

## **IMPACT OF INTENSIVE AND EXTENSIVE REARING SYSTEM ON POST-SLAUGHTER LOSSES IN RABBIT MEAT**

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### **Abstract**

This study investigates the impact of intensive and extensive rearing systems on post-slaughter losses and physicochemical parameters in rabbit meat. The rabbit carcasses were analyzed, one from an intensive growth system, sourced from a local producer, and the other from an extensive system, obtained according to Romania's National Hunting and Wildlife Protection Legislation (Law no. 407/2006) during the 2023-2024 winter hunting season in hunting ground no. 52, Mironeasa, Iași, Romania. The intensive system carcass followed ISO quality standards as outlined by the Meat Microproduction Department (IULS Iași), while the extensive system carcass was harvested as part of a population control measure. Samples from both carcasses were collected within 24 hours post-mortem, sex and age were recorded, and samples were sealed in sterile bags. They were transported to the laboratory in refrigerated conditions (0-5°C) in accordance with Regulation (EC) no. 853/2004. The research offers a comparative analysis of the post-slaughter losses between the two systems and highlights the differences in handling and processing outcomes based on the growth method. The findings provide valuable data for improving meat quality and minimizing losses in rabbit meat production.

**Keywords:** rabbit meat, intensive rearing system, extensive rearing system, quality