

Non-traditional meats

An editorial. Different types of meat, which can be used in the production considering regional factors, as well as for production of functional foods.

All that I dreamed from a young age: the 80th anniversary of Irene Abramovna Shumkova

Congratulations on the anniversary of the scientist and public figure, I. A. Shumkova.

Venison - additional unique source of raw meat industry

I. V. Sus, T. M. Mittelshteyn, E. N. Antonova

The article gives the results of complex research, analysis of morphological structure, food, biological and energy value of venison. Venison can be recommended for infant and dietetic nutrition, based on experimental data, depending on the chemical composition, nutritional and biological value of venison.

Keywords: reindeer, quality, differentiated cutting, nutritional value, the biological value.

Investigation indicators of red deer meat during post-mortem storage

Ya.M. Uzakov, A. M. Taeva, L. A. Kaimbaeva

In this paper we studied characteristics of changes in the structural-mechanical and functional and technological parameters of meat red deer during autolysis. Analysis of experimental data showed that the maximum activity of cathepsins in red deer meat is observed on the third hour of massing, and in the subsequent hours significantly reduced.

Keywords: meat red deer, autolysis, massing, enzymes, cathepsins, calpain, moisture-binding capacity, limiting shear stress.

Technological properties of yak meat Buryat ecotype

B. A. Bazhenova, N. V. Kolesnikova, I. A. Vtorushina, G. N. Amagzaeva

The article compares the technological properties of Buryat's yak meat ecotype with properties of beef and horse meat. The experimental results showed that the technological characteristics of yak meat close to the beef and meat products is necessary to develop technology based hydrophilic and structural-mechanical properties of yak meat Buryat ecotype.

Keywords: yak meat is associated moisture, free moisture, shear stress, plasticity, organoleptic analysis.

Viktor Linnik, "Foreign investment will not come in the primary production of meat"

A.A.Kubishko

interview of the President of the agro-industrial holding "Miratorg" Viktor Linnik about the prospects of the meat business in the light of Russia's accession to the WTO, the company's projects, the problems of the industry.

The continuity of the cold chain - a pledge of quality and safety of meat products

A.B. Lisitsyn, V.S. Barabanschikova

The article is devoted to problems of quality assurance and product safety in the use of the cold at all stages of production and handling of meat products.

Keywords: cold chain, temperature and humidity conditions, the reduction of trade losses, storage of meat, HACCP

The influence of culture fluid propionic acid bacteria on the shelf life of cooked sausages

I.S. Hamagaeva, I.V.Hamaganova, N.V. Darbakova, N.A. Zambalova

The authors studied the effect of disintegrating culture fluid propionic acid bacteria on the shelf life of cooked sausages. It is established that the introduction of disintegrating culture medium inhibits the oxidative processes that contribute, in turn, increase the shelf life of cooked sausages.

Keywords: propionic acid bacteria, biomass, culture medium, disintegration, cooked sausage, consumer properties, oxidation processes, the shelf life

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Packaging: New technologies for cooked meals

A.K. Klimanov

The article describes new machines and technologies for packaging in plastic cooked meals.

CONTENTS**EDITORIAL**

Non-traditional meats

MAIN THEME

I. V. Sus, T. M. Mittelshteyn, E. N. Antonova Venison - additional unique source of raw meat industry

Ya.M. Uzakov, A. M. Taeva, L. A. Kaimbaeva Investigation indicators of red deer meat during post-mortem storage

B. A. Bazhenova, N. V. Kolesnikova, I. A. Vtorushina, G. N. Amagzaeva Technological properties of yak meat Buryat ecotype

CONCEPTUAL DISCUSSION

A.A.Kubishko Viktor Linnik, "Foreign investment will not come in the primary production of meat"

TECHNOLOGIES

A.B. Lisitsyn, V.S. Barabanschikova The continuity of the cold chain - a pledge of quality and safety of meat products

I.S. Hamagaeva, I.V.Hamaganova, N.V. Darbakova, N.A. Zambalova The influence of culture fluid propionic acid bacteria on the shelf life of cooked sausages

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Methodology of management inconsistencies in the chain from field to consumer

I.M Chernukha, Y.A. Khvorova

The article considered and examined the risks specific to the production of meat products throughout the food chain from field to consumer. It establishes a list of major non-conformities and their impact on the quality and safety of the finished product and the functioning of the enterprise as a whole, as well as assess the effectiveness of the implemented system of quality management and food safety.

