

Quality and safety control

Editorial

Quality and safety of products for the modern enterprise are not only priorities of the strategy, but also obligatory conditions of survival in the competitive struggle and socially responsible behavior.

Loyalty to the chosen path, faith in science and his own mission

On April 16, 2010, vice-president of the Russian Academy of Agricultural Sciences, director of the V.M. Gorbатов All-Russian Meat Research Institute, doctor of technical sciences A.B. Lisitsyn celebrated his 65th birthday. Congratulations from the editorial board, colleagues and enterprises of the meat industry.

Who benefits from «holy simplicity» of our media?

This question of Meat Union of Russia and representatives of the meat business is put by the authors of open letters to state authorities and heads of media. They are confident that information policy of «Izvestia» newspaper and «Channel One» based of certain facts could be called anti-social.

Obligatory certification is cancelled. It remains to «cancel» falsification

M.I. Savelieva

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On December 1, 2009, Government of the Russian Federation introduced a new procedure for confirming the compliance of all food products. Deputy director of the V.M. Gorbатов All-Russian Meat Research Institute B.E. Gutnik told our magazine about the main differences of the new order and changes in the functions of supervisory and certification bodies.

Evaluation of German meat products in terms of quality and safety

I. Dederer

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The author tells about the principles of organization of the meat products quality control system, which assumes voluntary participation of companies-manufacturers. Long-term statistics of researches is given in this article.

Key words: sausages, handicraft industry, unpackaged products, organoleptic evaluation, toxic metals, microbiological investigations.

Modern approaches to objective evaluation of quality of meat raw materials and finished products

I.M. Chernukha, T.G. Kuznetsova, E.B. Selivanova, E.I. Marsakova

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The principle of work and the possible scope of multisensor system «electronic nose» to evaluate the quality of meat raw materials and finished products is described. Advantages of instrumental evaluation of quality characteristics are shown.

Key words: meat, electronic nose, freshness, aroma of meat products, calibration diagram.

Peculiarities of interaction of carrageenan with muscle proteins and phosphates

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The article describes the results of studying the influence of carrageenan on consumer characteristics of the finished product. Specialists from the V.M. Gorbатов VNIIMP examined distribution of carrageenan over the volume of muscle tissue at different stages of technological processing. In particular, they investigated the nature of changes in gel forming properties of carrageenan in the salt solution of muscle proteins, as well as the feasibility of joint use of food phosphates and carrageenan in manufacture of meat products.

Key words: carrageenan, muscle proteins, phosphates, strength, plasticity.

Usage of functional stabilization systems based on whey protein hydrolysates in creation of thermolabile protein and whey emulsions

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Usage of whey protein hydrolysates allows not only to completely avoid undesired changes in organoleptic characteristics, but also to improve the nutritive value of the finished product. To determine emulsifying characteristics of whey protein hydrolysates in comparison with other milk proteins used in the food industry, a study of stability of emulsions made from vegetable oil and water stabilized by various proteins was carried out.

Key words: whey proteins, emulsifier, hydrophilic and lipophilic properties, ultrafiltration, polysaccharides.

Alternative means of pork deboning at medium and small capacity plants

A.A. Semenova, O.V. Soloviov, L.I. Lebedeva, M.I. Gundyreva, F.W. Kholodov

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The authors describe advantages of vertical meat deboning, such as increase in labor productivity and improvement of product quality, as well as reduction of meat contamination. The article presents technical details of equipment for vertical deboning developed at the V.M. Gorbатов All-Russian Meat Research Institute.

Key words: vertical deboning, integrity of muscles, fresh meat, large-sized semi-products, labor productivity, installation of Ya8-FVO.

IS&T. And metal revives

A. Povalyaev

This publication presents comprehensive services of the ISIT company for automation of production and administrative processes at enterprises of meat industry. Specific features of proposed solutions are described.

Use of the computer program «Optima» for calculation of antistressful preparations

A.L. Alekseev, V.A. Barannikov, O.R. Barilo

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On the basis of educational farm «Donskoe» the Don State Agrarian University conducted scientific-and-production experiment on usage of lactulose-containing biologically active additives (BAD) «Laktumin» and «Todikamp-Lakt» as anti-stress preparations. Studies on the use of various BADs in animal feeding allowed to estimate pork by physical-and-chemical indicators.

New in heat treatment of meat products, semi-products and ready meals

T.B. Shugurova

The author presents cameras of a new generation for baking and frying of meat, deli and semi-finished products developed by «Agro 3» company. Features of regimes and additional options necessary for catering establishments are described.

«It is necessary to buy technologies, but not equipment»

N.G. Agurbash

Problems of machine building mentioned in No. 5, 2009, of our magazine continue to raise responses of professional public and business. President of «Mortadel» company Nikolai Agurbash offers another way of looking at their solution.

Quality of meat from cattle of different genotypes

A.A. Kochetkov, F.G. Kayumov, S.D. Tyulebaev, A.B. Karsakbaev

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The article presents results on study of morphological structure and chemical analysis of meat obtained from heifers of the following genotypes: group I — pure-bred domestic Simmental, group II — pure-bred Hereford, group III — German Simmental x domestic Simmental, group IV — Canadian Simmental x domestic Simmental.

Key words: beef, quality, meat cattle breeding, genotype, Simmental, Hereford.

Modern forms of organization of markets for livestock, meat and meat products

N.F. Neburchilova, T.A. Marinina, I.P. Volynskaya, I.V. Petrunina

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The article deals with the problem of development of wholesale markets for livestock and finished products as the most important elements of infrastructure of the agro-industrial complex. Markets in France and Spain are shown as examples of forms of wholesale trade organization.

Key words: contractual agreement, commercial agents, terms of tolling agreements, commodity credit, electronic trade, intervention agencies, «Ryunzhi», «Mercanvalencia».

«Meat Industry 2010»: what showed the forum and what will show its future?

A.A. Kubysenko

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The 10th International Forum «Meat Industry 2010» took place on March 16-19, 2010, at the All-Russian Exhibition Center. As in previous years, it was held on the same site with the «Dairy Industry» forum.

Methodical support for progress

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About the seminar of CSB-system company for specials of enterprises under construction and reconstruction on problems of process automation and system of production integration and process management. Participants familiarized themselves with complex decisions in the form of combination of industry software, consulting and related hardware.

Complex simple French cuisine

O.V. Lisova

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2010 is declared the Year of France in Russia. Our magazine noted this fact of bilateral relations, referring to the history and secrets of the French cuisine.

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