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## The Effects of Hot- and Cold-boning on Sarcomere Shortening, Water-holding Capacity and Protein Solubility in Porcine Longissimus Muscle

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The objective of this study was to investigate the effects of hot—and cold—boning on sarcomere shortening, water—holding capacity and protein solubility in porcine longissimus muscle. A total of ten pigs were randomly selected at a commercial plant and the carcasses were split in half after slaughter. The longissimus muscle of the left side carcasses was dissected and chilled at 0°C after trimming of subcutaneous fat while the right side carcasses were served for cold—boning after chilling for 24 hrs. Temperature, pH and sarcomere length of the muscles were measured at postmortem 1, 3, 6, 12 and 24 hours. Drip loss %, cooking loss %, Minolta L\*a\*b\*, shear force and protein solubility were measured at 24 hr postmortem.

The pH of cold-boning samples was rapidly decreased whereas temperature and sarcomere length of hot-boning samples were rapidly decreased during 24 hrs of chilling. Hot-boning muscles showed significantly (p<0.05) higher pHu and shorter sarcomere compared to cold boning muscles because of cold shortening. However, there were no significant differences in drip loss %, cooking loss % and shear force value between hot- and cold boning samples. The samples of hot-boning showed lower Minolta L\* value and higher sarcoplasmic protein solubility compared to cold boning samples. These results suggested that the pale color changing of pork loin could be inhibited by hot-boning due to rapid chilling of muscle temperature although sarcomere length could be shorted because of cold shortening. Also results showed that hot-boning of pork carcass could have a high protein solubility without negative effects of water-holding capacity or tenderness of pork loin.