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Czech J. Food Sci.

Parunović N., Petrović M., Matekalo-Sverak

v., Parunovic J., Radović Č.:

Relationship between carcass weight, skatole level and sensory assessment in fat of different boars

Czech J. Food Sci., 28 (2010): 520-530

The purpose of this study was to investigate the relationship between the carcass weight and the level of skatole in boar back fat samples with descriptive sensory profiles (trained sensory panel) immediately after heating the fat samples (warm). A weak correlation was found between the carcass weight and skatole level in fat (P > 0.05). Between skatole levels in the fat of boars, whose carcass weight was below 70 kg, and of those with the carcass weight equal or above 70 kg, was a statistically significant difference (P < 0.05). The average content of skatole in the fat tissue of the boars < 70 kg, $(0.18 \pm 0.09$ mg/kg fat,

used respective thresholds for tainted meat (0.20 mg/kg fat), 53% of the samples showed the values of \leq 20 mg/kg, and 73% of the samples the values of \leq 25 mg/kg. In the group \geq 70 kg (0.40 \pm 0.39 mg/kg fat, respectively), 80% of the samples revealed the values of \geq 20 mg/kg, and 66% of the samples the values of \geq 25 mg/kg. Our results show that a positive, compelling and statistically highly significant correlation exists between the skatole level and the sensory assessment of skatole intensity in fat.

Keywords:

boar; skatole; weight; sensory assessment

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