

PHYSICOCHEMICAL PROPERTIES OF COOLED THIGH MUSCLES OF RABBITS FED FEED MIXTURES WITH DIFFERENT CONTENTS OF MARINE ALGAE

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This study was aimed at determining the physicochemical properties of cooled thigh muscles of rabbits administered feed mixtures with 2 and 4% addition of marine algae biomass.

The experimental material were rabbits of Termond white breed (n=150), that were allocated to 3 analogous feeding groups. The animals (75♀ and 75♂) were fattened at the Experimental Station of the National Research Institute of Animal Production in Chorzelów in the autumn-winter season. Since weaning till day 60 of life, the rabbits were fed a complete standard feed mixture, whereas in the last 30 days of fattening, mixtures of two experimental groups (II and III) were enriched with 2 and 4% addition of biomass from marine algae (*Schizochytrium sp.*). Slaughter and post-slaughter handling were conducted in compliance with binding procedures. In the left thigh muscle, muscle tissue acidification was measured 45 min and 24 h *post mortem* with the use of a 340i WTW pH-meter. Carcasses were cooled at a temperature of ca. 4°C for 24 h. The boned thigh muscles were subjected to colour analysis with the MiniScan XE Plus apparatus in the CIELAB system, by determining values of L*, a*, b*, C* and h°.

Experimental data showed that pH values measured in the thigh muscles 45 min *post mortem* indicated good quality of meat. In turn, values determined 24 h *post mortem* were lower and ranged from 6.09 to 6.12. The analysis of colour parameters demonstrated that the highest values of lightness parameter were noted in the thigh muscles of rabbits fed with 4% addition of marine algae (60.28). Samples originating from the II experimental group were characterized by the highest contribution of red and yellow colour, thus by the lowest values of L* coordinate (58.00). In the case of the cooled muscles, in the animals fed the feed mixture with 2% addition of algae biomass the intensity and hue of colour were also high and accounted for: 18.02 and 64.58, respectively. Thigh muscles of the rabbits from group III were comparable with those of control animals in terms of the evaluated physicochemical properties, which was indicated by the lack of significant differences between them.

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ANALYSIS OF THE NUMBER OF COWS, MILK YIELD AND COMPOSITION OF MILK FROM ONE OF THE FARMS IN THE REGION OF MAZOVIA

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It was analyzing the number of cows, milk yield and composition of milk in years 2006-2009. In this period of time was produced 571 385 kg of milk and sold for Milking Factory 522 569 kg of milk in Extra clas, it was 91,45% of it. An annual average of judget cows productivity of milk increased by 604,15 kg. In 2006 y. it was 7 177 kg and in 2009 y. – 7 782 kg. Proportionally to productivity of milk it was created a fat productivity, proteins, lactose, and dry substance. With the increasing milk's productivity it was decreasing a fat content. The increasing pf milk productivity caused a slight extending of calving intervals from 382 days in the year 2006 to 396 days in 2009 y. An urea content in milk from judget cows was hesitated from 219 mg/l in year 2006 to 276 mg/l in 2009 y. This parameters are in they are in the desired average from 150 to 300 mg/l which testified to right cattle's feed. The number of somatic cells in milk didn,t exceed 400 thousands per ml. In the 2006-2009 y. they assigned to slaughter 11 cows. The average age of them was 5,08 y. Main causes of it were barrenness and udder's illness. They leaded in this time 11 primiparous cows in slaughtered cow's place.

MILK YIELD AND PRODUCTIVE LONGEVITY COWS BULLS BORN AFTER DOMESTIC AND IMPORTED

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