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<th>Purposefully altered properties of meat products by NANOCOMPOSITES</th>
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The globalization of the food industry and as a result the expansion of raw materials sources creates a problem of proper control, quality assurance and safety of raw materials and finished products.

Primary factors, technological and microbiological parameters of raw materials, production management, conditions of storage (temperature fluctuations, humidity, intensity of technological conditions affecting the process of biochemical and physical-chemical nature) have an affect on product quality during storage.

Conditions of storage are secondary but not less important factors. It is the presence or absence of active oxygen that causes fat oxidation, moisture condensation on the surface (worsens organoleptic characteristics and lead to premature products deterioration), a water activity Aw, the presence of micro-organisms and substances that provide the minimum concentration bacteriostatic or bactericidal effect in the product.

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

This modification can take place at the stage of raw materials, its dispersion, modelling recipes and manufacturing techniques, as well as at the stage of the finished products storage while using elements of "active packaging".

The results obtained for the change in micro-and protein-containing raw material nanolevels 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.

These combined and standardized on micro-and nanoscale systems have pronounced technological characteristics thermostability which are stable to changes in pH and letting to improve or stabilize the sensor performance products of the product shelf life.

Modern meat production technologies are used the set of measures designed to minimise the product contact with the environment in order to the extending date for consumption improving sanitary product conditions.

Test conducted research of industrial products with micronized iron, spritely ethanol, activated silver and their combination had prolonged bacteriostatic effects.

Results confirming the triple possibility increase time storage of first grade boiled sausages were obtained during storage compare to the control without the use of nanocomposites.

KEY WORDS : meat production, modification, nanocomposites, bacteriostatic, packaging

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