

**Nutritional additives for meat industry**

Editorial devoted to the main theme of the issue.

**Happiness to live in times of great achievements**

On May 13, 2011, Evgeny Georgievich Shumkov, a talented scientist and organizer, a man who contributed greatly to the development of agricultural science and food industries, will be 80 years old. Congratulations to the Hero of the day.

**Use of nanotechnologies in manufacture of meat products**

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Science offers the industry completely new technologies for modeling and manipulation by previously known substances, which leads to appearance of qualitatively new features and capabilities of the initial material. The technology is based on micelling of the main active substance with the help of emulsifier.

**Key words:** oxidation of fats, antioxidant, micelling, color characteristics, water activity**Prospects for use of transglutaminase for meat products manufacture**

A.A. Semenova, E.K. Tunieva, S.A. Gorbатов Tel.: (495) 676-65-51

The article features peculiarities of influence of transglutaminase on functional properties of protein preparations in the presence of salt, as well as promising trends of the enzyme use for manufacture of a wide range of meat products.

**Key words:** enzyme, transglutaminase, vegetable proteins, salt**Microstructural features of vegetable protein products for meat industry**

S.I. Khvylyya, V.A. Pchelkina Tel.: (495) 676-92-31

To obtain high-quality and biologically valuable foods in a deficit of quality of raw meat, producers use optimal combination of both meat and non-meat (mainly vegetable) protein-containing food components. Results of studies of various kinds of vegetable protein are given, methods for quantitative analysis of vegetable proteins in meat products are described in the article.

**Key words:** vegetable protein, soy beans, functional additives, wheat texturate, pea flour, quantitative evaluation**Prospects for use of trehalose for manufacture of meat products**

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The article deals with two promising directions of use of trehalose for manufacture of meat products, namely, as a cryoprotector that can neutralize negative effects of freezing and cold storage processes, and as a stabilizer for cooked sausage products.

**Key words:** trehalose, cryoprotector, water activity, food phosphates, cooked sausage products**Calcium-containing functional-technological additives for cooked sausages, designed for pregnant women**

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In manufacture of cooked sausage products for pregnant and lactating women, there is a need to use additives, similar to phosphates by their functional effects on the meat system. The results allowed to conclude that inclusion of calcium salts in the model samples of minced meat contributed to increasing the calcium content in finished product samples and to achieving the desired Ca : P ratio equal to 1 + 1.5.

**Key words:** immunological attack, phosphates, calcium salts, electro activated water, minced meat**Russian beef market in the context of global trends**

A. Plugov Tel.: (495) 730-85-30

The author examines the current state of the global beef market and its trends. Export prices for beef in the world market will grow. The root cause is reduction of resources with increasing demand.

**Key words:** beef, live cattle, costs, futures prices, feeds**Comprehensive IT-solutions – not fiction already**

M.I. Savelyeva Tel.: (495) 676-93-51

The article deals with new information technologies of CBS capable to cover all stages of production. They are implemented at the plant "Priorskole", allow to control all production and storage processes and manage them online.

**Key words:** traceability, logistics, safety, the account, integration, expenditures of labor**Effect of lactulose-containing biologically active additives on formation of meat productivity of bulls and beef qualitative indices**

M.E. Spivak, D.A. Randelin, M.O. Zhestkova Tel.: (8442) 32-12-06

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**ECONOMY**

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**TECHNOLOGIES**

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Results of experimental studies on the effect of new lactulose-containing biologically active additives on productivity of bulls and meat qualitative indices are given in the article. A higher growth rate, the best slaughter qualities, chemical and biochemical composition and technological properties of meat from young animals consuming biologically active additives are established.

**Key words:** bulls, biologically active additives, meat productivity, chemical and biochemical composition, technological properties, conversion**Personnel reserve of scientific and technical progress**

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Personnel reserve is prepared by the postgraduate education system. Invitation to postgraduate studies of the V.M. Gorbатов All-Russian Meat Research Institute.

**Meat under iron protection**

Yu.V. Shtina Tel.: (495) 620-36-27

Oxygen, which remains in the packaging of meat products, contributes to their rapid deterioration, raising oxidation processes and supporting the vital activity of mold, aerobic bacteria, and insects. One of the most modern methods of combating this problem is to use absorbent, which absorbs oxygen remaining after sealing the package. Advertisement.

**Meat pastes – peculiarities of raw materials, ingredients and manufacturing process**

S.Yu. Prokhorenko, O.V. Kuznetsova

Technological approaches to manufacture of pastes differ significantly from those used in manufacture of cooked and semi-smoked sausages. Practical advices on production of pastes from experts of PTI are given.

**Company "Vlady": fundamental principle of market success**

A.A. Kubyshko

Promotional material about the strategy of winning the market by a successful company. Strategy is based on quality management and technically perfect production base

**10th Jubilee Forum "Meat Industry 2011"**

A.A. Kubyshko

On March 15-18, 2011, the 10th International Forum "Meat Industry 2011" took place at the All-Russian Exhibition Centre, as always, in parallel with the "Dairy Industry" Forum. Report on the exhibition and business program of the forum.

**Competition program of Forum: stability – a sign of skill, development – the key to success**

A.A. Semenova, L.A. Veretov, E.V. Mileenkova

In the framework of forum "Meat Industry 2011" the V.M. Gorbатов All-Russian Meat Research Institute hold now traditional competitions of quality of meat products and food additives submitted by enterprises of meat industry for examination of the jury of the tasting commission.

**Seminars of "Agro-3": learning together**

R.P. Kononenko

Presentation of seminars conducted by the "Agro-3" company. Themes of these workshops are diverse and include the most important aspects for manufacture of various types of meat products.

**Meat processors decided to work together to defend their own interests and protect the good name of the domestic product**

A.A. Kubyshko

The first congress of non-commercial partnership the National Union of meat processors (NUMP) took place. The congress was attended by representatives of parent companies of the new social organization. About thirty managers and owners of the meat industry enterprises, showing the principal interest in the work of NUMP, attended it as observers.

**Delicacy with deep subtext**

O.V. Lisova

Mutton doesn't apply to rare kinds of meat, however not everybody likes it. But if you come to this meat with understanding and learn the peculiarities of its preparation, it will turn into a dish that can decorate the most elegant holiday table.

**RAW MATERIALS**

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