

THE IMPACT OF LACTIC ACID AND ASCORBIC ACID MIXTURE ON QUALITY PARAMETERS OF WILD BOAR MEAT

Munkhnasan Enkbold^{1*}, Attila Lőrincz², Majd Elayan¹, László Friedrich¹, Attila Solymosi¹, Balázs Wieszt¹, Kornél Jáni¹, Adrienn Tóth¹

¹Department of Livestock and Food Preservation Technology, Hungarian University of Agriculture and Life Sciences, Menei st 44, H-1118 Budapest, HUNGARY

²VADEX Mezőföldi Erdő- és Vadgazdálkodási Zrt., Petőfi Sándor st. 275, 8123 Soponya, HUNGARY

*corresponding author: munkhnasan.e@gmail.com

The objective of the current research was to evaluate effect of organic acids in the European wild boar (*Sus scrofa* L.) meat and to investigate the ageing procedure in vacuum packaging. Wild boar meat is reported to contain a lower concentration of fat and cholesterol than the meat from the domestic pig. Therefore, recent increases in natural populations, as well as the possibility of farming wild boars have stimulated interest in this species as a meat producer. In this study the effect of lactic acid and ascorbic acid mixture was evaluated in wild boar meat on meat quality parameters like pH, water holding capacity, water activity, and microbiological evaluation. Certain parameters are considered as indicators of fresh meat shelf life. Lactic acid 2% and ascorbic acid 2% was mixed and sprayed on wild boar meat samples. The meat samples were immediately vacuum packaged after treating and stored at $4 \pm 1^\circ\text{C}$ for 21 days of display. Quality parameters were measured on 1, 7, 14, and 21 days. The results indicate that the use of lactic acid and ascorbic acid mixture could be an alternative to extend meat shelf life.