

## Standardization

According to definition of international organization ISO «standardization - an establishment and application of rules for the purpose of activity streamlining in certain area on advantage and with the assistance of all interested parties, in particular, for achievement of general optimum economy at observance of functional conditions and safety precautions requirements».

### **Within the limits of activity on standardization by the basic directions of department are:**

- Working out and examination of national standards on production and methods of researches;
- Working out and examination of national standards on terms and definitions;
- Working out and examination of specifications;
- Working out and examination of standards of the organizations.

**On the basis of department the secretary of Technical committee 226 «Meat and meat production» functions.** The basic function TC 226 «Meat and meat production» is examination carrying out, representation on consideration and the statement of projects of documents of national system of the standardization, regulating requirements to raw materials, manufacture processes, marks, packing, storage, realizations and recycling of meat and meat production.

Members TK 226 besides employees of institute are representatives of leaders of scientific research institute, the Ministry of Agriculture, federal authorities and other interested organizations.

From 2005 for 2010 by VNIIMP are developed and confirmed by Rosstandart of 30 standards on production and test methods, 1 standard on classification of meat production and 1 standard on terms and definitions.

### **In 2010 11 national standards are confirmed:**

1. GOCT P of 53588-2009 Sausages half-smoked. Specifications
2. GOCT P of 53515-2009 Sausages fried. Specifications
3. GOCT P of 53645-2009 Products sausage boiled for baby food. Specifications.
4. GOCT P 53643-2009 products from pork the boiled. Specifications.
5. GOCT P 53642-2009 (ICO 936:1998) Meat and meat products. A method of definition of a

mass fraction of the general ashes, modified in relation to ICO 936:1998.

6. GOCT P 53644-2009 Canned food meat. Specifications.
7. GOCT P 53514-2009 Meat and meat products. A method of definition of a mass fraction of an animal (beef, pork, mutton) the squirrel.
8. GOCT P 53748-2009 Canned food meat. Meat trimmed. Specifications.
9. GOCT P of 53591-2009 Sausages half-smoked from a horse-flesh. Specifications.
10. GOCT P of 53587-2009 Sausages boiled from a horse-flesh. Specifications.
11. GOCT P 53641-2009 Meat and meat products. A method of definition of residual activity sour ofphosphatase, the expressed mass fraction sausage products from thermally processed components.

### **The first editions of 16 projects of national standards are developed:**

1. Blocks from trimmed meat the frozen. Specifications.
2. Meat. Veal cutting. Specifications.
3. Microbiology of foodstuff and forages for animals. Sampling for microbiological analyses from the carcass.
4. Meat and meat products. Calculation of kinds of pseudo-monads.
5. A ham boiled in a cover for baby food. Specifications.
6. Meat and meat products. A method of definition of peroxidatenumbers.
7. Meat and meat products. Definition of vegetative components in loose additives a histologic method.
8. Meat and meat products. A method of definition of dispersion.
9. Meat. Mutton and goat's meat cutting. Specifications.
10. Sausages blood. Specifications.
11. Meat and meat products. Detection of polyphosphates.
12. Liver Sausages. Specifications.
13. Products the sausage boiled. Specifications.
14. Blocks from an offal the frozen. Specifications.
15. Semifinished products meat lumpy natural for baby food. Specifications.
16. Products for baby food. Canned food meat. Mashed potatoes for a feeding up of children of early age. Specifications.

### **12 definitive editions of projects of national standards are developed:**

1. Meat and meat products. A method of definition of peroxidatenumbers.
2. Mutton and goat's meat cutting. Specifications.
3. Blocks from an offal the frozen. Specifications.
4. Meat and meat products. A method of definition of dispersion.
5. Meat and meat products. Definition of vegetative components in loose additives a histologic method.
6. Meat and meat products. Detection of polyphosphates.
7. Products from smoked pork. Specifications.
8. Canned food meat. Meat stewed. Specifications.

9. Meat. Pork for baby food. Specifications.
10. Meat. Mutton for baby food. Specifications.
11. A horned cattle for slaughter. Beef and veal in carcasses, semicarcasses and quarters. Specifications.
12. Meat and meat products. The organization and methods of microbiological researches

**More detailed information can be received:**

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