

Effect of acidic marinades to the quality of the pork

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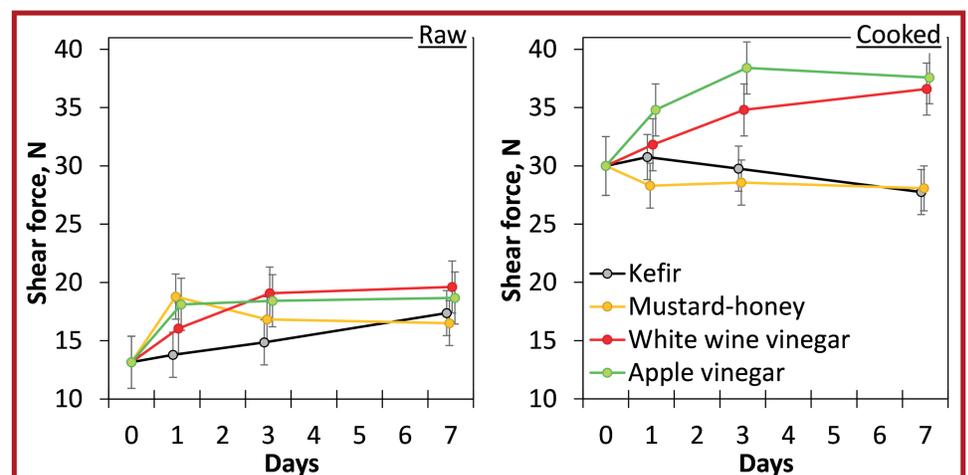
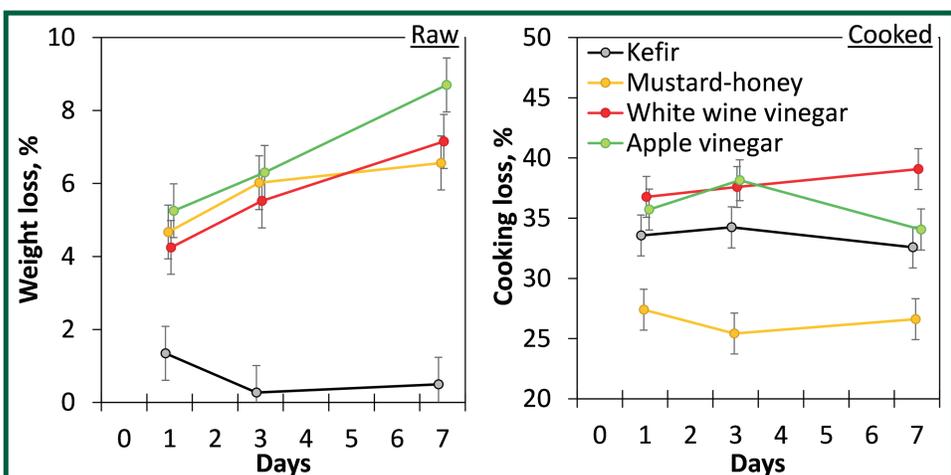
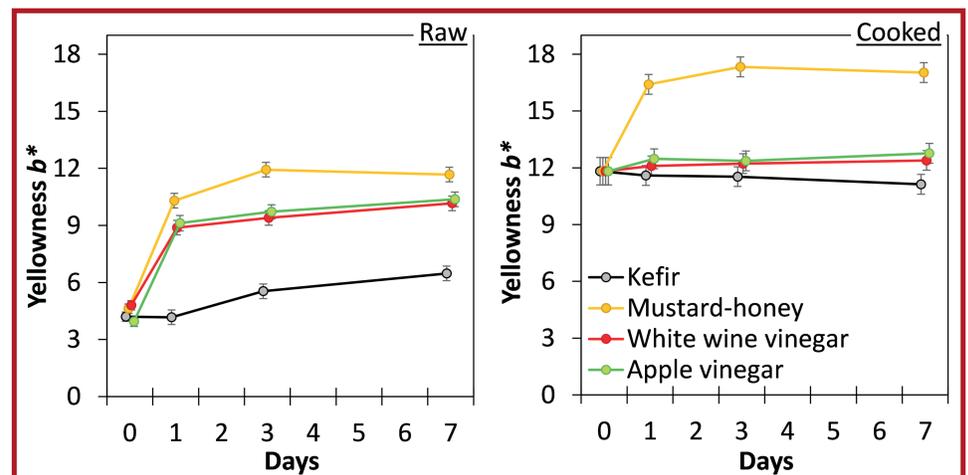
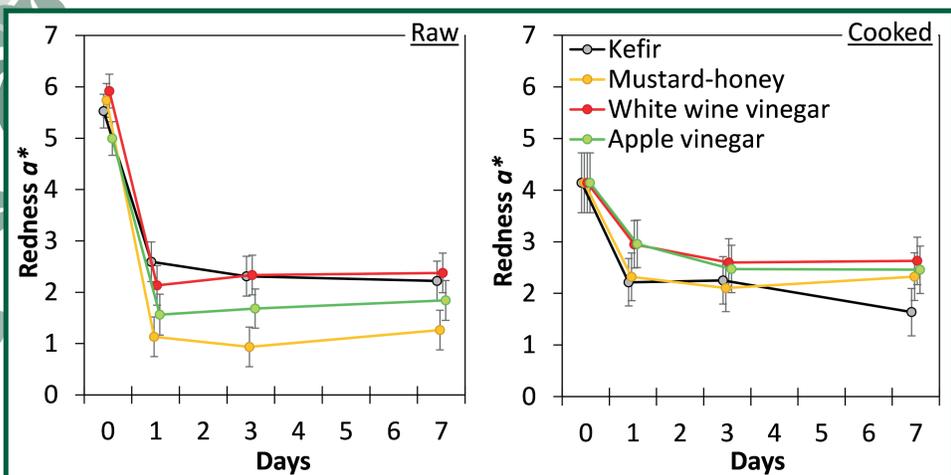
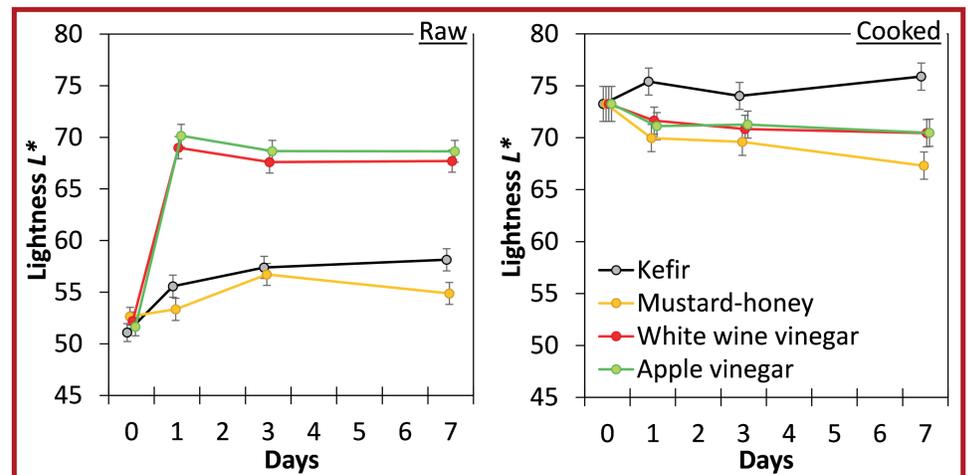
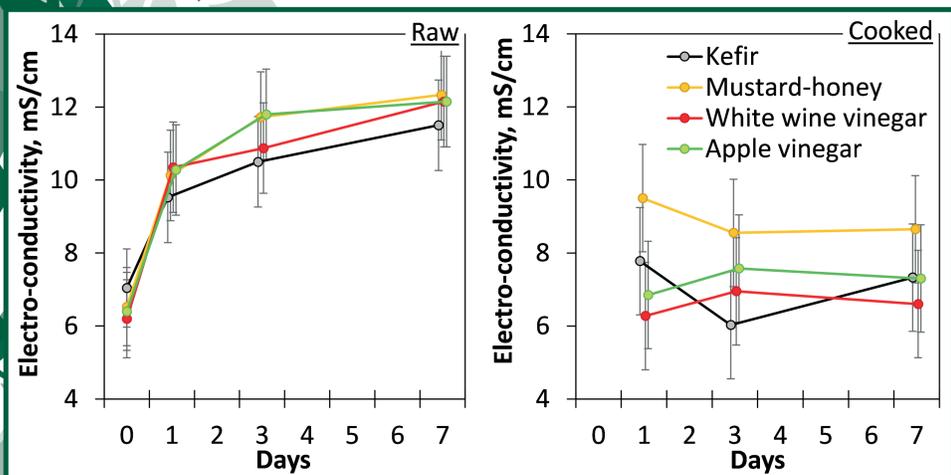
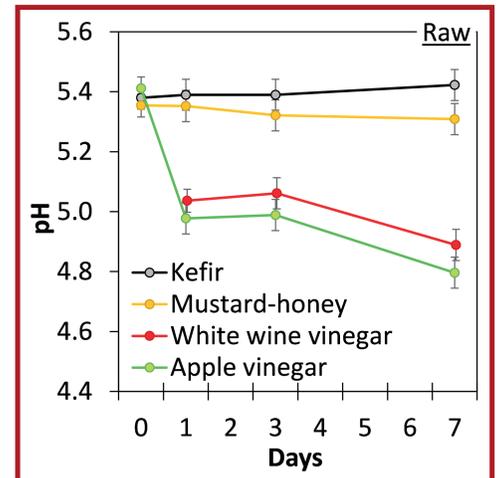
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MATERIAL AND METHODS

- The pork quality parameters of the longissimus muscle subjected to ageing with **white wine vinegar** (pH 3.0), **apple vinegar** (pH 3.1), **mustard-honey** (pH 3.9) and **kefir** (pH 4.5) marinades for 7 days were studied.
- pH, electroconductivity, colour, weight loss and shear force of the marinated raw and cooked meat was determined at 1st, 3rd and 7th days of storage.

CONCLUSIONS

- The thermal treatment brought out the differences between marinades during storing.
- The samples treated with **white wine vinegar** and **apple vinegar** turned tougher.
- Mustard-honey** marinade had the ability to retain moisture, which turned samples softer after cooking.
- The meat softening effect had also marinade with **kefir**.



FIGURES. Least square means and standard errors of the marinated samples in different marinades during 7 days ageing period



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