

## **INFLUENCE OF THE ELECTROPHYSICAL RADIATION PROCESSING ON THE SHELF-LIFE AND NUTRITIOUS PROPERTIES OF MEAT**

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The data on absorbed doses and sterilization regimes for meat products, providing toxicological safety and high effectiveness of irradiation processing, are presented. Recommended absorbed doses for meat sterilization eliminate pathogen bacteria effectively in accordance with the international rules for microbiological control. Sterilization technologies in oxygen free atmosphere are described. We discuss quantitative and qualitative methods for control of absorbed doses, as well as postirradiation control to determine the presence of irradiated food.