

# Studies on Physicochemical Histological and Sensory Properties of Cheek and Neck Meats of Pig

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## ABSTRACT

Pork is the major source of meat products and fresh meats for people in Taiwan. According to the Taiwan agriculture annual report statistics in 2006, one person consumes 39.5 kg pork annually, which is 50.5% of the total meat consumption. The purpose of this study was to compare the difference in physicochemical, histological and sensory properties between cheek and neck meat of pig. Shear value, chemical composition, muscle slice, intramuscular fat content, collagen content and fatty acid composition were determined. Sensory properties such as tenderness, juiciness, texture and flavor were also evaluated by the test panel. Result demonstrated that, the general composition analysis, in the moisture content and the protein content, the neck meat is higher; but the crude fat content cheek meat was higher; Compared with the muscle slice result, size of muscle fibers of neck meat was finer than those of cheek meat; the neck meat has the higher intramuscular fat; Collagen content, the cheek meat was higher; Shear value test was found neck meat to be good. The fatty acid composition, the cheek meat had a higher total saturated fatty acids; The neck meat had the higher total monounsaturated fatty acids and total polyunsaturated fatty acids. The sensory properties, the neck meat had higher tenderness, the flavor, juiciness, texture, mouth feeling and overall acceptability.

Keywords : fresh pork ; cheek meat ; neck meat

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