

A landmark in science.

Editorial. Overview of events of the year.

"He stays alive with his ideas"

M.I. Savelyeva

This article is dedicated to the centenary of V. M. Gorbатов. An essay about the outstanding scientist

Gorbatovs auditions: new knowledge for best practice

A.B. Lisitsyn, A.A. Semenova, N.A. Gorbunova

December 13 at All-Russian Research Institute of Meat Industry named by V.M.Gorbatova RAAS was 15th International Scientific-Practical Conference "Meat industry ability - priorities for the development and operation" dedicated to the 100 - anniversary of V.M. Gorbатов.

The best product and the best brand of the jubilee year

A.N. Zakharov, M.V. Trifonov

As part of the 15th International Scientific Conference "Meat industry - development priorities and functioning" was the first professional contest suppliers of meat products. The competition was attended by 32 producers of meat products that have submitted 140 samples.

Management standards

I. M. Tchernukha

In November 2012 the GNU VNIIMP im.V.M.Gorbatova Agricultural successfully audited for compliance with ISO 9001-2008.

Nanoemulsions' manufacturing with antioxidant ingredients and their practical application in meat products

J. Dederer, M. Ruckert

The purpose of this work was to study an oxidation processes in ham with synergistic effects of nanoemulsions' antioxidants during storage under refrigerated conditions and low temperatures.

Keywords: rosemary extract, liquid smoke, tocopherol, antioxidant activity, the method of trolox-equivalent antioxidant capacity.

Strategies of minimization the content of polycyclic aromatic hydrocarbons (PAHs) in smoked meat products

M. Pelman, A. Hittsel, F. Shvegele, K. Speer, B. Ira

The authors examine the relationship between the content of polycyclic aromatic hydrocarbons PAHs and conditions smoked and used the shell and types of fat in cooked smoked sausages.

Keywords: color formation, smoke generator, polycyclic aromatic hydrocarbons, genotoxic carcinogens, sausages "Vienna", cellulose casings, sheep casings, the protein shell.

Fresh meat's packaging in a modified atmosphere - the pros and cons

R. Lautenschleger

The paper reviews current scientific evidence of the impact of a protective atmosphere, containing oxygen in most cases, on the properties and quality of fresh meat.

Keywords: protective atmosphere of oxygen, the oxidation of proteins, the stiffness of meat, vacuum packaging, gas permeability of packaging.

Meat protein's alternative. Review

Bayo Baynovich, Ute Bindrich, Alexander Mathis, Volker Heinz

The purpose of this review is to describe the existing and potential sources of protein, which can be used as an analogue or meat's substitutes or additives in meat products.

Keywords: animal protein, vegetable protein, milk protein, insects, stem cells, operating characteristics, an economic factor.

Quality of immuno castrated pigs' meat

Ya. Kamenik, L. Shteynhauzer

In recent years a large discussion on the surgical castration of young boars started in EU countries. Currently, there are two options offered as an alternative to surgical castration: "immunocastration" (Kratochvil et al, 2011) or fattening hogs without castration.

Keywords: boar, androstenone, skatole, pigs' immunological castration, surgical castration.

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Application of "-omics" technologies for the analysis of raw meat and products

I. M. Tchernukha

In the past five years Russian Scientific Research Institute of Meat Industry was paid a special attention to the development of modern fundamental research areas such as genomics, proteomics and nutrigenomics in relation to the meat industry.

Keywords: genomics, proteomics, metabolomics, nutrigenomics, transcriptomics.

Development of cooling systems for meat industry

G. A. Belozherov, N. M. Mednikova

Modern requirements for industrial and environmental safety refrigeration, are identify new approaches to designing cooling systems. One of the major issues is the choice of coolants and refrigerants while dealing with these problems.

Keywords: refrigerant, coolant, intermediate coolant, ammonia, specific ammonia capacity, freon, carbon dioxide.

To live in harmony with them

M.I. Savelyeva

Congratulations on the anniversary the oldest employee of The Institute of Meat Industry and Chief Public Relations of Russian Scientific Research Institute of Meat Industry, B. E. Gutnick

An answer to all adverse judgment of the "harmful sausage"

B. E. Gutnick, L. A. Veretov, A.A. Semenova

This publication provides some answers to the most frequently asked "sharp" questions from the media and answers to them. As it turned out, subjects that fall on the screens and newspapers, often have been customized the format of the sensation through the imaginary visual and lack of correct answers.

Keywords: media, consumers, meat and meat products, food additives, quality and safety.

Successful automation

Igor Demin, Herman Schalk

Automatic installation for making stuff manages recipes and ensures optimization. It is a successful solution for meat processing factory Hochreiter Fleischwaren GmbH in Austria.

Imperative of our time: prepared food- the highest!

T. B. Shugurova

This article is about the methods of the industrial production of high preparedness. Technology and equipment.

Halal in Russia and in the world.

Press Centre MTsSiS "Halal" SMR

International Center of Standardization and Certification "Halal" of the Council of Muftis of Russia marked the tenth anniversary of its activities. Center held a large amount of work, not only in Russia but also in the international arena in the year of Jubilee.

Seminars of Training Center GNU VNIIMP im.V.M. Gorbатов Agricultural Sciences in 2013

M. V. Yevtushenko

Each year, workshops on various themes are held in the Center. The themes are production of abattoir and meat processing, canning, production of baby food. The training center begins to conduct workshops with remote participation because of the broad geographic location of the meat industry.

Current trends in the study of the process of maturing beef

N. A. Gorbunova

Review of foreign publications on research maturation of meat as an important autolytic process that affects the technological properties of the product and the consumer.

Keywords: beef, dry ripening, maturing vacuum, oxygen-proof packs, muscle longissimusdorsi, Warner-Brattslers method.

All the culinary rage-2012. Future predictions

O. V. Lisova

It is time to sum up the results before the new year. What was the 2012-th in gastronomy, what new did it brought? What trends have come into the world cooking and which were continued?

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