

UDC 637.5.04.07

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RESULTS OF MONITORING OF PORK COMING TO PROCESSING IN ORELREGION

The paper presents the results monitoring of pork coming to processing in the Orel region (for example meat factory Agro firms "Lievens meat") for 2011. Set amount of pork quality of different groups coming to the industrial processing, as well as the dependence of the nature of the season autolysis proceeds pork.

Incoming currently processing livestock raw materials for non-uniform qualitative composition, this is due to differences in the nature of autolysis in the muscle tissue and leads to the formation of non-traditional meat quality characteristics in the form of PSE (pale, soft, exudative) and DFD (dark, firm, dry) meat.

These two types of meat greatly different from each other and are not characteristic properties and technological quality indicators, which considerably complicates its use in the production of high quality meat products.

However, the number of studies aimed at identifying the volume of raw meat with unconventional nature of autolysis in specific regions of the country is limited. Research conducted Kudryashov L.S. (1992) on the Kemerovo meat packing plant found that the number of beef with signs of DFD and PSE pork with signs of up to 50% of the input to the processing of raw materials.

In this context the study area raw meat industry of individual regions, in particular the Oryol region, to determine the volume and structure of raw meat to the different nature of autolysis.

Purpose of this paper -Explore the structure of production volumes of supplies of pork entering the industrial processing in the Orel region, the example of the leading meat processing enterprises of the region - slaughterhouse "Livny" Agro firms "Lievens meat".

Conducted monitoring research quality pork entering the industrial processing in the Oryol region allowed:

- Set the total number of PSE and DFD pork farmers received from the Orel region in 2012 for processing at the factory "Livny";
- Determine the impact of seasonality on the quality of processing of animal meat raw materials in the Oryol region;
- obtain data on the degree of PSE and DFD properties pork, received for processing at MK "Livny" Agro firms "Lievens meat".

Production of meat products from raw materials with quality defects without its qualitative features leads to an increase of manufacturing defects, including, and

cooked ham products that make up a significant portion of the range of meat products produced by meat processing companies. Obviously, it is necessary to conduct regular study of biochemical changes in raw materials with unconventional nature of autolysis under the influence of technological and exogenous factors in order correction technology and process parameters in the production of meat products.