Pork is one of the first raw material for meat products production, which also include sausage, canned pork, smoked meat products, intermediate products. It is an important component in meat products, it provides their output, structure and organoleptic qualities.

Quality of pork to very much extent depends on rations having complete proteins of high quality, vitamins, microelements etc. One of the ways to gain pork of high quality is vital optimization of animal meat by rations correction.

Quality of pig carcasses, physics and chemical meat composition under the conditions of directed feeding rations to provide improvement of technological parameters of meat has been studied. Usage of Sweet lupine (Lupinus luteus), Vitamin E, allows to provide pork with increased level of water binding and moisture retaining coulor.

The important meat quality is moisture retaining quality of meat, which is estimated by the quantity of moisture retained in meat. The more moisture is present in meat the better technological quality it has. Moister retained in meat levels are better in meat of the groups researched comparing with the observational group, it can be explained by the specific of autolytic processes. pH of meat in researched groups corresponds with normal autolytic process NOR, observational group has low level of pH (PSE meat), which is characterized by pale colour and soft and mealy texture, with juice exudation because of low moisture retaining qualities.

Keywords: moisture retaining qualities, Sweet lupine, Vitamin E, pH.