

## QUALITY COMPARISON OF PORK AND BEEF IN KEELLS FOOD PRODUCTS PLC PURCHASE VERSES COLOMBO MUNICIPAL AREA PURCHASE

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Receiving quality of raw meat is a control point in meat industry. The study was carried out to compare Keells Food Product PLC and Dematagoda slaughter house for pork and beef. Total of 60 male pigs were selected within the range of 65Kg-75Kg of body weight from each two locations and only leg and loin parts were taken. For the beef, 30 carcasses were obtained from each location. The samples were microbiologically tested and evaluated using visual observations. Total Plate Count (TPC) and E-coli at 35<sup>o</sup>C, *Staphylococcus aureus* at 37<sup>o</sup>C, Salmonella at 42<sup>o</sup>C (CFU/g) were investigated. The visual parameters such as cleanliness, colour, odour, evidence of bruising, parasitic problems, texture, abnormalities, fat thickness (pork) and fat colour (beef) were analyzed using five trained panelists. Keeping quality of beef was evaluated by using microbial and visual methods. Beef samples from two locations were evaluated by keeping at -3<sup>o</sup>C in 1<sup>st</sup>, 3<sup>rd</sup> and 5<sup>th</sup> day's storage. The effect of distance and time of transportation on carcass quality was assessed. The results were analyzed by T-TEST and Friedman Non parametric test using MINITAB computer package.

According to the results, Salmonella was absent in meat samples obtained from both locations. There was a significant difference ( $p < 0.05$ ) in microbial quality of pork and beef in Keells when compared to Dematagoda slaughter house. A significant difference also found in all visual parameters of pork and some parameters of beef. However, no significant difference for fat colour and abnormalities in beef samples were observed. Therefore the study finally concludes that it is possible to receiving raw meat in Keells Food Products is better than Dematagoda slaughter house.

**Key words:** Beef, Pork, Quality