

Standards of the meat industry

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

The role of standards in technical regulation in the meat industry the Customs Union

O.A. Kuznetsova, N.V. Maslova

Article introduces the principles and problems of developing unified system of technical regulation of the Customs Union and Eurasian Economic Community in the production and circulation of food, the place and role Vehicle standards and national standards in the production of supply.

Keywords: national standards, technical regulations, Customs Union, Eurasian Economic Community, products, test methods.

New Year - new standards

V.V. Nasonova, L.I. Lebedeva, L.A. Veretov, M.I. Gundyreva

National standards for meat products will be changed Since January 1, 2013. The article presents an overview of changes in the regulatory requirements for cooked sausages, liverwurst and frozen blocks of meat trimmed.

Keywords: national standards, boiled sausages, liverwurst, blocks of trimmed meat group and category meat products.

First meat processing company has been certified by the international certification scheme FSSC 22000

M.N. Stepanenko, V. N. Balabaeva, N.V. Maslova

The international standard ISO 22000 is designed for the food industry and combines the seven principles of food safety management concept of HACCP, and eight principles of quality management according to ISO 9001

Turkish poultry producer Abalioglu headed for business expansion

Herman Schalk

There are negative changes that cause damage and slow down development if business growth is not accompanied by adequate changes in the management system. CSB company offers a reliable optimization and control processes for sustainable development.

Trehalose - a new ingredient for semis

V.V. Nasonova, E.K. Tunieva, F.V. Holodov

The article is devoted to the study of the functional properties of trehalose and its impact on the quality of raw meat in cold storage. Found that when properly selected concentration introduction of trehalose reduces mass loss after the cooling and subsequent heat treatment of meat without sacrificing the organoleptic characteristics of the final product.

Keywords: trehalose, water activity, refrigeration processing, organoleptic evaluation.

Slaughter of pigs - from feasibility to humanity

I.V.Sus, M.O.Vasilevsky

The article describes modern methods of slaughtering pigs, presents a comprehensive approach to the selection of optimal technology of slaughtering, data research.

Keywords: slaughter, carbon dioxide, electricity, anesthesia, humanity, pigs

Production and consumption of meat products

A. A. Semenova, N. F. Neburchilova, A. A. Motovilina, F. V. Adylov

The article analyzes the status and forecast of development of the segment of the domestic market of sausages in Russia. In the structure of meat sausages occupy an important place in Russia, the authors examine the dynamics of demand in different assortment groups and in different regions of Russia.

Keywords: competitive strategy, assortment, meat consumption in Russia, marketing research, the redistribution of consumption.

Directions of innovative development of the meat industry

N. F. Neburchilova, I. P. Volynskaya

As applied to the meat industry innovation policy requires action on a broad introduction of low-waste and waste-free processes, modernization of production based on modern equipment In this connection great importance attaches to research, which can be converted in the strategically important innovations.

Keywords: innovation, funding, technology and industrial parks, technology centers, technology transfer centers, business incubators, special economic zones, international research in the field of innovation

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Complex engineering solutions for meat industry and agro-industrial complex

Vitaly Derin, Alexander Garzanov

Activation of the processes of reconstruction and the establishment of new companies in the poultry, livestock, processing industry contributes to the demand for complex engineering solutions. In this paper we give evidence for the benefits of an integrated approach for the construction and modernization of meat processing enterprises

Dietary Fiber - Russian product

Yu.A.Matveev, A.V.Nazarov

In 2012, the group of companies "Protein. Technology. Ingredients" started their own production dietary fiber from vegetable raw materials under the brand name Kametsel.

Profitability of production lines for cooked ham: adaptation to different modes of maturation

March Shargayo, Josep Lagares

Most of processing companies, producing cooked meat products, focus their efforts and investments to perfect mode of maturation of cooked meat between massaging and cooking, or for alternative ways of achieving the technological effect with hope that in the future it will give them a competitive advantage. This false dichotomy of technology (most of the arguments "for" and "against" are without any scientific grounds) dates back to the time when the start of production equipment, but is relevant to this day.

Comparative evaluation of the quality of pork from animals of different schemes growing in terms of sustainability of production

I. M. Tchernukha, Y. A. Khvorova, S.A. Lisikova

The article deals with the qualitative characteristics of raw meat derived from pigs of different cropping systems. The factors that directly affect the quality of the raw material, and the causes of their occurrence were evaluated.

Keywords: feeding, pigs, quality, raw meat.

Requirements for the starter cultures used in the meat industry

A. A. Semyonova, M. U. Minaev, D. E. Krovopuskov

Bacterial preparations could potentially have been responsible for a number of unwanted side. So the requirement to control vector-borne genes, especially antibiotic resistance gets the greatest relevance today.

Keywords: Home Culture shtammospetsifichnost, SanPiN 2.3.2.1078-03, contamination bacterial starter cultures, the deposit of microorganisms.

Halal: integration, certification, development in Russia and the World

Advertising article on the Decade of the International Center for Standardization and Certification "Halal".

Overview of dissertations in VNIIMP in 2011-2012

A. N. Zakharov, A. A. Kubysenko

This review presents eight candidates and one doctoral dissertation defended in VNIIMP in 2011 and 2012. Thematic review is divided into four categories: functional foods, research methods, functional and technological properties of the additives, industrial cooling.

Keywords: dietary fiber, pigs' feet, canned meat, rich in ω 3 PUFA, quantitative determination of muscle tissue, the method based on real-time PCR, syneresis of food hydrocolloid, Konjac gum, refrigeration and process systems.

Effect of methods and conditions of the meat packing on the quality and shelf-life

N.A. Gorbunova

The article describes the experience of foreign scientists to determine the effect of different types of packaging and the color and tenderness of the meat. Compared thermoforming vacuum packed (SVP), vacuum packed (VP) and packaging in modified atmosphere (MAP)

"World Food" in Moscow again

M.I. Savelyeva

Show Report «World Food Moscow 2012», which was held in CEC"Expocentre" from 17 to 20 September 2012. This is one of the largest food exhibitions in Europe, which is of interest to companies from around the world for its ability to get to the food Russian market.

Which home table without pork?

L.A.Veretov

A note about the gastronomic virtues of pork and how to prepare. Below is a recipe for bacon, cooked in broth of onion peel.

Industry and agro-industrial complex

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