

New standards in production

Editorial

In Russia a number of standards for meat products, slaughter cattle and cutting were renewed, and completely new standards appeared. The editorial focuses on the important aspects of this process.

Standards as a tool for technical regulation and the basis of production practices

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The article deals with the place and role of standards, problems of standardization in Russia and tasks of VNIIMP as a developer of standards. It also describes why in the conditions of the reform of technical regulation the system of standards remains important and what directions in the work on the new standards are of high priority.

Key words: technical regulation, standardization, technical regulation, the unity of measurements, competitiveness, technical committee.

National standards of the Russian Federation for canned meat — tradition of quality and taste

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Review of new national standards for manufacture of canned meat is given. These standards reflected both a long-term positive experience of the meat industry enterprises, and new modern requirements for canned food, ensuring the interests of consumers.

Key words: national standard, a group of similar products, limitation of fat mass fraction, stewed meat, shelf life of canned food.

New national standards for meat products

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Review of new standards for meat products and comments to them are given in this article. Requirements for raw meat and packaging materials are clarified in the above standards, raw material composition and the range of finished products are expanded.

Key words: semi-smoked sausages, fried sausages, cooked horse meat sausages, semi-smoked horse meat sausages, cooked pork products.

Fried sausages found their GOST

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Information for professionals and business owners about changes in the existing normative documents is given in this article.

Status and prospects for development of meat industry in Russia

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Development of the meat industry is a complex task and requires coordinated modernization of animal husbandry, processing, engineering and the normative base. The article gives analysis of the branch state and identifies goals and objectives of the state economic policy, and trends of changes.

Key words: animal husbandry, food safety, primary processing, refrigerating slaughter house, environmental factor, domestic engineering, standards.

Russian pig breeding on the way to industrialization: integrated approach, healthy competition, and consolidation

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Pig breeding in Russia has reached a qualitatively new level, and its structure is constantly being changed in the direction of industrialization and vertical integration, involving creation of manufacturing chains «from field to counter». The article deals with the program objectives of the Union of pig breeders and the ways to achieve them.

Key words: pig breeding, feed conversion, structure of resources, profitability, import of lard, competitiveness, export, breeding facilities, breeding and hybrid center.

On grouping of meat products by mass shares of meat ingredients and muscle tissue in their recipe

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In recent years, many new products that can not be identified, using the Russian Classification of Products, were created. Criteria of difference from other meat products, which use other than raw meat

food ingredients and additives of different origin (plant, animal, microbiological, etc.), introducing significant changes in food, biological, and consumer value of products, should be introduced.

Key words: national system of classification. OKP-codes, formal adulteration, groups and categories of semi-finished products and meat products, meat, meat-containing, analogues.

Collagen casings «Kutizin»: when similarity is akin to perfection

V.Yu. Smurygin

Presentation of the line of casings supplied by the «Logos» company. The article describes the merits of collagen casings.

«Atria Russia» structurally refers to «remnants» and correctly uses marketing innovations

A.N. Zakharov

Interview with executive director of «Atria Russia» group, general director of OOO «Pit-Product» and OOO «MPZ "KampoMos"» Sergei Ivanchenko.

Functional and technological properties of mixtures based on milk proteins and their use in manufacture of meat products

L.N. Menshikova

Presentation of the range of functional mixtures based on milk proteins of the PTI company is made. Inexpensive and effective alternative to whey protein concentrates and whey protein isolates is given.

Peculiarities of heat treatment of semi-finished products

T.B. Shugurova

Information on new equipment for heat treatment of semi-finished products by the contact and converter methods is presented.

More fresh ideas — less packaging

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It is now possible to completely fill the packaging, leaving no space between the product and the film, thereby reducing the height of the tray at an average of 40% compared with the standard trays. The new packaging allows the meat to contact with the film without losing its natural red color.

MAPAKS and cryogenic technologies — a set of solutions for successful business

Natalia Stavtseva

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The article describes the benefits of MAP packaging and some features of a relatively new for the Russian market technology of cryogenic freezing of meat.

Modular alternative to capital construction

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In an effort to minimize the cost of time and money, butchers are increasingly paying attention to slaughter plants in modular design. Presentation of equipment and services to create a modular slaughterhouse on a turnkey basis is made.

Effect of growth stimulating preparations on formation of meat productivity and quality indices of bull meat

M.E. Spivak, A.N. Struk, D.A. Randelin, T.M. Mittelshtein

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Results of the scientific and economic experiment on studying the effect of growth stimulating preparations «Sat-Som» and «Glikosel-YaK» on formation of productivity of bulls are described.

Key words: biologically active components, Russian hornless, parenteral introduction, morphological composition, growth stimulating preparations, organoleptic evaluation.

Pork by-products

N.I. Rubtsov

The article deals with the use of pork by-products in cooking, specificity of their technology, and their place in culinary traditions of different peoples. Culinary recipes of dishes from pork by-products are given.

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