

PSE (PALE, SOFT AND EXUDATIVE) MEAT FREQUENCY IN FOUR GENETIC COMERCIAL SWINE LINEAGES

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Among the meat anomalies, the PSE (pale, soft, exudative) represents the main swine meat industry problem of quality which leads to high water losses during the processing. The aim in this study is to quantify the PSE presence in meat of four genetic commercial swine lineages. Each group was composed by 20 animals, 10 castrated male and 10 females. The first group was composed by the DB90xLM6200Supreme crossbreeding, the second DB90x415TGEIite, the third TopigsC40xTalent, and the fourth Topigs40x337TGEIite. The animals were lodged in pairs in stalls, receiving water and isonutritional ad libitum diets. The meat pH was evaluated with an insertion potentiometer from Testo 205 brand, in the *longissimusdorsi* muscle at the last rib height one *post mortem* hour (initial pH) and the luminosity with a portable colorimeter Minolta® CR10. The initial pH and L* values were utilized as a meat classification parameter in PSE and normal, as Bridi and Silva (2006) recommendations. They were classified as PSE when initial pH values were under 5.8 and L* values above 50. The PSE incidence in DB90xLM6200Supreme and DB90x415TGEIite lineages was 35%, considered high. The TopigsC40xTalent and Topigs40x337TGEIite presented 23.32% and 15% of PSE respectively. The PSE meat incidence is related to genetics (as the mutant gene rianodina presence) or stress caused in pre-slaughtering management. DB90xLM6200Supreme and DB90x415TGEIite genetics presented more susceptibility to PSE.