



INSTITUT ZA HIGIJENU I TEHNOLOGIJU MESA – BEOGRAD  
INSTITUTE OF MEAT HYGIENE AND TECHNOLOGY – BELGRADE

**ZBORNİK KRATKIH SADRŽAJA**  
***BOOK OF ABSTRACTS***

**MEĐUNARODNO**  
**55. SAVETOVANJE INDUSTRIJE MESA**  
***INTERNATIONAL***  
***55<sup>th</sup> MEAT INDUSTRY CONFERENCE***

**MESO I PROIZVODI OD MESA – BEZBEDNOST**  
**KVALITET I NOVE TEHNOLOGIJE**  
***MEAT AND MEAT PRODUCTS – SAFETY,***  
***QUALITY AND NEW TECHNOLOGIES***

Tara – Hotel “Omorika”  
15-17. juni 2009. godine  
June 15<sup>th</sup>-17<sup>th</sup> June 2009



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**ISBN 978-86-82547-05-1**

**Tiraž/Number of copies printed  
350 primeraka**

**Štamparija/Printing House:  
“Beoknjiga” - Beograd**

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Štampanje Zbornika kratkih sadržaja finansijski je pomoglo Ministarstvo za nauku i tehnološki razvoj Republike Srbije

*Publication of Book of Abstracts is financially supported by Ministry of Science and Technological Development the Republic of Serbia*

**ISPITIVANJE ODABRANIH PARAMETARA MESNATOSTI  
SVINJA SA JEDNE FARME ZAKLANIH U KLANICI  
„KOTEKS“ U SURČINU**

Djokić A., Karabasil N., Baltić Ž. M., Kilibarda Nataša, Jovanović S.

Mesnatost svinja određena je prema Pravilniku o kvalitetu zaklanih svinja i kategorizaciji svinjskog mesa (Sl.list SFRJ br 2/85, 12/85 i 24/86). Podaci o mesnatosti obrađeni su na 82 svinje. Kao parametar mesnatosti trupova uzeti su i podaci dobijeni obradom polutke (tzv. „cepane“ lopatice) do tzv. „francuske“ obrade namenjene maloprodaji.

Količina mesa u trupovima zaklanih svinja sa farme najvećeg dobavljača svinja klanice „Koteks“ u Surčinu, izražena u procentima, bila je od 38,44 posto do 45,53 posto, odnosno, u proseku  $43,12 \pm 1,67$  %. Prosečna masa trupa bila je  $74,06 \pm 5,80$  kilograma, masa glave  $3,90 \pm 0,08$  kilograma, odnosno zastupljenosti u masi trupa 5,26 posto, masa neobrađene slanine  $16,20 \pm 0,66$  kilograma (21,83 posto), sala  $1,00 \pm 0,03$  kilograma (1,35 posto), nogica  $1,33 \pm 0,03$  kilograma (1,75 posto), čvrstog masnog tkiva sa kožom (but, plećka)  $1,76 \pm 0,21$  kilograma (2,37 posto), čvrstog masnog tkiva sa kožom  $7,42 \pm 0,61$  kilograma (10,02 posto), gronika  $1,71 \pm 0,04$  kg (2,31 posto), mesnih obrezaka („ficla“)  $1,27 \pm 0,03$  kilograma (1,71 posto), repova  $0,30 \pm 0,01$  kilograma (0,04 %) i „francuske“ obrade  $39,88 \pm 3,74$  kilograma (53,84 posto).

Kako u mesnatost trupa nije uračunato mišićno tkivo potrubušine za koje se smatra da čini i preko 7 posto od mišića trupa to se može zaključiti da je prosečna količina mesa u trupu ispitivanih svinja izražena u procentima preko 50 posto. Delovi trupa (polutki) dobijeni obradom do „francuske“ obrade se koriste za preradu, a sama „francuska“ obrada se dalje obrađuje po zahtevu kupca i namenjena je maloprodaji ili se raseca i obrađuje za sopstvene potrebe prerade.

**Ključne reči:** odabrani parametri, mesnatost svinja, klanica

AUTORI: Aleksandar Đokić, Industrija mesa „Koteks“, Surčin, Neđeljko Karabasil, Milan Ž. Baltić, Fakultet Veterinarske medicine, Beograd, Nataša Kilibarda, Veterinarski specijalistički institut Subotica, Srđan Jovanović, Vojska Srbije

## STUDY OF CHOSEN PARAMETERS OF PIGS' MEATNESS FROM A FARM SLAUGHTERED AT THE "KOTEKS" SLOUGHTERHOUSE IN SURČIN

Djokic A., Karabasil N., Baltić Z. M, Kilibarda Natasa, Jovanović S.

