

Problems of storing meat products

Editorial

Briefly on storage problems and solutions proposed in the main theme of the issue.

Connected by one refrigeration chain

The article discusses the results of joint work of two institutions, SSI The V.M. Gorbatov All-Russian Meat Research Institute and SSI The All-Russian Scientific Research Institute of Refrigeration Industry, to solve the problem of providing continuous refrigeration chain for meat and meat products.

Key words: refrigeration chain, raw meat, meat products, storage temperature, transportation, trade, consumer, storage temperatures control.**Use of innovative processes for targeted modification of structure and improvement of meat storage capacity**

J. Shmidgal, S. Tepfi, V. Buksmann, F. Heinz

Innovative technologies that reduce energy costs, in today's society become more and more important. Along with classical, often thermal methods, alternative physical methods of food processing increasingly find application in the food industry. Use of such driving forces, as static or dynamic pressure, electric or magnetic fields allows you to expand technological capabilities and influence the structure of the product and its stability in storage.

Key words: application of high pressure, shock wave, system ELCRACK, pulsed electric fields**Resistant to cold bacteria Clostridium estertheticum and spoilage of beef in vacuum packs**

M. Garays

At the present time in Germany and other European countries there is very little reliable data on the occurrence of bacteria Clostridium estertheticum in vacuum-packed beef. Since 2003, the goal of our work was to develop and introduce a reliable method for detection of these microorganisms, and then, getting results for detection of psychrophilic clostridia as agents of deterioration, and interventions for their prevention and elimination.

Key words: Clostridium estertheticum, vacuum pack, beef, meat maturation, PCR diagnosis.**Everything to the smallest detail is taken into account**

German Schalke, Igor Demin

Company CSB-System has implemented a system of automatic control at a large poultry plant in Austria. The article describes basic functional possibilities and operation principle of innovation.

Improving the process of meat grinding

M.B. Zyankin

In the laboratory of Moscow State University of Food Production (MGUPP), at the department "Technological equipment and branch process" (TOPO) has been developed a range of equipment for grinding meat and bone material in a wide range of temperatures (from -100 0C to +20 0C). The plant capacity in the model range is from a few kilograms to one ton per hour, depending on the type of raw material and plant model.

Key words: grinding of meat, hob, muscle fibers, cooked sausages, cooled meat.**Kazan poultry factory: a bet on deep processing of poultry**

Sergei Poletavkin

A story about comprehensive modernization of Kazan poultry factory by company AGRO-3. The largest poultry factory in the region thus greatly expanded the range and increased profits.

WTO — a global project which Russia has selected

O. A. Kuznetsova, B.E. Gutnik

The article introduces the principles of WTO and some conditions that Russia agrees to comply with, coming into this organization.

Prospects for development of the meat industry in Russia up to 2020

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

Investigation on the state of the meat market in Russia, consumption and production structure. Trends and prospects for development of the meat branch up to 2020.

Key words: food security, consumption structure, program-target method, slaughter cattle quality, level of consumption.**"Our company is not afraid of crises"**

A.A. Kubyshko

Interview of director general of one of the most successful and dynamically growing meat industry enterprises in Russia, meat packing plant "Vladi", Dmitry Vladimirov.

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Objective methods for monitoring sanitation in the meat industry

M.Yu. Minaev, G.I. Solodovnikova, T.A. Fomina

This paper describes a new express-method for detection of residual protein contamination, which is based on the color reaction of chromogenic mixture of express test-system with proteinaceous materials.

Key words: sanitation, test for residual protein, sanitary measures, quality of washing**Standardized histological methods for assessing the quality of meat and meat products**

S.I. Khvylya, V.A. Pchelkina, S.S. Burlakova

The authors investigated structural features of plant and animal components of meat products based on the author's development of histological analysis. The aim of this work was to create a complex of standardized microstructural research methods applicable to meat and vegetable raw material, as well as finished products of various composition.

Key words: contamination, microstructural indices, muscle tissue, fatty tissue.**Manufacture of semi-finished products according to national features**

V.V. Nasonova, E.V. Mileenkova

The paper presents new specifications for manufacture of semi-finished products according to traditional recipes of peoples professing Islam. Subject to requirements of standard "Halal-PPT-SMR" in production, these products may be recommended to religious consumers.

On the legal protection of designation for places of origin of goods

A.A. Semenova, M.V. Trifonov, S.M. Oplachko

By examples of famous brands the authors study possibilities for the use of socio-cultural phenomenon DPOG (designation for places of origin of goods) as a means of differentiating products. The article presents distinctive characteristics of DPOG.

Key words: designation for places of origin of goods, special qualities of goods, protection of designation for places of origin of goods.**Gorbatov readings – on the results of scientific activity in 2011**

N. A. Gorbunova

Report on the fourteenth scientific and practical conference in memory of Vasily Matveevich Gorbatov.

What does the science know about diseases of civilization?

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Report on the workshop "Food salmonellosis, listeriosis and escherichiosis: current status, problems and solutions" in the training center of the V.M. Gorbatov All-Russian Meat Research Institute.

Halal Industry in 2011

A.G. Gazizov, Yu.I. Rikov

Overview of events in which International center of standardization and certification Halal of Council of Muftis of Russia took part in 2011.

PTI Group of Companies: anniversary was met with innovations and success at the exhibition

Report on participation of PTI Group of Companies in exhibition "Agroprod mash 2011". Mass presentation of new developments at the exhibition was a great success.

Mutually beneficial cooperation initiated

I.V. Sus, R.A. Khromova

In VNIIMP, a joint Russian-Canadian seminar "Pork cutting by schemes of Canada for wholesale, retail and restaurant chains", which laid the foundation for cooperation between the V.M. Gorbatov All-Russian Meat Research Institute and the Canadian Association of Pork Exporter, took place.

New Year: own rules of a tasty feast

O.V. Lisova

About traditions and innovations in the rules of the New Year celebration. Recipes of the New Year cuisine.

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