

## PORK QUALITY

**Title:** Influence of Harvest Processes on Pork Loin and Ham Quality  
**NPB# 01-093**

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**Date Received:** 7/1/2002

### Abstract

The objective of this trial was to determine the impact of harvest processes on pork quality characteristics. Sixty-four Duroc X Yorkshire pigs were randomly assigned to a 2X2-treatment arrangement to determine the effect of the interval between sticking and scalding (dwell time 5 or 10 min) and duration of scalding (5 or 8 min) on pork loin and ham quality. All carcasses entered the cooler 50-min postmortem (PM). Blood was collected per minute for the first three minutes after sticking and total blood yield was determined after five minutes. Temperature and pH of the longissimus dorsi (LD) and semimembranosus (SM) were measured at 45 min, 2, 4, 6, and 24-h PM. Hunter L\*, a\*, and b\* values were determined on the LD, SM, and biceps femoris (BF). Purge loss was measured on the SM, BF, and the sirloin. Drip loss was measured from LD chops after 1 and 5 d of storage. Warner-Bratzler shear force (WBS) measurements were determined on LD chops aged 1, 3, 5, and 7 d PM. The first three minutes after sticking yielded 99.2% of the total collected blood. Temperature and pH of the LD and SM were not influenced by dwell time or scald time. Purge and drip loss values were not different among treatments. Hunter L\* values showed no treatment effects for the LD, SM, or BF. The 8 min scald treatment resulted in significantly higher ( $P < 0.002$ ) LD a\* values than the 5 min scald time. SM muscles in the 10 min dwell time treatment had significantly lower ( $P < 0.02$ ) b\* values than 5 min dwell times. BF muscles had significantly lower ( $P < 0.005$ ) a\* and b\* values in the 10 min dwell time compared to the 5 min treatment. The 10 min dwell time resulted in significantly higher ( $P < 0.02$ ) WBS measurements (d 1 and d 3) compared to the 5 min dwell time. The 8 min scald time resulted in significantly higher ( $P < 0.05$ ) WBS values (d 7) compared to the 5 min treatment. Dwell time and scald time did not influence overall pork quality when carcasses entered the cooler at the same time point PM.

*These research results were submitted in fulfillment of checkoff funded research projects. This report is published directly as submitted by the project's principal investigator. This report has not been peer reviewed*

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