

RESEARCH ON THE TECHNOLOGICAL PROPERTIES OF PORK MEAT FROM THE MANGALITSA BREED, ORIGINATING FROM PIGS OF DIFFERENT AGES RAISED IN THE NE AREA OF THE COUNTRY

C. Nistor^{1*}, B. Păsărin¹, B.-P. Tihiniuc-Popa¹, D.F. Manea¹

¹Faculty of Food and Animal Sciences, "Ion Ionescu de la Brad" Iasi University of Life Sciences, 8 Mihail Sadoveanu Alley, 700489 Iasi, Romania
*e-mail: ncm9393@gmail.com

Abstract

The Mangalitsa pig breed is considered one of the oldest pig breeds in Europe. By the end of the 19th century, Mangalitsa pigs were the main breed of pigs raised in Europe, being fattened to a weight of 250 - 300 kg, primarily for fat. Although it was not created in our country, Mangalitsa is considered a local breed because it has been raised on our territory since ancient times, during which it has perfectly adapted to our natural and breeding conditions. This paper presents results obtained from the analysis of the technological properties of pork meat from the Mangalitsa breed, originating from pigs of different ages, of both sexes. The study analyzed the rate of losses due to refrigeration, freezing and thawing, as well as the rate of losses due to frying and boiling the pork meat from the Mangalitsa breed. In most cases, the results showed a higher percentage of losses in younger specimens, which had a lower degree of fattening.

Key words: technological properties, Mangalitsa breed, losses, refrigeration, freezing