INNOVATIONS IN THE TECHNOLOGIES OF MEET FROZEN SEMI-PRODUCTS

M. Yancheva

The results of analytical researches concerning the study of contemporary state and perspectives of the development of refrigerated meat products technologies are presented. The consequences of negative processes occurring in meat products due to the implementation of the chain “freezing – refrigeration – defrosting” are characterized. The tasks important for technological process flow of meat refrigerated semi-products are defined. Scientific concept which can work as an operative instrument for purposeful regulation of raw meat properties by using nutritive ingredients and their mixtures with cryo-protecting properties is formulated. It is predicted that they most fully correspond to technological and economic requirements due to hydrophilic properties, influence on structural state of water and ice formation. Main criteria for the choice of nutritive cryo-protecting ingredients and the mixtures on their basis for the manufacture of meat refrigerated semi-products are given. The ways for the maintenance of meat refrigerated semi-products are specified. This will allow to obtain meat products with new consumer properties.

Keywords: innovations, meat semi-products, freezing, cryo-protecting effect.