

M SUMMARY

Modern packaging of meat products

Editorial

Trends of market development and the range of meat products are such that packaging is becoming an important tool for marketing and technology. The editorial summarizes the content of the main theme, which is called "Modern packaging of meat products".

Sausage casings: diversity and competition of species

V.V. Nasonova, N.M. Revutskaya

Each type of sausage casings has its own properties and characteristics that must be considered in manufacture of sausages to form the required consumer properties of finished products, improve their quality and competitiveness. Permeability of casings is an important criterion that contributes to formation of the desired properties of sausage products during their production and storage.

Key words: sausage casings, vapor permeability, sausages, heat treatment.

Study of quality properties of cooked sausages packaged in modified gas atmosphere during storage

A.A. Semenova, T.G. Kuznetsova, V.V. Nasonova, P.M. Golovanova, A.Sh. Taktarov

The article presents the results of multi-sensory analysis, microstructural and microbiological studies of cooked sausages packaged in modified gas atmosphere. Based on the obtained data, rational storage time for cooked sausages after production up to packaging in MGA and after opening the package was established. The optimum shelf life of cooked sausages in modified gas atmosphere was determined.

Key words: shelf life, packaging in modified gas atmosphere, multi-sensory analysis, microstructural analysis, microflora.

Collagen film forms high consumer properties of meat products

V.V. Nasonova, P.M. Golovanova, N.M. Revutskaya, V.Yu. Smurygin

The article is devoted to studies of mechanical and physicochemical characteristics of collagen film "Bekkdorin" and manufacture of meat products using it.

Key words: collagen film, "Bekkdorin", "Devro", vapor permeability, strength properties, carbonade, organoleptic assessment, quality and safety indices.

New membrane materials – real way to ensure environmental safety of foods

E.V. Popova

New porous materials were obtained. A method allowing, by varying the shape and size of particles of finely dispersed ferromagnetic filler, previously introduced in the solution or melt of polymer, to directly form membrane materials with the given parameters of porous structure and a set of performance characteristics, was developed.

Key words: membrane technology, polymer membranes, capillary-porous materials, ferromagnetic filler, magnetic field, porosity, selectivity.

Development of AIC: factor of branch science

M.I. Savelyeva

A report on the visit of Deputy Minister of Agriculture Alexander Solovyov to the V.M. Gorbatov All-Russian Meat Research Institute. Interest of the high official was caused by the need for closer interaction between the government and the branch in realization of the state program of AIC development.

Optimization of processes for creating added value with "intelligent use" of raw materials

Igor Demin, German Schalke

Integrated optimization of IT-system recipes of CSB-System allows enterprises-users to calculate recipes based on linear modulation, least-cost, at constant quality. An important prerequisite for optimization process is to provide all necessary manufacturing data.

Influence of technological factors on quality stability and safety of chilled semi-finished products

A.B. Lisitsyn, N.V. Maslova

The authors conducted researches to identify and justify the mandatory control points of the production process for forecasting the impact extent of a combination of several factors on the final product. Observance of personal hygiene rules by the working staff, the temperature and moisture conditions and temporal regulation of the process were considered.

Key words: chilled meat, initial contamination of meat, acid-alkaline balance, GMP, GHP, HACCP.

Problem of foodborne salmonellosis in Russia: objective view and solutions

Yu.G. Kostenko, M.V. Khramov, A.D. Davleev

The article deals with modern aspects of occurrence of foodborne salmonellosis, pathogen resistance, norms, rules of evaluation and use of meat products for Salmonella detection, acting in the Russian Federation and the EU.

Key words: Salmonella, meat, poultry, chlorination, organic acids, bacteriophages, Salmonella heat resistance, sanitary assessment of meat products.

Raw-dried sausages: features of industrial production

Sergei Poletavkin

Advertising article, representing new equipment for production of raw-dried sausages. As the author notes, in Russia this segment is underdeveloped and has good growth prospects.

Halal industry: experience and prospects

R.D. Zaripov

The article expresses concern over situation in the market of halal foods (especially poultry products), associated with their production, certification and export to Islamic countries.

In search of technical perfection. Overview of inventions

A.N. Zakharov, M.V. Trifonov, M.D. Askhabova, S.M. Oplachko

The article opens series of publications devoted to the meat industry patents, contains an overview of patents for cattle primary processing equipment, registered in the leading patent offices, and the most interesting abstracts of patents on the subject.

Key words: patents, equipment, cattle processing, primary processing, slaughter, stunning, removal of bone marrow, washing of animals, cleaning of animals, skin removal, stunning in gas media, evisceration, decontamination, transportation of animals, removal of rectum

On possibility of using high pressure in production of meat products

N.A. Gorbunova

Review of publications on the use of high pressure for processing of meat products. The results of studies published in foreign journals are given.

Key words: high pressure, inactivation of microorganisms, structure of products, gentle heat treatment, cooked ham, ham, texture

Influence of technological processing on nitrogenous substances in second lunch dishes with meat

V.B. Krylova, N.N. Mandzhieva

To improve the quality of products, it is necessary to optimize technological processes, identify and use hidden in them reserves of saving raw material and energy resources. Of all the stages of a technological process, the greatest impact on the quality of the sterilized product has preparation of raw material and heat treatment of products. The product quality is directly dependent on the method of treatment and the level of heat stress.

Key words: beef, rice, nitrogenous compounds, heat treatment, sterilization, two-section polymer packaging

Scientific world prepares to celebrate the 100th anniversary of outstanding scientist

M.I. Savelyeva

XV International scientific-practical conference, dedicated to the 100th anniversary of outstanding scientist Vasily Matveevich Gorbatov, will be held in the All-Russian Meat Research Institute on December 6-7, 2012. In 1999 the name of V.M. Gorbatov was immortalized in the name of the institute, which he led for more than 20 years.

"Prodexpo 2012": visually on integration into world trade

Report on the biggest in Russia and Eastern Europe food exhibition. Overview of exposition, trends and features of the exhibition in 2012.

Try the taste of Germany

O. V. Lisova

Year 2012 was officially declared the Year of Germany in Russia. National cookery is one of the most simple, pleasant, yet informative ways to understand the nature of other peoples. Culinary of any country is a reflection of national character, and in some elements – also its history.

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