

Events in 2010

Editorial

Editorial on the content of the main topic of the issue.

For science, 80 years — not age

A.A. Kubyshko

The All-Russian Meat Research Institute celebrated 80 years from the date of its foundation. As part of anniversary celebrations, international scientific-practical conference in memory of V.M. Gorbатов took place.

World Food 2010: the world of food becomes closer

M.I. Saveliyeva

The market value of the exhibition is growing, and its exposition reflects the state of the food market in Russia, which, despite the crisis, remains attractive both for domestic producers and foreign suppliers. The article presents a report on one of the major food exhibitions in Russia and Eastern Europe.

«Agroprodmas-2010» was remembered by increased business activity

A.A. Kubyshko

The 15th International Exhibition for Machinery, Equipment and Ingredients for Food Processing Industry «Agroprodmas-2010» was held on October 11–15 in «ExpoCentre» on Krasnaya Presnya. On the area more than 13,000 square meters (net) 674 participants from Russia and 34 countries of the world presented their products and services.

European business is looking for its place in Russian agro-industrial complex

A.A. Kubyshko

For the first time in the framework of the international exhibition «Agroprodmas-2010» the third international congress «Meat Meeting» took place. It aroused great interest among the business circles of Europe and Russia; a lively discussion about the problems and ways for development of the agro-industrial complex and about conditions for international economic cooperation in the food sector took place.

IFFA-2010: innovations that will not go unnoticed

M.I. Saveliyeva

The world's leading engineering, chemical and food companies tend to come here with their innovations, so that their presentation took place at the largest specialized exhibition. Only goods that deserve investments, giving impulse to development, are shown there. The article deals with innovations presented at IFFA-2010 exhibition.

Key words: active packing, the biopress, the robotized packing line, EFSA.

Scientists of the world exchanged ideas in Korea and verified their plans

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The aim of the 56th International Congress of Meat Science and Technology was to exchange experiences between specialists in meat industry from all over the world, discuss scientific advances in biochemistry and safety of meat and meat products. The scientific program of the Congress was held under the motto «Meeting of the East and West in Meat Science and Culture».

Key words: salt consumption, KCl, omega-3 fatty acids, fat-free culinary processing.

«KampoMos»: results of 2010

Daria Morachevskaya

In 2009 «Atria Russia» company, which structure since 2008 includes OOO «MPZ «KampoMos»», initiated a re-branding of the trade mark «KampoMos». The result was not long in coming: in 2010 sales of «Kampomos» demonstrated positive dynamics both in Moscow and St. Petersburg.

65 medals from the German Union of Butchers

Anatoliy Kuzmin

Meat processing plant «Veles» is among the permanent members of the largest forum of butchers since 2001. This time the absolute victory of «Veles» products in the contest of sausages and delicatessen organized by the German Union of butchers in the framework of IFFA-2010 exhibition became a result of visit to Frankfurt. The enterprise was awarded 65 medals: 53 gold, 11 silver and 1 bronze, as well as the main Cup of the competition.

Usage of hurdle technologies in manufacture of boiled-smoked sausages of prolonged storage at high positive temperatures

A.A. Semenova, L.I. Lebedeva, A.A. Motovilina, L.A. Veretov

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The article describes peculiarities of usage of extra hurdles in manufacture of meat products with increased moisture content. Studies carried out demonstrated efficiency of combined use of hurdles; recommendations for usage of extra hurdles are given.

Key words: cooked-smoked sausages, storage capacity, hurdle technologies, SanPIN 2.3.2.1078.

Change in physical, mechanical and hurdle properties of multilayer films used for packaging of meat products in MAP, depending on the degree of extraction

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This article deals with changes in physical, mechanical and hurdle properties of multilayer films used for packaging of meat products in MAP. Results of comparative experiments are given, general conclusions are made, and practical recommendations to specialists in the meat industry are given.

Key words: modified atmosphere, hurdle properties, multiplicity of extraction, packaging, gas permeability.

New meat product for children older than one year, enriched with polyunsaturated fatty acids

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On the basis of scientifically-based requirements to composition of meat products for children older than one year, recipes and the production technology of meat products in the form of meatballs enriched with omega-3 PUFAs were developed. Based on comprehensive studies, high nutritional and biological value of the product and organoleptic properties after high temperature heat treatment were established.

Key words: child nutrition, polyunsaturated fatty acids, antioxidants.

Investigation of effect of sodium pyrosulfite on color change of food dye solutions

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The aim of this work was to study the effect of sodium pyrosulfite, as part of «Baksolan-2», to change the color of food dye solutions of different origin. Visual and instrumental evaluation of water solutions of a great number of chemically pure highly concentrated food dyes, with up to 85 % of the basic dye, without fillers and other dyes in their composition, with sodium pyrosulfite and without it, was carried out.

Key words: food dye, color of the solution, «Baksolan», pyrosulfite, carmine, ponso, karmuazin, fermented rice.

Problems and prospects for development of meat branch production base

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During transition to the market the production concentration level in the meat industry dropped significantly. At this stage the most important condition for revitalization of activity, both of agricultural and processing enterprises, should be development of integration processes in the agro-industrial complex.

Key words: level of concentration, production capacity, closed-loop cycle, waste-free cycle, ways of integration.

Sensory analysis — a tool for quality control of meat products

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One of the basic principles of modern approaches to quality assurance, including quality management, is to solve the question of raising the level of training of meat industry specialists, including tasters. Extensive use of modern methods of sensory analysis is hampered by lack of the preparation, training and monitoring system for experts-tasters. In this paper the role of sensory analysis in quality control of meat products is described.

Key words: organoleptic analysis, quality control, selection and training of tasters.

Study of color characteristics of raw meat for evaluation of antioxidant properties of the yeast extract

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This work aims to develop new multi-functional mixtures whose application will allow to remain the color of refrigerated meat for a long time. The components of these multi-functional mixtures are antioxidants, antioxidant synergists and complexing agents.

Key words: meat color, myoglobin, hemoglobin, color stabilization, antioxidant treatment, polyphosphates, yeast extract.

Determination of soybean proteins in heat-treated meat products by the method of immunoenzyme analysis

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During investigations a method for determination of soybean protein in meat products, allowing to determine the content of soybean protein in the product at concentrations of 0.1 % and higher, was developed. Percentage of detection of soybean protein ranged from 76 to 100 %, indicating high sensitivity and specificity of the developed method of analysis.

Key words: soybean, immunoenzyme analysis, protein, meat products, quantitative analysis.

Products in jelly from PTI group of companies

M.V. Kuklina

The article explains what properties and parameters of gelatin are important from the standpoint of producers and consumers of meat products. These are hardness of gelatin gel obtained under standard conditions, its melting and gelation temperature, organoleptic properties.

Harmony of partnership: advanced thinking combined with modern technology

T.N. Dobrokhotova

The article describes successful experience of «Sealed Air» company, which adopted a holistic approach to solve complex problems. At the plant of the second largest beef processor in France upgrading of the meat deboning process by replacing manual labor to automated processes took place.

Novelties of world mechanical engineering in Russia

Sergei Poletavkin

New actual developments of European partners of the company, its own original engineering and design solutions, workshops and master classes conducted at the «Agro-3» stand, collected a great number of visitors at «Agroprodmas-2010».

Pork offals — decoration of a New Year's table

O.V. Lisova

Traditions, which have reached us from the distant past, assign dishes of pork a place of honor on the table. The article tells about some traditions and gives recipes of dishes from pork offals.

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