in the whole population /n=576/ at 22,39% level including 8.85% of extreme PSE hams. 8.85% of extreme PSE hams. was found to be less effective in detection of PSE ham as compared to pH was found to be less effective in detection of PSE ham as compared lielectric loss factor measured at later post mortem periodes. Only 50,98% of extreme PSE hams was identified and the majority of moderately PSE hams

remained undetected when a limit of  $pH_1 \le 5.6$  was applied. PSE character tended to develop not only in the case of low  $pH_1$  / $pH_1 \le 5.6$ /, but also in muscles with very low ultimate pH / $pH_{ult} \le 5.4$ /, mainly which have

Table 1 .: To role of very low ultimate pH in development

of PSE ham	n	PSE /n/	PSE /%/
Low pH <sub>1</sub> /pH <sub>1</sub> < 5.6/	32	18	56.25
Very low ultimate pH /pH <sub>ult</sub> ≤ 5.4/	41	31	75.61
Higher pH <sub>1</sub> than 5.6 with very low ult. pH /pH <sub>1</sub> >5.6, pH <sub>ult</sub> <5.4/	24	17	70.83
Higher pH <sub>1</sub> than 5.6 but less than 6.0, very low pH <sub>u</sub> 6.0 > pH <sub>1</sub> > 5.6, pH <sub>ult</sub> \$5.4/	16	14	87.5

/1. population slaughtered at the A slaughterhouse /n=98//

Higher limit than 5.6 would lead to large extent of overestimation, especially in population with high frequency of moderate DFD which has pH<sub>1</sub> 6.0-5.8 further reduction of pH does not take place /6/.

Were On the base of dielectric loss factor 70.58% and 88.23% of extreme PSE hams detected at 3.5 hrs and 22-24 hrs post mortem, respectively. Moderate PSE hams also were separated to a larger extent than those were with pH, especially at the late post mortem periode. This is partly due to the development of PSE as a consequence of very low ultimate pH. Obviously, MS-Tester seems to be suitable for detection of this type of PSE.

Fig. 1. Occurrence of PSE and DFD hams at different slaughterhouses

## Slaughterhouses

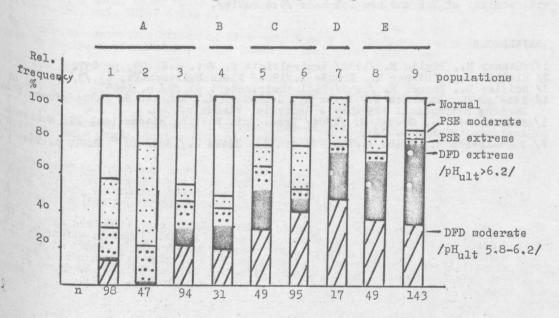
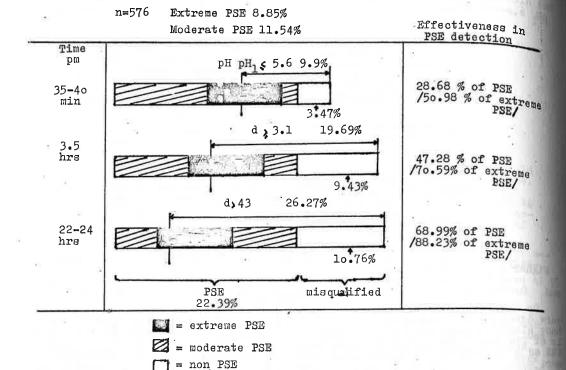


Fig. 2.: Detection of PSE hams by pH<sub>1</sub> and dielectric loss factor measured at 3.5 and 22-24 hrs post mortem



However, increasing effectiveness of detection by MS-Tester at the later post mortem periodes was accompanied by increasing overestimation of PSE - in the case of pH<sub>1</sub> only 3.47 % of the whole population was incorrectly qualified to PSE cathegory, in the case of dielectric loss factor misqualified hams accounted 9.43% at 3.5 hrs and lo.76% at 22-24 hrs, respectively.

Despite of these uncertainties, separation of PSE hams with MS-Tester on the day after slaughter may be applicable for technological purposes, in the case of alternative way of processing when a relatively large proportion of hams is processed to product other than cured-cooked ham. Lot of separated hams will consist of PSE and non PSE hams /6:4 ratio/.

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