

THE REVIEW OF THE MARKET OF MEAT AND MEAT-VEGETABLE CANNED FOOD FOR 2008-2010

The review is made on materials of Federal Agency of the state statistics of Russian Federation. **The author of the review:** the chief of laboratory of technology of canning manufacture, Dr.Sci.Tech., Professor, Valentina Krylova.

THE REVIEW MAINTENANCE

Introduction

1. An estimation of designed capacity of the enterprises of canning industry;
2. The largest manufacturers of canned food of Russian Federation;
3. Dynamics of manufacture of meat and meat-vegetable canned food across Russia in 2008-2010;
4. Dynamics of manufacture of meat and meat-vegetable canned food of the enterprises of areas of federal districts of Russia in 2008-2010:
 - 4.1. The central federal district;
 - 4.2. Northwest federal district;
 - 4.3. Southern federal district;
 - 4.4. The North Caucasian federal district;
 - 4.5. Privolzhsky federal district;
 - 4.6. The Ural federal district;
 - 4.7. The Siberian federal district;
 - 4.8. Far East federal district;
5. The analysis of assortment of meat and meat-vegetable canned food which is let out by the enterprises of industry;
6. Dynamics of import and export of meat and meat-vegetable canned food for 2008-2010;
7. The basic prospects of development of manufacture of meat and meat-vegetable canned food in Russian Federation.

On all questions to address:

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Sidorova E.V., Sus I.V. Intestinal manufacture.

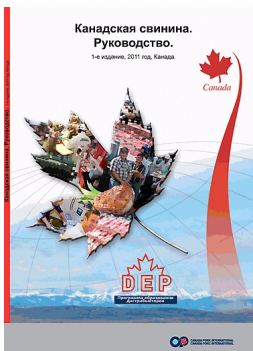
In the given work theoretical and practical bases of processing of the intestinal raw materials, including hitherto separated and sometimes the little-known data, given modern researches and practical decisions are stated. The book urged to render the practical help to workers of intestinal, sausage manufacture and other industries which use intestinal raw materials.

In work data on an anatomic structure of a gastroenteric path of agricultural animals are stated. The technology of reception, processing, conservation and storage of intestinal raw materials is described. Production technologies of the plasticized and decorative intestinal covers for sausage products are considered. The special attention is given defects of intestinal covers; the information on ways of their elimination is resulted. In work also there are data on use of intestinal raw materials at the meat and perfumery industry, medicine, by manufacture of musical and tennis strings. The questions, concerning designing of intestinal shops and the equipment for processing of guts are considered.

The book is intended for experts of plants of the meat industry, scientists and students of all levels of vocational training.

The price (without the VAT) - 1000,00 roubles.

Concerning acquisition to address - Natalia Shilova, Ph.:+7 (495 676-6521, demands for acquisition to send by fax: +7(495) 676-6851



The first edition of the Canadian pork Handbook and the Distributor Education Program (DEP), developed by CPI, reflect dynamically developing industry of the Canadian pork.

Given "Handbook" is intended for maintenance of manufacturers, exporters, distributors and consumers of the Canadian pork by the universal grant on specificity of Canadian production and system of three-value classification of everyone cut.

The Distributor Education Program is the unique means intended for maintenance of professional sellers of pork by the universal training program for fuller understanding of features of the Canadian pork.

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