

Russia focuses on food security

Editorial

For the first time in its history the country has received a document which the authorities intend to use in guiding the government's economic policy (on a wide range of issues). Successful achievement of the Doctrine purposes would prevent economic, social and political threats, both real and hypothetical, stipulated by food factors.

Innovative technologies of canned foods in plastic consumer packaging

V.B. Krylova, T.V. Gustova

Tel.: (495) 676-78-11

Usage of modern consumer packaging from multilayer polymeric materials with high hurdle properties significantly reduced the heat load on the product at sterilization, what contributes to preservation of vitamins, essential amino acids and fatty acids (on the average of 95 %) with high organoleptic characteristics of products, as well as to energy savings. Based on the findings, a broad line of products in the new consumer plastic packaging with a guaranteed shelf-life of 1 to 3 years was developed.

Key words: innovative technologies, canned foods, sterilization, new consumer packaging, quality, shelf life.

Formation of taste and aroma characteristics of fermented sausages

V.Yu. Lyzova, A.N. Starchevov, G.F. Nasyrova, L.U. Voitsekhovskaya

Tel.: (044) 517-12-01

The effect of «Compact-BP» composite additive on formation of taste and aroma characteristics of fermented sausages was investigated. It is shown that the use of the composite additive containing functional-and-technological components and cultures of lactic acid bacteria and microcococcus increases the amount of free amino acids and volatile fatty acids, reducing the drying process due to the rapid growth of lactic acid bacteria, lactic acid accumulation and decrease in pH.

Key words: fermented sausages, composite additive, free amino acids, volatile fatty acids, taste, aroma.

Effect of propionic acid bacteria on physical and chemical processes in salting of meat

I.S. Khamagaeva, I.A. Khankhalaeva, I.V. Khamaganova, A.F. Batueva

Tel.: (3012) 41-31-65

The results of investigations of the influence of propionic acid bacteria on physical and chemical processes occurring in salting of meat are given in this article. It was found that the purposeful use of both endogenous and exogenous enzymes produced by propionic acid bacteria allowed to provide directed regulation and intensification of the processes of maturation and salting of meat.

Key words: propionic acid bacteria, salting, stability, activity, functional and technological properties of meat, consumption of sodium nitrite.

«We shall both modernize the slaughter facilities and build livestock farms»

A.N. Zakharov

Tel.: (495) 676-72-91

Interview of Chairman of the Board of Directors of OOO UK «MaVR» V.M. Romashov. Concept of development of the Siberian food holding company, benefits of integration and strategy of a successful company.

«Single state center to exit out of the crisis is needed»

M.V. Yerkhov

The response to the article «Russian market for meat industry equipment between economism and national interests», № 5, 2009. The author believes that the industrial policy of the state should serve the interests of domestic manufacturers of equipment. Today only the state is able to concentrate all intellectual, financial and organizational resources necessary for the branch revival.

«Campomos» increased meat content in products and for the first time in Russia declared it on packaging

Natalia Kolobova

Tel.: (812) 33-66-888

There is no practice of meat products labeling with indication of percentage content of meat ingredients on the Russian market. «Campomos» is the sole company that has made adequate packaging information on the amount of meat ingredients in the product its competitive advantage.

Picture of the future on the pork market: packaging is in the center of composition

T.N. Dobrokhotova

Tel.: (495) 795-01-01

The article deals with some innovative ways of packaging and materials in the light of current trends on the world pork market. Demographics, consumer habits, culinary preferences change. The technology is ready to give an adequate response to challenges of the global market.

Results of adapting mathematical model for optimization of canned ready meals formulations

L.B. Smetanina, A.Sh. Taktarov, G.P. Goroshko

Tel.: (495) 676-64-11

The problem of manufacturing a quality product for healthy nutrition, providing savings of the most expensive ingredients, was solved in this article. As a result of mathematical modeling, virtual models of recipes of canned ready meals were developed.

Key words: mathematical modeling, optimization of recipes, canned food, total cost of raw materials, healthy nutrition.

Plastic casings GSN and GSD — a new solution for semi-smoked and cooked-smoked sausages

D.G. Shegeryukov, V.Yu. Smurygin

New plastic casings are characterized by high steam and smoke permeability, as well as by high technological effectiveness. The degree of their permeability allows to use both wet and dry smoking, but the best effect is achieved due to combination of wet and dry smoking.

Morphological composition of carcasses of edilbaevskaya sheep breed

D.V. Nikitchenko, V.E. Nikitchenko, R.D. Ibragimov, T.A. Magomadov

Tel.: (495) 677-05-15

The authors studied morphological composition of carcasses of sheep of edilbaevskaya breed aged 4, 6, 9 and 12 months. It was found that sheep aged 4 months had carcass weight up to 9.32 kg; relative muscle weight, 65.40 %; fat, 14.08 % and bones, 17.57 %. Sheep aged 12 months had carcass weight 33.09 kg; muscles, 57.27 %; fat, 25.28 % and bones, 14.65 %; the rump mass was 1.80 and 7.86 kg, respectively.

Key words: carcass, muscles, fat, bones, rump, live and relative weight.

