

The innovative proposition

to attract investors and buyers

1. Name of innovation

THE CREATION OF TECHNOLOGY FOR PRODUCING POULTRY MEAT WITH IMPROVED QUALITY

2. Intellectual Property

Select the appropriate position, put the mark «+». Write relevant information.

- | | |
|---|--------------------|
| <input checked="" type="checkbox"/> Patented Innovation | countries: Ukraine |
| <input type="checkbox"/> Filed for a patent | countries: |
| <input type="checkbox"/> License agreement or Exclusive rights. | Exclusive rights |
| <input type="checkbox"/> Other (specify) | _____ |

3. Type of innovation

Select the icon by replacing from "-" to "+".

+	Product	+	Result of R&D
+	Technology	-	Other (discussed separately)

4. Areas of innovation

Select one or more applications innovation by replacing from "-" to "+".

-	Automobiles, transport and logistics
+	Agriculture and food technology
-	Aerial and space technology
-	Biochemical technology
-	Building
-	Military Industrial and Safety
-	Energy and Energy Saving
-	IT-technology, ICT industry and services
-	Light industry
-	Marine industry and services
-	Environment
-	Nano- and Micro Technology
-	New materials
-	Medicine and Health
-	Creative industry
-	Tourism and cultural heritage
-	Other. (Please specify below the scope)

5. Novelty

What does innovation superior (in digits or qualitatively) already existing? (The answer should be clear and concise - three main arguments in support of the use of promising innovations in domestic and/or foreign markets)

Justification of theoretical principles of improving the quality of products from poultry allowed to carry out practical measures that will not only receive high-quality products, but also in terms of intensive poultry achieve loss reduction of raw materials and products. In modern terms the issue of increasing output and quality of poultry products are particularly important because of new technologies is a strategic task. Yield and quality of poultry depend on many factors, including largely on the technology of its cultivation conditions, ante maintenance and transportation for slaughter.

New technology for poultry with desired functional and technological characteristics will lead to positive changes in functional and technological properties and reduce the use of water-retaining additives, as a result of company profits increase and production of quality and safe meat products. It is proposed to use unique technology to include feeding salt of phosphoric acid and vitamins, according to studies, reduces the draining of meat after slaughter, and will help increase the amount of muscle tissue.

With products made from poultry fed by new methods, there are better sensory performance and less weight loss during processing nearly doubled. Thus the company is saving raw materials and improve the key indicators of the finished products during implementation.

To address the issue of improving the safety and quality of products offered use in the processing of lactic acid bacterial cultures. So the technology is able to provide quality finished products during the period from "raw meat" to "table" consumer (implemented the principle of "from farm to fork").

Results of the development will be implemented in the food industry for the manufacture of products from poultry.

Industrial Innovation passed tests at a private firm "Garmash".

6. Stage of Innovation

What is innovation's stage of development? Select the icon by replacing from "-" to "+"

-	The concept, proof of concept
-	The prototype, which tested and available for demonstration
+	The technologies for small-scale production
+	The technology is ready for industrial application
-	Commercialized

7. The presentation innovations

Select one or more forms by replacing badge from «-» to «+»)

-	The demonstration model
+	Multimedia presentation
-	Report

8. Information about the participants, which apply innovation

	<i>If innovation is filed away</i>
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