

Meat industry in the context of globalization

Editorial

The meat industry and meat market capture processes common for the entire world economy. The global economy requires standardization of technical requirements, more free movement of goods, compared to the present time, and use of new technologies.

For the benefit of agricultural science and the Russian State

Congratulations to Adviser of the Russian Academy of Agricultural Sciences E.I. Sizenko with his eightieth birthday.

Lifeworkof minister Antonov

Sergei Fedorovich Antonov, who directed the Ministry of Meat and Dairy Industry of the USSR for more than 20 years, is one of the main persons in the history of industrialization of the meat industry. On September 25 we shall mark the 100th anniversary of birth of S.F. Antonov. By the Order of the Minister of Agriculture this date will be celebrated in

Change of food legislation within the Customs Union

In the framework of the Customs Union food law will gradually change and supranational regulatory bodies will appear. Branch Technical Regulations will be the same for the three CU countries. The system of declaration of product conformity changes, Eurasian mark of conformity for product labeling is introduced.

Key words: Customs Union, technical regulations, conformity assurance, certification body, Eurasian compliance, national standard

Requirements for the quality of pork for industrial processing. Prospects of Russian-Canadian cooperation

Understanding of the quality of raw meat among its producers and processors does not always coincide. This is explained by differences in targeted approaches of the manufacturer of animals for slaughter and the processor of these animals. Based on analysis of customer preferences and meat processing enterprises, basic requirements for pigs and pork were developed by VNIIMP.

Key words: qualitative characteristics, productivity of pigs, area of muscle eye, defects of quality, classification of carcasses

Russia in the world production and trade of meat. Status and prospects

The increase in meat production in Russia contributes to its transformation into a profitable export commodity. This article examines why you need to export meat, while maintaining imports. What are the challenges facing the development of meat production and what benefits it promises to export in the future.

Model of development of pig breeding in Russia

Industrialization of pig breeding, development of the breeding base, the associated infrastructure in the medium term remain urgent problems. Analysis and development fore-casts for pork breeding in Russia show that industrial-type companies are the most effi-cient producers of pork. They are the basis for development just now.

Russia will or will not join the WTO? Vicissitudes of a special path

Notes on harmonization of conditions for Russia's accession to the World Trade Organization, experience of other countries - members of the WTO are given in this article.

Russian beef market in January-July 2011: main trends

The paper gives an overview of the beef market in Russia, analysis of trends, and the main sources of income. Negative trends in animal husbandry, the importance of imports for saturation of the market, and the impact of the world market on domestic prices are presented

Key words: beef, self-sufficiency, livestock, import, FOB prices.

Quality management: integrated systems need

Presentation of an integrated system for quality control of finished products of CSB company is given. The new system includes the sanitary and hygienic concept, controls all stages of production, takes into account requirements of the HACCP system.

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Basic properties of milk powder and possibilities of its replacement during manufacture of sausage products

The quality of milk powder used for manufacture of sausages deteriorated. Instead of it, PTI Group of Companies developed an additive that was successfully tested and showed high functional properties.

Course chosen 20 years ago - the only right for me

Interview with director general of company "Mortadel" about the problems of meat business and development of the holding company, which in 2011 celebrates 20 years.

Logistics at enterprises of primary processing

The paper deals with features of work of logisticians at meat industry enterprises. Ways to coordinate all channels and information exchange between departments are described. Key words: logistics, transport, safety of cargo, freight turnover, automobile transport.

Comprehensive assessment of quality of horse meat cuts

Results of a comprehensive study of horse meat cuts, including morphological and chemical composition, as well as microstructural characteristics of individual muscles and cuts of horse meat, in order to develop a fundamentally new technological scheme of horse meat cutting on the basis of analysis and comparative assessment of nutritional value and quality of individual parts of horse carcasses are given in the article.

Key words: cutting scheme, meatness index, horse meat, cut, carcass morphology

Fatty acid composition of total lipids of fat from pigs of various breeds and types

The aim of research was to determine fatty acid composition of muscle tissue from pigs of various breeds and types zoned in Rostov region, in the educational sector "Donskoe" of Donskoy State Agrarian University between 2008–2010. The object of study was subcutaneous fat of pigs of fast-growing meat breed SM-1, Large White KB, North Caucasian SK, and the Don meat-type DM-1

Key words: amino acids, lipids, fat, pork, breed, fat yield

Development of inter-state standard for meat and meat-containing conserves for young children

anova, A.V. Ustinova, A.S. Dydykin

The V.M. Gorbatov VNIIMP developed an inter-state standard form of common technical specifications for meat and meat-containing conserves for young children. The developed CTS may serve as a basis for development of other standards and normative and technical documents

Key words: EurAsEC, inter-state standard, meat and meat-containing conserves, guality indices, safety.

Development of HACCP model plan for manufacture of meat products using the new composition of starter cultures

The paper discusses issues related to usage of the HACCP system and ensuring safe production of meat products with the new composition of starter cultures. In drawing up a HACCP plan for manufacture of meat products with the new composition of starter cultures, a description of products being investigated was made.

Key words: meat product, composition of starter cultures, HACCP, critical control points

Molding technique

One of the most interesting proposals for molding of chopped semi-finished products with the best quality-price ratio is equipment of English company Deighton.

The industry and way of life in one

The second International Exhibition "Halal Expo 2011" was held on May 26-28 at Crocus Expo. The exhibition brought together 88 exhibitors; one fifth of them are meat processing companies. The number of exhibitors compared to the last year increased by 45 %.

Cutlet: royal table decoration and catering favorite

What are cutlets and how they conquer many generations of people of various nationalities and social status? Some secrets of cooking and recipes are given.

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