The article deals with topical issues of providing population with meat production in Ukraine, statistical results of raw meat production and its development perspectives. When covering the major issues affecting the rate of producing raw meat and products from it, based on market analysis and literary study, the authors suggested the ways for solving the shortage of raw materials, improving the quality of meat products, extension of the product range. The above literary analysis of the processes regarding the processing of raw meat demonstrated a perspective solution of the problem through the processing of by-products to culinary products, by developing new energy effective and resource saving processes using synergies. The authors have chosen such by-products as beef stomach with its compound parts (rumen, book) and such by-products as ears, beef lips, as a subject of the research. The developers propose to replace the centrifugation process for cleaning the products, with long-term scalding at a transient process - steaming with mechanical action of the brush elements. The article shows a schematic diagram of a plant for cleaning wool and mucous offal, which allows processing by-products continuously without using the batch mode of action devices, which slows down the cleaning process, and in some cases, does not provide the required quality of raw materials purification and subsequent production of quality products. The article presents the pictures of the developed working bodies for the removal of the outer cover from mucous by-products, and some steps are proposed for carrying out the research to clarify the operating and design parameters of the equipment to clean the offal.

Keywords: cattle, slimy offal, combined treatment processes, energy efficiency, resource conservation.