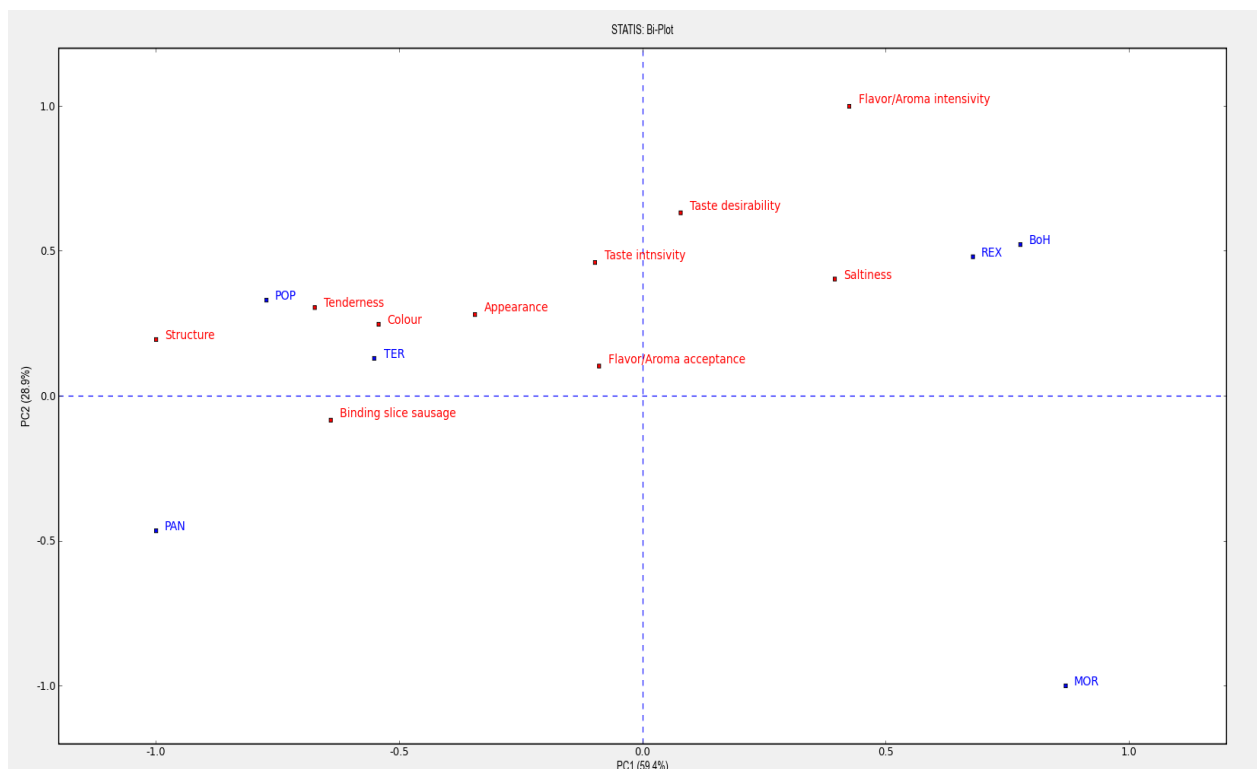


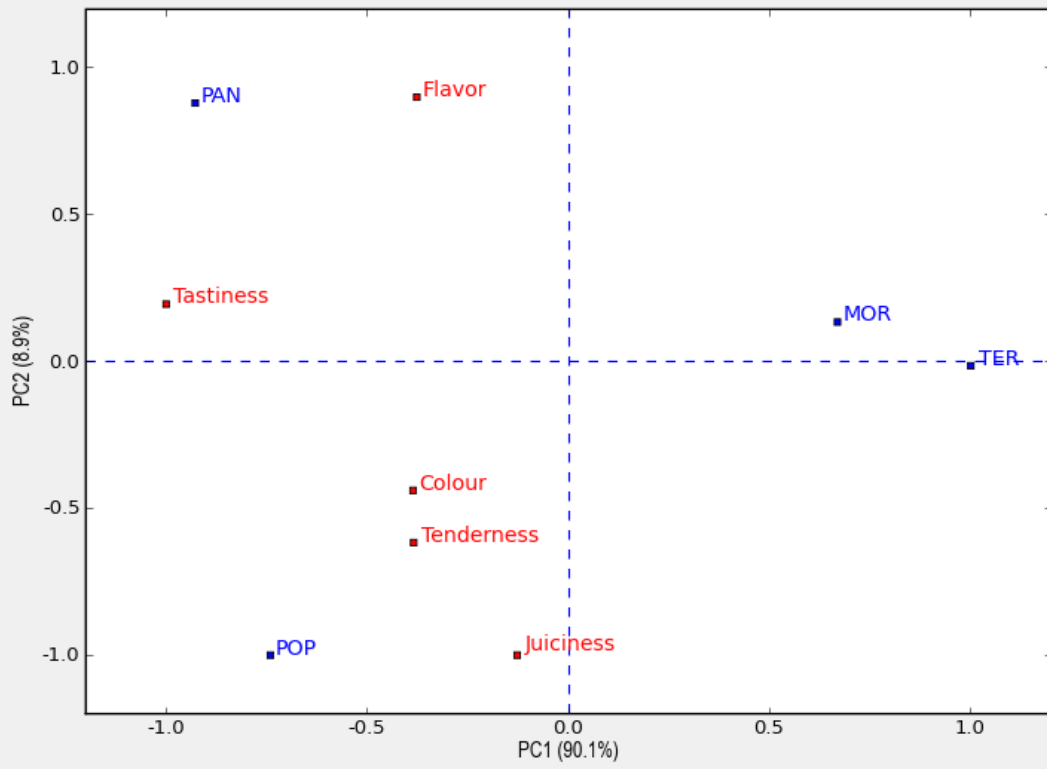
To evaluate products prepared from local rabbits breed we used 20 trained people from University of Agriculture in Kraków. Results are presented in using PANELCHECK(<https://www.panelcheck.com>) statis bi plot for sausage, hind leg and loin. All prepared products get high values and as presented on graphs most differences between them were because of breeds (PC1 axis). As we prepared sausages most “similar look” to commonly commercially available sausages were for Pannon White (PAN), Termond White (TER) and Popielno White (POP). Some panellists even were surprised that this sausage were made from only rabbit meat without addition of other meats and without initial treatment (curing) – graph 1 - PAN, TER, POP are in same group while Moravian Blue (MOR) sausages were more like traditional/country sausage which is less visually accepted by some consumers. Also Slovak rabbits (Blue of Holic – BoH and Slovak Rex – REX) products were similar assessed by assessors. Graphs 2 and 3 showed that smoked loin and hind leg also get high values by panellists and also point at breed specific differences. For hind leg analyses traits were bound more with Pannon White and Popielno White while for loin with Termond White and Moravian Blue

Graph 1. Results for sausages sensory analysis



Graph 2. Results for hind leg sensory analysis

STATIS: Bi-Plot



Graph 3. Results for loin sensory analysis