Effect of crossbreeding on meat productivity of bulls and qualitative indices of their meat

D.A. Randelin

Mob.Tel.: (905) 393-61-52

Livestock of specialized meat cattle breeding of the Russian Federation is no more than 4 % of the total number of cattle. Therefore, to obtain high-quality meat, industrial crossbreeding of dairy cows and combined breeds with bulls of specialized meat breeds is necessary. The author describes the results of such experiments and draws conclusions.

Key words: aberdeen-angus breed, black-and-white breed, hybrid bulls, meat productivity, chemical composition, amino acid composition.

Assessment of hazards in implementation of food safety management systems based on HACCP principles

I.M. Chernukha, O.A. Kuznetsova

Tel.: (495) 676-91-26

The authors carried out investigations to develop and adapt methods for assessment of dangerous factors for enterprises of meat industry. The proposed methods allow to comprehensively evaluate the existing practice for preventing and monitoring of product manufacture that does not comply with safety standards and quality.

Key words: hazards, HACCP, technical regulation, value coefficient, GOST R 51705.1-01, critical control points.

Best innovations — national standard for cooked sausages for children

A.V. Ustinova, N.E. Soldatova, N.V. Timoshenko

Tel.: (495) 676-75-41

The national standard for cooked sausage products (sausages, small sausages, frankfurters, wieners) sets regulated requirements for raw materials, ingredients, product quality, acceptance, test methods, labeling, packaging, transport and storage that will ensure manufacture of finished products of guaranteed safety and high quality in correspondence with the specific nutritional status of children older than 3 years. The assortment includes products designed for balanced nutrition, as well as for reduction of the risk and prevention of diabetes and iron-deficient states. The investment attractiveness of production is ensured through increasing raw material resources, reducing costs and protecting the legitimate rights of our small consumers.

Key words: national standard, cooked sausage products, child nutrition.

Basic human needs and basic principles of economics at ProdExpo 2010

A.A. Kubyshko

Mob. Tel.: (918) 557-29-62

One of the largest food exhibitions in Europe took place in Moscow. It showed great potential of agro-industrial complex as a basis for sustainable economic development in the global crisis. Despite a slight decrease in food consumption in the past year, the interest of industrial and commercial businesses to the exhibition remained at the level of the previous exhibition in 2009.

First Russian-Japanese Congress on Agriculture

M.I. Savelieva

Tel.: (495) 676-93-51

The first of its kind event was dedicated to issues of government regulation and support for agriculture, as well as actual directions of cooperation between the Russian Federation and Japan, in provision of food, food market development and its investment attractiveness.

Biological diversity is a heritage that can not be lost

O.V. Lisova

Mob. Tel.: (918) 557-29-62

Preservation of biological diversity is a problem that should be solved in the interests of not only wildlife but also agriculture. Successful activity of breeders and maintenance of many culinary traditions as part of the cultural heritage are impossible without it.

CONTENTS

EDITORIAL

Russia focuses on food security

TECHNOLOGIES

V.B. Krylova, T.V. Gustova. Innovative technologies of canned foods in plastic consumer packaging
V.Yu. Lyzova, A.N. Starchevov, G.F. Nasyrova, L.U. Voitsekhovskaya. Formation of taste and aroma characteristics of fermented sausages

I.S. Khamagaeva, I.A. Khankhalaeva, I.V. Khamaganova, A.F. Batueva. Effect of propionic acid bacteria on physical and chemical processes in salting of meat

CONCEPTUAL TALK

A.N. Zakharov. «We shall both modernize the slaughter facilities and build livestock farms»

RESONANCE

M.V. Yerkhov. «Single state center to exit out of the crisis is needed»

MARKETING

Natalia Kolobova. «Campomos» increased meat content in products and for the first time in Russia declared it on packaging

T.N. Dobrokhotova. Picture of the future on the pork market: packaging is in the center of composition

PRODUCTION EXPERIENCE

L.B. Smetanina, A.Sh. Taktarov, G.P. Goroshko. Results of adapting mathematical model for optimization of canned ready meals formulations

D.G. Shegeryukov, V.Yu. Smurygin. Plastic casings GSN and GSD — a new solution for semi-smoked and cooked-smoked sausages

RAW MATERIALS

D.V. Nikitchenko, V.E. Nikitchenko, R.D. Ibragimov, T.A. Magomadov. Morphological composition of carcasses of edilbaevskaya sheep breed

D.A. Randelin. Effect of crossbreeding on meat productivity of bulls and qualitative indices of their meat

NORMATIVE BASE

I.M. Chernukha, O.A. Kuznetsova. Assessment of hazards in implementation of food safety management systems based on HACCP principles

A.V. Ustinova, N.E. Soldatova, N.V. Timoshenko. Best innovations — national standard for cooked sausages for children

EVENTS

A.A. Kubyshko. Basic human needs and basic principles of economics at ProdExpo 2010

M.I. Savelieva. First Russian-Japanese Congress on Agriculture

SECRETS OF COOKERY

O.V. Lisova. Biological diversity is a heritage that can not be lost