QUALITY OF PORK PROCESS
BY "TERNOPILSKY MEAT-PACKING FACTORY" LLC

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The actual tasks facing the meat industry are the rational use of meat raw materials with different technological characteristics and improving the quality of products that are produced. Today, in the world market of meat raw materials widely distributed meat with impaired progress autolysis.

The results of monitoring the quality indicators of pork, which are processed at LLC "Ternopilskiy myasokombinat", and the study of the impact of pre-slaughter and technological factors on the quality of meat raw material obtained from slaughtering pigs from different farms, are presented in the article.

Analyzing the obtained data on the research of the pH index, it is appropriate to note that in the conditions of pig processing at LLC "Ternopilskiy myasokombinat", the recommended time of endurance on the basis of pre-slaughter of livestock is 6 hours, since it provides the highest pH values 1 hour after slaughter, thus reducing the possibility obtain meat with deviations from the classical processes of autolysis.

The control of the main properties of meat to determine the direction during autolysis processes are carried out after 1 hour and 24 hours after slaughter. To study the effect of the animal's pre-slaughter duration on the quality of the raw meat material obtained from animals from different farms, along with the pH indicator, were studied the parameters of the water-binding (WBC) and water-holding capacity (WHC) obtained meat at slaughter. Indicators of WBC and WHC, both 1 hour and 24 hours after slaughter, are characterized by the highest values for samples of meat obtained from animals subjected to a 6-hour pre-slaughter duration.

Thus, 6 hours of endurance on the basis of pre-slaughter of livestock and shortening the transport time of pigs from the farm to the meat processing plant, due to the minimization of stress, provided the highest functional and technological properties of the raw material.

Keywords: functional and technological properties, pork meat, autolysis, pH, quality, exposure before slaughter.