

The Study of Carcass Traits and Physico-Chemical Characteristics of Pork Loin Meat by Meat Color and Sex

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This study was carried out to investigate carcass traits and meat qualities of a pork in relation to the sex and CIE L*-value. A total 330 porks were normally slaughtered. After muscles were stored for 24hr at $4 \pm 1^\circ\text{C}$ postmortem storage, carcass weight, backfat thickness, carcass length, 5th loin area were measured. Also *M. longissimus dorsi*(LD) muscle of the carcasses was selected based on sex and L*-value and meat quality measurements. L*-value of 50~60 was 92.95% in gilt, 70.37% in boar, 91.84% in barrow. The difference rate between b*-value and L*-value was $r=0.71$ ($p<0.001$) and each of drip loss 72hrs postmortem and cooking loss 24hrs postmortem were $r=0.53$ and $r=0.35$ with L*-value. L*-value of 24hrs postmortem showed 0.44 in the correlations with pH of 24hrs postmortem and pH decreased with increasing of L*-value($p<0.001$). The correlation between L*-value and drip loss of 24hrs postmortem was $r=0.67$, drip loss increased with increasing of L*-value. The difference between L*-value and cooking loss was $r=0.35$ and drip loss increased with increasing and L*-value. The difference between pH_{24} and drip loss 72hrs postmortem was $r=0.39$ ($p<0.001$) and drip loss 72hrs postmortem decreased with increasing of pH_{24} .