Production of pork meat has a long tradition in Serbia. The overall trend of preferring meat pork, which has started in the early sixties, was followed by Serbia as well, hence the large number of meat pigs present in Serbia nowadays. The relationship between „fattened“ pigs and „meaty“ pigs during 2007 was 1: 1.48 and in 1990 the relationship was 3:1. For meaty pigs are interested not only the producers, but consumers as well. The interest of the producers to grow meaty pigs is not stimulated enough. Sadly, pigs are nowadays paid by the kg and not by the percentage of present carcass meat.

The aim of this work was to study the chosen parameters of meatiness in the carcasses from the pig farm „Koteks“ in Surčin.

The meatiness was defined by the legislation (Sl.list SFRJ br 2/85, 12/85 i 24/86). Data relative to the meatiness of 82 pigs are given. The data relevant are given by the „French“ dressing of carcasses aimed for the retail market.

The quantity of meat present in the halves of slaughtered pigs from the „Koteks“ farm in Surcin, expressed in percentages, was from 38.44% to 45.53%. On average, was  $43.12 \pm 1.67\%$ . The average mass of the carcass was  $74.06 \pm 5.80$  kg; the mass of the head was  $3.90 \pm 0.08$  kg, thus its relative presence within the carcass was 5.26%. The mass of the bacon was  $16.20 \pm 0.66$  kg (21.83%), lard  $1.00 \pm 0.03$ kg (1.35%), feet  $1.33 \text{ kg} \pm 0.03 \text{ kg}$ , firm fatty tissue with skin (shoulder and thigh)  $1.76 \pm 0.21$  kg (2,37 %), firm fatty tissue with skin  $7.42 \pm 0.61$  kg (10.02 %), lower neck  $1.71 \pm 0.04$  kg (2,31 %), meaty cut-offs („ficla“)  $1.27 \pm 0.03$  kg (1,71%), tails  $0.30 \pm 0.01$  kg (0.04 %) and „French cut“  $39.88 \pm 3.74$  kg(53.84 %).

As in the overall carcass meatiness the muscle tissue of the abdominal wall, which is considered to make up over 7% of the carcass muscle mass, it can be concluded that the average quantity of meat in the studied pigs was over 50%. Parts of the trunk (halves) tailored by the “French” method are used for further processing and the half itself is further tailored on request of the customer.

**Key words:** chosen parameters, meatiness of pigs, slaughterhouse

AUTORI: Aleksandar Djokic, Meat industry „Koteks“, Surcin, Nedjeljko Karabasil, Milan Z. Baltic, Faculty of Veterinary Medicine, Belgrade, Natasa Kilibarda, Veterinary specialistic institute Subotica, Srdjan Jovanovic, Army of Serbia

CIP - Каталогизација у публикацији  
Народна библиотека Србије, Београд

637.5(048)

614.31:637.5(048)

664.9(048)

МЕЂУНАРОДНО саветовање индустрије меса Месо  
и производи од меса - безбедност, квалитет и нове  
технологије (55 ; 2009 ; Тара)

Zbornik kratkih sadržaja = Book of Abstracts / Међународно  
55. savetovanje industrije mesa Meso i proizvodi od mesa  
- bezbednost, kvalitet i nove tehnologije, Tara, 15-17. juni 2009.  
godine = International 55th Meat Industry Conference Meat and  
Meat Products - Safety, Quality and New Technologies,  
15th-17th June. 2009 ; [glavni i odgovorni urednici,  
editors in chief Vesna Matekalo-Sverak, Aurelija Spirić,  
Slavica Vesković-Moračanin]. - Beograd ; Institut za higijenu  
i tehnologiju mesa - Belgrade : Institute of Meat Hygiene and  
Technology, 2009 (Beograd : Beoknjiga). 159 str. ; 25 cm

Uporedo srp. tekst i engl. prevod. - Tiraž 350.

ISBN 978-86-82547-05-1

a) Месо - апстрактни b) Месне прерађевине - Апстрактни

COBISS.SR-ID 167652364