The urgency of the technology of shelled jellied meat products manufacture is exposed in the article. Wide ranges of population eat a great diversity of dishes every day. They can be both useful and harmful for a human organism depending on his (her) individual features and food product composition. The assortment of dishes containing jelling agents is rather wide. It is impossible to imagine such dishes as aspic, jellied products, jelly, cakes, sweets, sauces and even some first dishes without gelatin. It is not the single hydrocolloid used due to its functional and technical properties for cooking dishes. Plant jelling gents like carrageenan, agar, gum, etc. are also used. Sufficient difference of gelatin is stipulated both by its functional-technical properties and its origin. A great number of questions can be considered due to the introduction of meat jellied products’ technology into manufacture. The authors consider it necessary to elaborate an integrated jelling agent for the improvement of a marketable state of a product, namely for close connection of meat component, storage terms, melting temperature and other features of a ready product.

Keywords: hydrocolloid, jelling, gelatin, carrageenan, agar, meat, gum.