Certain Aspects of Pork Quality

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SUMMARY: Intensive modern technologies of growing and feeding pigs, including breeds of igh meat productivity, under conditions of large industrial complexes predetermine deviations of large industrial complexes predetermine deviations. productivity, under conditions of meat quality, negatively influencing consumer properties of finished products. On the basis of research data it was established that factor of breed influences pork Quality in a greater extent than growing and feeding technology.

INTRODUCTION: Low quality of meat products manufactured during last years is directly bound with low quality of initial raw material. This is especially characteristic of raw **Tith low quality of initial raw material. The low quality of initial raw material. received from industrial completed technologies of animal growing on commodity farms possess elements, used at industrial Complexes, that is intensive feeding and growing without grazing on pastures.

Intensive growing technologies imply great variability in conditions of animal keeping, tationing rations, etc. However, it still seems impossible to eliminate negative influence rations, etc. However, it still sooms implementations, etc. However, it still sooms implementations and of stress on animal metabolism, this leading to poor quality of meat. his state of things is aggravated by the fact that feeding of animals, selected for high productivity, leads to availability of pigs with low stress-resistance.

Institute received data, evidencing about vivid tendency towards deviations in quainstitute received data, evidencing about vivia the end of 70's meat supplied for industrial processing. For example, if at the end of 70's meat supplied for industrial processing. meat supplied for industrial processing. For same, processing only 40% of PSE and DFD meat, nowadays, volume of such Material increased to 90%.

Research was done in order to reveal deviations in meat productivity and quality of pork Pigs of different breeds and of different intensiveness of feeding.

MATERIALS AND METHODS: Carcasses of pigs were studied, belonging to different crossbreeds and zone types, received for slaughter from forms with intensive technology of growand zone types, received for slaughter from forms (type 2) representing different and feeding (type 1), and also from commodity farms (type 2) representing different Teeding (type 1), and also real material regions of the country (Russia, Moldova).

Person were transported to Leningrad, Podolsk and Kishinyov meat-packing plants, the Covered distance did not exceed 50km. Pre-slaughter holding lasted 3-5 hours. Pigs were distance did not exceed 50km. Pre-slaughter notations - 50 Hz, volta-88 65-100V, duration - 6-8s. In order to establish meat productivity and meat quality of slaughtered animals representing the studied groups, weight of cooled carcasses was deter-The das well as yield of muscle and fat tissues, meatness ratio. Using portable pH-meter (mm.) and after 24 hours of Well as yield of muscle and fat tissues, meathess race. ("Ultra-X", Germany), type 300. 45-60 min. post mortem (pH₁) and after 24 hours of Olitra-X", Germany), type 300. 45-60 min. post mortem (pm).

Cases at 0-2°C(pH₂₄) pH-value of muscle tissue was determined in order to divide carest 0-2°C(pH24) pH-value and DFD).

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AND DISCUSSION: Pig carcasses of different groups were boned. Content of muscle

tissue and of fat tissue was determined as well as meat/fat ratio.

Data concerning meat/fat ratio of pig carcasses of the studied groups are given in Table 1.

Table 1 (n=5-8)

					(11=)-07
Crossbreds, zone type of pigs	Type of farm	Carcass weight,kg	Yield, %		Meat/fat ratio
			muscle tissue	fat tissue	
1.Large White x	Industrial				
Landrace	complex, I type	71.4	60.2	26.6	2.26
2.Large White x Landrace x Mol- davian Meaty	_ " _	79•6	66.2	20.4	3.09
3.Central	Commodity Farms,				
	II type	63.6	63.8	20.1	3.17
4.Southern	- 2 -	61.0	56.0	30.4	1.83
5.Western	11	67.0	57.0	28.3	2.01
5.Steppian	_ 11 _	59.4	62.9	25.5	2.46
7. Syberian	_ = = = =	57.2	60.8	27.2	2.23
B.Large White	_ 11 _	59.6	59.3	23.1	2.56
9.Landrace	_ 11 _	54.2	54.2	30.9	1.77

Data of Table 1 show that pigs supplied from farms of I type are heavier and more union by weight. Discourse, form by weight. Pigs received from farms of II type show greater variability of weight from 54.2 to 67.0 kg.

Pigs from farms of II type give the biggest (63%) yield of muscle tissue.

Meat/fat ratio, being one of the meatness parameters, is sufficiently high in these groups: 2.26 - 3.09 units.

Analysis of results of morphological study of pig carcasses, belonging to specialized meaty breeds (N=3-9), showed that among these groups the best parameters show Pigs of central, steppian and syberian zone types, as musclw tissue content in their carcasses equals 63.8; 62.9 and 60.8%, accordingly. In the average, meat/fat ratios for these groups are relatively high, making 7 45.0 to

It was established that yield of muscle tissue is influenced rather by breed than by intensiveness of animal feeding.

Technological properties of meat, obtained from pigs of different breeds, were determined by dynamics of any mined by dynamics of pH change. According to value of this index, carcasses were divided into 3 quality groups. W. Dor into 3 quality groups: N, PSE and DFD. This division of carcasses into quality groups is given in Table 2. given in Table 2.

From data of Table 2 it becomes clear that (in spite of intensiveness of animal feed. ing) more than 80% of all studied carcasses possess exudative muscle tissue (PSE meat). Certain tendency could be observed: increasing number of carcasses with quality devia tions is accompanied by increase of muscle tissue yield(groups 3,6,7), supporting opinion

Table 2

rossbreds, zone type	Number		S	
of pigs	of carcasses	N	PSE	DFD
Large White x Landrace	2905	7.6	84.0	8.4
ce x Moldavian Meaty	1814	10.3	85.2	4.5
Central	130	-	100.0	-
Southern	121	4.8	90.4	4.8
Western	129	13.8	86.2	-
Steppian	121	-	100.0	_
Syberian	123	- 1	100.0	-
Large White	110	10.0	90.0	-
Landrace	116	6.3	93.7	1410 - 1010

Many authors, that purposeful selection towards meatness lead to occurence of PSE meat.

CONCLUSION: Results of research aimed at the study of meat productiveness and meat quality of pigs depending on breed and intensiveness of feeding, showed that usually meat

Revealed shortcomings in quality of meat raw material could be at least partially improved by selection, aimed at breeding of stree-resistant animals, suitable for industrial country on the basis of intensive technologies.