

## INDICATORS OF QUALITY AND SAFETY OF RABBIT MEAT DURING STORAGE

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For the investigation 52 rabbits which entered the State Laboratory of Veterinary and Sanitary Expertise of the Central Market in the city of Bila Tserkva, Kyiv region were used.

Organoleptic methods (GOST 20235.0-74) were used: determination of the appearance and color of the carcass surface, the position of the muscles in the cut, the consistency, the smell, transparency and aroma of the broth; physical and chemical (GOST 29235.1-74): determination of the hydrogen index, ammonia and ammonium salts and products of primary decomposition of proteins in the broth; bacteriological research (GOST 20235.2-74): microscopic analysis, determination of the bacteria of the coliform sticks in meat, bacteria of the genus *Salmonella*.

We investigated 52 carcasses of rabbits. Changes were found in 14 carcasses (26 %). The organoleptic study revealed changes in the meat that are of a sanitary value. During the organoleptic studies on the third day in three carcasses, changes in the indicators of freshness of meat were found, in particular: the surface of carcasses — slightly sticky, darkened, sometimes moisturized, the color of the internal fatty tissue — with a reddish tinge; the muscles in the dark red section, leave a damp spot on the filter paper. The fovea during the touch of a finger equalizes for one minute; the carcasses became smelly; during the test, the broth is muddy, with an unpleasant odor. In 8 carcasses (15 %), changes were detected during meat intake, while in 6 carcasses (11 %), spoilage was found during storage and sale on the agro-industrial market (dark-red meat, friable consistency, with a faint smell). We have also detected such defects of meat as tanning, mildew and rotting. During the physical and chemical analysis of rabbit meat revealed pH changes as a measure of deterioration of meat. During the mildew of the meat there was a shift of pH to the sour side (pH=5.8), and for decay — in alkaline (pH=7.6 and above). During the bacterioscopy studies, traces of muscle breakdown and the presence of gram-negative sticks in the smear were found in the number of  $53 \pm 3$  microbial cells in the field of vision, which is 5 times the permissible norm. Non-compliance with commodity neighborhoods was identified during implementation, in particular: teaching rabbits with carbohydrates, which led to the identification of bacteria of the genus *Salmonella* in rabbit meat. In 3 carcasses (5 %) found bacteria of the coli group in an amount that exceeds the permissible standards; in one carcass (2 %) the meat was found to be fermented with bacteria of the genus *Salmonella*. Since the presence of bacteria of the genus *Salmonella* in rabbit meat is unacceptable, the affected carcass was disposed of. The remaining 5 carcasses were sold during the 4<sup>th</sup> day of sale on the agro-industrial market.

On the basis of the comprehensive research, factors that reduce the health and hygiene quality of the meat of the studied carcasses of rabbits were revealed, namely: violation of slaughter technology (bad bleeding), cooling of rabbits after slaughter (“tanning” of meat), violation of the temperature regime storage during sales of rabbit meat; absence of disinfection of counters and refrigerating chambers (insemination of carcasses with microflora); non-compliance with the principles of commodity neighborhood during implementation (implementation of waterfowl carcasses along with rabbits).

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