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**The theory of variation modelling the quality of meat and meat containing products**

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The food industry globalization and the raw materials sources expansion create the proper control, quality assurance and safety of raw materials and finished products problems.

Therefore, it becomes urgent to develop innovative methods of purposeful changes in the food raw materials properties, which are used in the meat and meat contained products, the raw materials characteristics modification and how it is processed by physico-chemical and biochemical methods.

The modern classification of meat products estimation and products containing meat are given, approaches for maintenance of their quality are presented at a variation combination of processing methods of raw materials preparation.

A scientific concept of quality meat and meat containing products development and possible ways of its realization has been suggested.

The technological basic raw meat characteristics, poultry meat and by-products in moderate conditions of heat treatment, with food salts availability in the system have been studied and systematized.

The methodology has been developed and the designing multi-foods application program in according to the modern nutrition theories has been improved on the technologies analysis basis and systematization industry raw materials.

Interdependence between buffer capacity, technological and rheological characteristics of raw materials, solutions of hydrocolloids, forcemeats and pastes has been proved. Specific technological mixes and methods of technological influence on stabilization of product quality have been developed; stabilizers containing protein, protein-fatty emulsions, and beet dye have been developed and tested under the conditions of the moderate and high-temperature heating.

The results obtained for the change characteristics, as well as the production of stable dispersants and builders of the organic and inorganic functional characteristics allowed the development of new technological solutions to improve the functional and technological characteristics of minced and pate weight based on meat.

Technologies of the combined meat products, meat and meat-vegetative canned food, and also products for schoolchildren nutrition have been developed and clinically tested.

KEY WORDS : technology, algorithmization of quality, meat products, meat containing products

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