

The anniversary of the Gorbатов's All-Russian Meat Research Institute

Editorial

This issue is almost completely devoted to the main theme — Jubilee of the institute. Round date is always an occasion for reflection on the past life and the present, for memories and estimation of the made.

The V.M. Gorbатов VNIIMP: 80 years at the forefront of meat science

A.B. Lisitsyn

On the history of the Institute of meat industry, the main achievements and stages of development. Its backbone role in the industrial way of life, which was built and developed over the years in the production of meat products, scientific and economic significance of activities at different times are shown.

«Our investigations should go a few steps ahead»

A.A. Kubyshko

Interview of Deputy director for science of the All-Russian Meat Research Institute I.M. Chernukha about fundamental investigations and branch specificity of the science, its aims, objectives and problems in modern conditions and in the future.

Applied science in VNIIMP: the most promising projects are funded by ourselves

A.A. Kubyshko

Interview of Deputy director for science of the All-Russian Meat Research Institute A.A. Semenova about applied researches in VNIIMP, innovations, challenges and problems of applied science in modern conditions, and the ways of conversion of knowledge in advanced technologies and new products.

VNIIMP is vitally interested in innovative development of the branch

M.Kh. Iskakov

What are the external and internal functions of marketing in the branch research institute, and what challenges face today experts in marketing at VNIIMP? Interview of Deputy director for economic relations and marketing of the All-Russian Meat Research Institute A.N. Zakharov.

Technologies as the most wide field of activities

V.V. Nasonova, L.A. Veretov

Laboratory of sausage, semi-finished products and packaging technology is one of the leading divisions of VNIIMP. Today the main task of the laboratory is development and introduction of innovative technologies, developing and constantly improving production, in the meat processing industry. The article presents main directions of activities and tasks of the laboratory, as well as people who contributed to the development of meat science.

«Primary» for the meat industry, and not only

I.V. Sus, L.A. Lyublinskaya, M.I. Baburina

The article deals with the laboratory of pre-slaughter preparation technology, primary processing and quality evaluation of raw materials, describes what research papers and technological developments were created in it during the years of existence, and what problems stand today before the laboratory collective.

Laboratory of canned foods production technology — up to date

V.B. Krylova, T.V. Gustova

The article tells how researches developed in the laboratory of canned foods production and what problems its employees solved in different years. These problems were not always resolved only in the laboratory: together with polar explorers scientists investigated food stores, which were left by participants of expeditions at the beginning of the 20th century in high latitudes.

Laboratory of child nutrition: great challenges for the benefit of little citizens

A.S. Dydykin

One of the conditions of the health of future generations is to provide children with safe and affordable consumer foods, what is possible only on the solid foundation of scientific knowledge. More than 185 kinds of specialized meat products, including products enriched with full value protein, vitamins, minerals and food fibers, were developed in the laboratory of child nutrition for the period from 2000 to 2010.

From «A» and further in histology of meat products

S.I. Hvylyla

In 1974, in order to implement this direction, laboratory «Microstructure of meat» was set up in the All-Russian Meat Research Institute. The article tells about the history of the laboratory, presents main directions of research and scientific achievements.

Laboratory of production hygiene and microbiology: to cleanliness — with a deep scientific approach

M.Yu. Minaev

The article tells about the history of the laboratory, the tasks that scientists solved at different times, the main activities, such as safety of meat for consumers, and its storage properties, production hygiene, etc.

Testing and expertise center: professionalism, equipped according to the highest category

Yu.K. Yushina

What is the Testing center of VNIIMP and what are its functions? For over 15 years the Testing center uses the

most modern research methods for qualitative and quantitative analysis of meat products. Here researches for scientific purposes and for the purposes of food safety are carried out.

Technical regulation of the branch starts here

O.A. Kuznetsova

The history of department of standardization, certification and quality management systems began in 1959. Since then practically all normative base of the branch was created with participation of the department. Today the department also plays an important institutional role in the practice of technical regulation.

Experience and economic problems of the meat industry

N.F. Neburchilova

The article deals with the history of the laboratory of economic problems in the meat industry, modern fields of research, development, and cooperation with enterprises of the branch.

In the early 90's educational structure was recreated

R.A. Khromova

Lacking skills in education, but having a deep knowledge of branch problems, development of world science, the newly established Training center quickly passed the period of «acquaintance» with the branch and established systematic, effective and mutually beneficial contacts with enterprises.

Image of the branch science future is formed at the intersection of disciplines and international cooperation

N.A. Gorbunova

One of the main tasks of the department «Organization and coordination of research work and international scientific and technical cooperation» may be called formation of long- and short-term plans for fundamental and priority applied researches and coordination of execution of research programs.

Problem of salmonellosis in manufacture of meat products and ways of its solution

Yu.G. Kostenko, D.S. Bataeva, M.A. Krasnova, M.V. Khramov

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The problem of food salmonellosis is considered. Contemporary data on identification of Salmonella in meat and other products of slaughter animals and birds, information on defeat of people are given. Suggestions for solving the problem of food salmonellosis are stated.

Key words: salmonella, frequency of lesions, sources of pathogen, methodology for destruction of Salmonella, bacteriophage, accelerated control of products.

New package for sliced products easily opens and closes

Daria Morchevskaya

The «Atria Russia» company began to sell sliced products under the brand «KampoMos» in multiple-sealed package (MSS), previously successfully proven in the market of St. Petersburg.

Features of usage of marinades

Yu.A. Matveev

The choice of marinade for manufacture of semi-finished products has a significant impact both on the quality and the cost of these products. The nuances of usage of these or other types of marinades are given in this article.

Slaughter and processing: from theory to practice

M.I. Zimin

The article presents the best technical solutions for refrigerating meat slaughter houses, stunning and slaughtering, the internal logistics.

Food quality gas — the obvious choice for best practice

Natalia Stavtseva

Almost all meat packing plants use gas mixtures based on nitrogen and carbon dioxide. What kind of gas we use for this technology? What is «food gas»? Dangerous impurities in gas react with the product, and such product becomes dangerous for human health.

Strong arguments in favor of new technologies

T.N. Dobrokhotova

Company «Sealed Air» presents new packaging materials and automated control systems for food packaging. At the annual competition of packing «DuPont» three samples of products took prizes.

Council of young scientists — community of a new generation

I.M. Chernukha, A.S. Dydykin

One year ago a Council of young scientists — a society based on voluntary membership and cooperation — was created at the V.M. Gorbатов All-Russian Meat Research Institute. The Council represents interests of young specialists, researchers and post-graduate students of the Institute involved in research work.

Superuseful by-product

O.V. Lisova

Use of liver in cooking, features of preparation and traditions of different peoples. Culinary recipes.

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