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### Sensory Quality of Culinary Pork Meat in Relation to Slaughter and Technological Value

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The aim was to estimate sensory pork quality in relations to its carcass and technological value. The research was executed on 57 hogs. The studied meat from hogs were characterized by appropriate slaughter and technological value (pH, drip loss, cooking and technological yield). The large variability of visual quality of meat (colour, marbling) was observed. The appropriate visual quality of meat in relationship to marbling was originated from carcass by meatiness above 56.7%. These meat samples were also characterized by relatively high drip loss (> 5.95%) in comparison to meat samples originated from carcass with meatiness below 56%, although the relationship was not statistically significant. The mean value of meatiness 56.3% provided a high sensory eating quality of meat after heat treatment. The eating quality was mainly related to flavour and texture. The expected quality of raw meat based on visual evaluation was not correlated with high eating quality (experienced quality) of meat after heat treatment.

**Keywords:** [pork](#), [sensory quality](#), [technological value](#)

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