

## **The influence of the selected factors on the weight loss of carcass during the process of chilling**

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### **Summary**

The aim of the study was to estimate the influence of breed, meat content and fat content on the weight loss of carcass during post-slaughter chilling, conducted by a single-step method. The experiment was carried out in Pig Slaughter Performance Testing Station in Chorzelów on 120 carcasses obtained from the slaughter of fatteners of the Polish Landrace, Polish Large White, Pietrain and Duroc breeds. The evaluation of the weight loss during chilling was analyzed with reference to selected indicators of the slaughter quality. The research shows that the breed factor significantly influenced the level of weight loss of carcass during post-slaughter chilling. The greatest weight losses were stated for the carcass of the Pietrain breed. It was also observed that the weight loss during chilling was dependent on the muscle- and fat-content of the carcass. The lowest weight loss was recorded for those carcasses which were characterized by the lowest meat-content and a greater backfat thickness.

KEY WORDS: carcass / weight loss / chilled carcass