

**Sausages: technologies, standards, innovations**

An editorial. A brief overview of the main topics of the issue, problems and comments.

**New plans' and new achievements' time**

Congratulations. August 30 marks the 60th anniversary Yuri Fyodorovich Ovodkovu, Deputy Minister of Agriculture and Food of the Ryazan region, the honored worker of the food industry of the Russian Federation, candidate of agricultural sciences.

**Nitritless sausage - a perspective sector of meat products**

A.A. Semenova, V.V. Nasonova, L. I. Lebedeva, L.A. Veretov

Today, consumers carrying about their health, require meat products without sodium nitrite, and without any food additives that have E-codes. In this regard, the GNU VNIIMP named after V.M. Gorbato developed GOST R 53515-2009 "Fried sausages. Specifications", which includes, besides the well-known sausage "Ukrainian roast", a new range of grilled sausages nitritless, manufacturing technology which provides an opportunity total elimination of the using of food additives with E-indices.

**Keywords:** nitritless technology, fried sausages, sodium nitrite, "Baksolan", sodium lactate, expiration dates, "Ukrainian fried."

**Social innovation - the production of cooked sausage products for pregnant and lactating women**

I.A. Govor, A.V. Ustinova, M.A. Aslanova

It was first developed specialized sausages for pregnant and nursing mothers. Products rich in PUFAs, calcium, yodkazeinom and specially selected complex vitamins, contain no phosphates; they have limited quantity of fat, salt, nitrite, and spices, making them completely safe for the body of pregnant women.

**Keywords:** PUFAs, iodocasein, calcium lactate, vitamin premixes, pantothenic acid, allergenic potential.

**Sausage products with a reduced calorie - vacant niche on the market of meat products**

E.K. Tunieva

The article gives justification for low-fat production of mass market. The authors also pay attention to the problem of selection of substitutes for animal fats in sausage products.

**Keywords:** healthy diet, calories, obesity, fat substitutes

**Natural antioxidants for sausage products**

L.V. Sergeeva, D.A. Kadimaliev, V.V. Biryukov

We present results on the effect of alpha-tocopherol sources - extracts of sea buckthorn, sea buckthorn and soybean oils on the functional-technological and environmental characteristics of smoked sausages.

**Keywords:** sausages, vegetable extracts, alpha-tocopherol, nitrites, nitrosamines

**Mobile decisions**

Igor Demin, German Schalke

To process information quickly and regardless of location, to increase flexibility and efficiency of business processes - "Mobile business" is becoming increasingly important in matters of success over its competitors.

**Technological audit for assisting meat processing enterprises**

A.B. Lisitsyn, A.A. Semenova, V. V.Nasonova, L.A. Veretov

In view of applications companies specialists GNU VNIIMP named after V.M. Gorbato developed the "Guidelines on the organization and rules of the technology audit in meat-processing enterprises" (MP 08-00419779), which set out the basis for the organization and rules of the auditing process.

**Keywords:** technological audit, internal and external audits, evaluation of technical efficiency, technological strategy.

**The concentration of production at plants slaughtering and processing cattle: indicators and trends**

A.B. Lisitsyn, N.F. Neburchilova, I.P. Volynskaya, I.V.Petrinina, T.A. Marinina

The paper analyzes the structure of the meat processing industry by size of enterprises. The authors prove the objective necessity and inevitability of the concentration of production, as a condition for the competitiveness of enterprises.

**Keywords:** concentration of production, production and economic ties, the average number of employees, production capacity, production cost, specific capital investments

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**WTO will create a minimum of problems for Russian pig breeding, if business and government will work together**

Y.I. Kovalev, N.A. Artemova

The article analyzes the conditions for Russia's accession to the WTO, on which depends the development of the pig and suggest actions that will help minimize the negative consequences for pig production and meat processing.

**Aydar Gazizov: "We have received a common market of halal and we will defend its interests"**

M.I. Savelyeva

Interview to General Director of the International Centre for Standardization and Certification of Halal, Council of Muftis of Russia A.G. Gazizov about the development of halal industry, international integration of the Customs Union.

**"GK PTI" - Quality Management by world standards**

I.V. Vedernikova

One of the basic principles of innovation activity in the company is a combination of basic science and applied disciplines, which involves the passage way from the deep study of the nature of the ingredients prior to their final use in food technology

**The system of objective evaluation of the quality of pig trunks at the exit of muscle tissue**

A.N. Zakharov, A.V. Eder, T.M. Mittelshteyn, I.V. Kozyrev

This article describes a comprehensive solution to the problem of objective evaluation of the quality of pig carcasses. The solution is based on the use of assessment tools thickness of fat that are integrated into enterprise information system. A method of estimating standardized and applied in practice.

**Keywords:** an objective assessment, the output of the muscle tissue, pig, GOST R 53221-2008, IM-03 instrument.

**The intensification of the process of grinding a block of frozen meat**

V.I. Ivashov, B.R. Kapovsky

Chopper new design, equipped with a cutting tool in the form package or the disc iglofrez hob, allows to intensify the process of cutting material, providing a fine grinding frozen meat blocks in a single step.

**Keywords:** new chopper, grind-intensification of, one-step technology, automatic grinding line.

**Streptomyces chromogenes s.g. 0832 - bioflokulyant cleaning meat industry wastewater**

L.V. Bryndina, K.K. Polyansky

This article discusses the possibility of using actinomycete Streptomyces chromogenes s.g. bioflokulyant 0832 as a meat processing wastewater. Comparative characteristics of the microorganism and flocculants used.

**Keywords:** actinomycetes, bioflokulyatsiya, waste water, cleaning

**The quality and composition of meat products: how to learn the methods of assessment?**

S.I. Khvylyya, V.A. Pchelkina

By popular demand of workers certified centers and meat processing enterprises in February 2002 at the Centre for the Meat Industry Research Institute of the VM Gorbato started learning a new specialty - histology of raw meat and meat products. Training is conducted on a specially designed program for beginners and professionals to have practical training.

**Food additives, ingredients and supplies in the meat industry**

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

Overview of inventions that have received patent protection in national and international patent offices.

**Keywords:** patents, food additives, ingredients, coatings, packaging and support materials

**Meat snacks - initial chord or a whole meal overture?**

O. Lisova

The article is devoted to the traditional cold and hot appetizers Russian feast, it tells about their purpose and development of the tradition. Also, there are some recipes appetizers.

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