

Table 1. Shear force and texture from *m.longissimus lumborum* (loin) and *m.biceps femoris* (hind leg) from local rabbits breeds

	Shear force (kg)	Hardness (kg)	Springness	Cohesivness	Chewiness (kg)
<i>m.longissimus lumborum</i> (loin)					
TW	1.24±0.48	14.73±1.97	0.33±0.04	0.38±0.06	1.87±0.37
PoW	1.45±0.36	13.16±3.94	0.31±0.03	0.38±0.04	1.61±0.72
PW	1.25±0.34	7.38±0.83	0.29±0.03	0.24±0.04	4.43±2.22
MB	2.38±0.49	8.47±2.04	0.41±0.16	0.39±0.15	9.35±2.84
BH	0.85±0.46	6.17±2.23	0.38±0.08	0.35±0.05	0.82±0.36
SR	1.01±0.35	6.35±2.52	0.37±0.09	0.35±0.08	0.83±0.45
<i>m.biceps femoris</i> (hind leg)					
TW	1.09±0.34	14.16±3.18	0.33±0.03	0.39±0.05	1.89±0.53
PoW	0.92±0.34	13.69±4.07	0.31±0.04	1.77±0.03	1.77±0.78
PW	3.18±1.64	9.81±2.71	0.37±0.05	0.35±0.06	12.94±6.21
MB	4.37±1.93	10.9±2.55	0.37±0.09	0.38±0.06	15.08±2.81
BH	1.21±0.23	9±3.92	0.57±0.15	0.49±0.07	2.69±1.56
SR	1.36±0.44	12.59±5.43	0.78±0.16	0.57±0.1	5.6±2.80

TW – Termond White; PoW – Popieno White; PW – Pannon White; MB – Moravian Blue; BH – Blue of Holic; SR – Slovak Rex

The loin of the Blue of Holic rabbits was characterized by the lowest value of shear force, hardness and chewiness compared to other breeds. The highest value of shear force and chewiness was characterized by the loin of Moravian Blue rabbits. The loin of the Pannon White rabbit had the lowest value of springiness and cohesiveness among all the breeds. A similar trend was observed when we analyzing the texture of *m. biceps femoris*. The highest shear force and chewiness of this muscle was characterized by the meat of Moravian Blue rabbits. The leg of the Popielno of White rabbits was characterized by the lowest springiness and cohesiveness.

The obtained values of shear force and profile texture analysis do not differ from the data obtained by scientists in other studies (Pałka et al., 2018), which may be evidence that the meat of rabbits of local breeds is similar to the meat of popular broiler breeds.

Pałka S., Sidak Z., Migdał Ł., Kmiecik M. 2018. Comparison of shear force and texture profile analysis of raw, boiled and roasted rabbit meat. *Rocz. Nauk. Zoot.*, 45, 2, 187-193.

Table 2 Shear force and texture from sausages prepared from local rabbits breeds

	Shear force (kg)	Hardness (kg)	Springiness	Cohesiveness	Gumminess	Chewiness (kg)
TW	0.95±0.14	9.02±1.18	0.78±0.05	0.34±0.03	3.09±0.53	2.38±0.33
PoW	0.94±0.32	6.27±0.57	0.64±0.06	0.36±0.02	2.24±0.28	1.43±0.28
PW	0.91±0.16	7.69±2.59	0.70±0.19	0.40±0.07	2.96±0.80	2.15±1.00
MB	0.59±0.33	5.95±1.57	0.59±0.08	0.37±0.02	2.19±0.67	1.33±0.54
BH	0.28±0.01	10.27±1.95	0.68±0.01	0.42±0.02	4.37±1.04	2.98±0.74
SR	0.22±0.02	9.71±1.29	0.76±0.06	0.36±0.02	3.49±0.65	2.66±0.71

TW – Termond White; PoW – Popieno White; PW – Pannon White; MB – Moravian Blue; BH – Blue of Holic; SR – Slovak Rex

The highest value of shear force was observed for sausage from the Termond White rabbits. The sausage of rabbits Slovak Rex had the lowest value of shear force. The hardest was sausage from rabbits of the Blue of Holic breed. Sausage from this breed was also characterized by the highest chewiness, gumminess and cohesiveness. The highest springiness had sausage from Termond White rabbits.