Keywords: safety management and quality management system security trophological chain mismatch process, effectiveness.

Extension of shelf life of semi-finished products - solvable problem

O. N. Petrunina, G. A. Bogatov

Solving the problem of increasing the shelf life and stabilize the color of meat products during storage, experts PTI Group have developed a complex dietary supplement "Optigard Intense." It is composed of salts of organic acids and antioxidants.

Effect of treatment of chilled meat for the correlation between pH and the color red

S. Murashev, S. Vorobiev, M.E. Zhemchuzhnikova

The article describes the experience of identifying correlations between the color characteristics of meat subjected to various kinds of processing and the processes occurring in such meats, in which changes its pH.

Keywords: red meat, glycine, carbon monoxide, oxygen, oxidation and reduction processes

Score meat productivity of domestic pigs and the Canadian breeding using terminal sires

I.M. Chernukha, I.V. Sus, T.M. Mittelshteyn, S.V. Lisikova, S.A. Grikschas, N.S. Gubanova

In the course of this research it was assessed the productivity of pig meat and Canadian national selection for the use of terminal sires. It was found that fattening young Canadian breeding was significantly superior to domestic breeding of young slaughter carcass yield, the length of a side area of the "eye muscle" and has a thinner fat.

Keywords: meat productivity, terminal boars, domestic breeding, the Canadian selection, Duroc, Landrace, the area of eye muscle

Pork in baby food and functional

O.K. Derevitskaya, A.V.Ustinova

The paper considers the possibility of using specialized materials - pork for child nutrition, appropriate national standard, in the manufacture of food products for children of different age groups and functional foods and health preventative

Keywords: pork, canned baby food, functional food, the national standard, fatty acids

The most interesting solutions for sausage production: a review of patents

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

Review of patents granted in Russia, Europe, USA and Japan for the invention are applicable to the manufacture of sausages. The paper presents statistics of patenting in 2007-2010.

Keywords: patents, equipment, livestock processing, primary processing, slaughter, stunning, removal of bone marrow, washing the animals, cleaning animal fur removal, torpor in a gaseous environment, eviscerated, decontamination, transport of animals, removal of the rectum

The use of objective instrumental methods for evaluation of meat tenderness and marbling

N.A.Gorbunova

Review of research on the application of objective instrumental assessment of tenderness and marbling of meat. This review presents and briefly describes the methods developed by scientists from different countries.

Keywords: meat marbling, the analysis of binary images, a marker of soft STI, oxidative stress, apoptosis, protein PRDX6

And do we not include in the diet of goat meat?

O. V. Lisova

Goats of meat selection are very few in Russia. We are engaged in goat to get milk and wool, but international experience shows that the goat meat can be good business, and its nutritional and gastronomic qualities satisfy the most refined tastes.

PRODUCTION EXPERIENCE

A.K. Klimanov Packaging: New technologies for cooked meals

I.M Chernukha, Y.A. Khvorova Methodology of management inconsistencies in the chain from field to consumer

O.N.Petrunina, G.A.Bogatov Extension of shelf life of semi-finished products - solvable problem

RESEARCH

S. Murashev, S. Vorobiev, M.E. Zhemchuzhnikova Effect of treatment of chilled meat for the correlation between pH and the color red

RAW MATERIALS

I.M. Chernukha, I.V. Sus, T.M. Mittelshteyn, S.V. Lisikova, S.A. Grikschas, N.S. Gubanova Score meat productivity of domestic pigs and the Canadian breeding using terminal sires

O.K. Derevitskaya, A.V.Ustinova Pork in baby food and functional

INTELLECTUAL PROPERTY

A.N. Zakharov, M.V. Trifonov, M.D. Askhabova, S.M. Oplachko The most interesting solutions for sausage production: a review of patents

SCIENCE ABROAD

N.A. Gorbunova The use of objective instrumental methods for evaluation of meat tenderness and marbling

COOKERY SECRETS

O.V. Lisova And do we not include in the diet of goat meat?