



Surname: Lisitsyn

Name: Andrey

Date of birth: on April, 16th, 1945

Formation: the Moscow institute of technology of the meat and dairy industry.

Now the expert in the field of technology of meat products.

Scientific degree: a Dr.Sci.Tech.

Academic status: the professor on a specialty 05.18.04 – technology of meat, dairy, fish products and refrigerating manufactures.

Work place:

- 1968-1972 engineer KIPiA, the main metrologist of the Mogilyov meat-packing plant;
- 1972-1975 post-graduate student MTIMMP;
- 1976-1978 the chief engineer of the Slutsky meat-packing plant;
- 1978-1986 the chief engineer, the director of the Zhlobinsky meat-packing plant;
- 1986-1992 deputy director of VNIIMP on scientific work;
- Since 1992 on the present Director of VNIIMP;
- Since 2009 on the present vice-president of Russian Academy of Agrarian Sciences.

Honorary titles, awards, membership in academies:

The vice-president of "the Meat Union of Russia», a member of Presidium of Russian Academy of Agrarian Sciences, the Chairman of Technical Committee on standardization «Meat and meat production» (TK 226), the Chairman of dissertational council of DM 006.021.01, the Chairman of the Commission of Russian Academy of Agrarian Sciences «Problems of standardization and certification of agricultural raw materials and foodstuff», a member of Advisory council VAK, the editor-in-chief of magazine «All about meat», the associate editor of magazines «Meat industry», "Food-processing industry", «Technology of meat» (Serbia), «Storage and agricultural raw materials processing».

The academician of Russian Academy of Agrarian Sciences - 2001

The winner of the State award of the Russian Federation in the field of a science and technics - 1999

It is awarded by a medal «In memory of the 850 anniversary of Moscow» (1997), the Honour Award (2006).

Area of scientific activity:

Forecasting of development of branch; studying, the system analysis, classification and practical use of data on food and technological adequacy of meat raw materials, ordering of the basic laws of influence enzymatic and non-enzymatic ways of processing on depth destruction proteins of a cytoskeleton of a muscular fabric, a problem of formation, forecasting and management of characteristics of quality and safety of meat products in the course of their manufacturing and storage, designing of new kinds of meat products depending on their functional orientation, a substantiation of modes of technological processes of processing of the meat raw materials, high-quality meat products of the general, special and treatment-and-prophylactic appointments providing manufacture and guaranteeing their safety for consumers.

Science work, introduced in agricultural production.

New technological processes, methods and receptions, are introduced more than at 600 enterprises of Russia and the CIS countries, including:

- Mathematical criteria of quality standard of food and technological adequacy of meat raw materials and methodology of its differentiation;
- A complex physical and chemical estimation laws of influence of an accessory of meat to qualitative groups DFD, NOR and PSE on ultrastructural characteristics and is

functional-technological properties also are established;

- Influence mechanical, temperature and enzymatic influences on change of is functional-technological properties and food value of the independent connecting fabric, predetermining directions of its use in technologies фаршевых meat products;
- The highly effective technological scheme of universal cutting of meat semicarasses and cuts, providing conformity of meat raw materials to technological and food appointment;
- Quantitative classification анатомически the allocated muscles, allowing on numerical values of integrated deformative-destroying work to subdivide them into technologically individual five groups;
- A technique of designing of biological value of multicomponent meat systems, варьируемых in relation to degree of crushing and moisture-temperature modes of technological processing.

Publications and patents:

Only 452 publications, including 11 monographies and 83 publications in foreign sources, 57 patents.