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ABSTRACT BOOK

THE WAYS OF PERFECTING THE MANAGEMENT OF THE MEAT PRODUCTION QUALITY

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Before the beginning of the 20th century, meat products quality assurance had required a number of control and ensuring measures, which would be lined up in a general process of an enterprise management. This implied a primary control of the raw materials, a process control well as different types of tests of the finished products.

In the 20th century the industrial methods of poultry- and live-stock keeping and raising were widely spread. The range of meat products has sharply increased. The modern technologies of meat raw material processing and meat production resulted in the increase of the components, used for their production. A number of technological process and variants of application of different processing conditions are available. All this led to the necessity of transfer of the separate uncoordinated measures concerning providing of the production quality to the system approach, the methods of the quality statistic control were laid. In 1960-s the quality statistic control spread beyond the production process limits and turned into the total quality control at the level of the firms-producers. The ideas of the complex quality control were born in the USA and Europe. Japan also began to use them actively and to perfect. As a result of using American, European and Japanese experience of quality control and account of still greater number of factors, influencing the quality of the finished products, management acquired complex, system character. Formation of the control system at all stages of food processing by the critical points of the production process, has found its reflection in the system of HACCP which is a combination of the organizational structure, documentation provision, production processes and resources, necessary for its realization. The new systems of quality assurance within the ISO standards and others have been developed and introduced. The made production has become more qualitative and safer. However, the existing systems of quality control and safety of meat products don't guarantee their authenticity and don't allow to correct the composition and to form the finished products with given prophylactic properties as well.

The bases of structure formation of the complex system of quality control of fodders, raw material and meat production have been offered in the paper. The creation of data bank about all the objects, stated in the production of fodders, meat raw material and meat production, taking into account the character of

interaction between them, as well as with the aim of correcting the ultimate properties of the finished products, has been proposed.

Keywords: *quality of meat products, the system of quality control*