

Fig. 1. Sample preparation

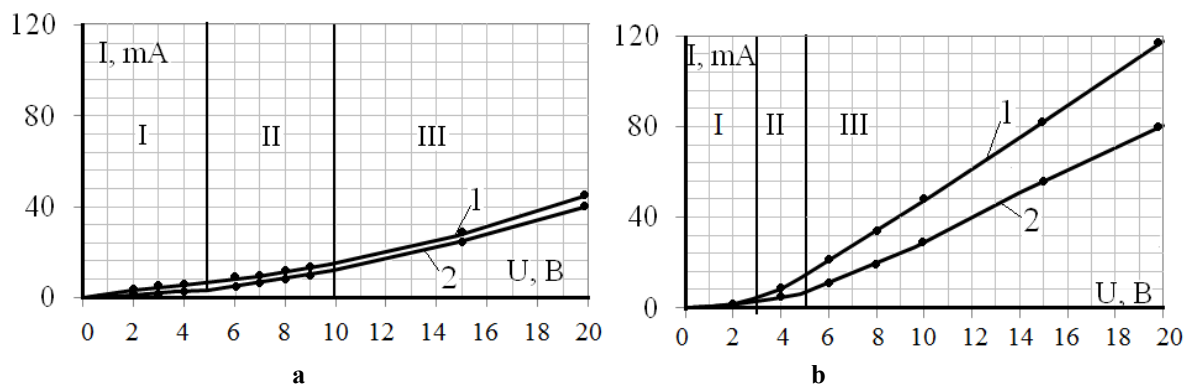


Fig. 2. Amperage at different voltage in the liquid phases of white (1) and red (2) meet of broilers: **a** – control; **b** – experience

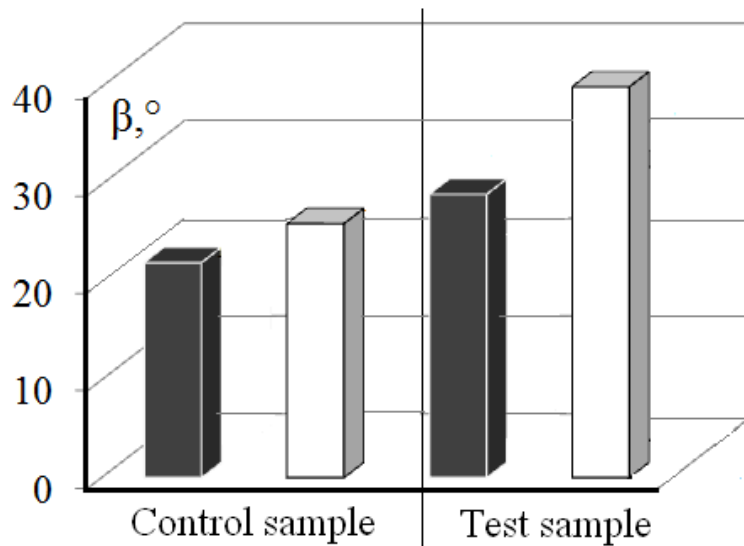


Fig. 3. Angle light scattering (β , °) in liquid phases of broiler meat: □ – white meat; ■ – red meat

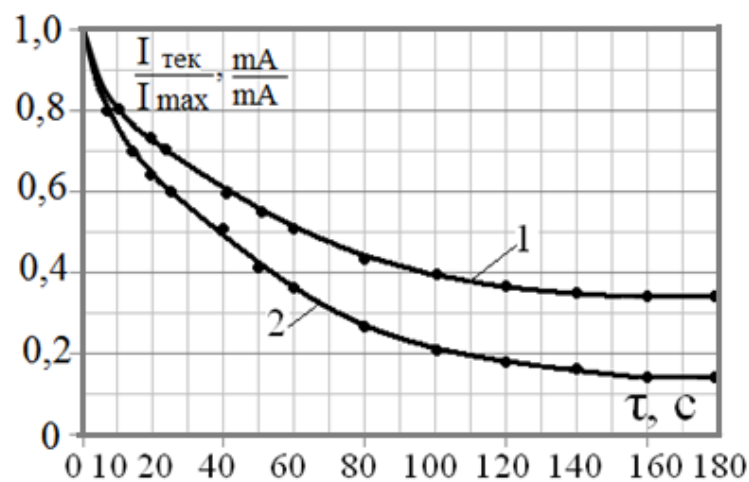


Fig. 4. Kinetics current strength (relative units) in liquid phases of silver carp winter fishing: 1 – frost; 2 – after re-freezing

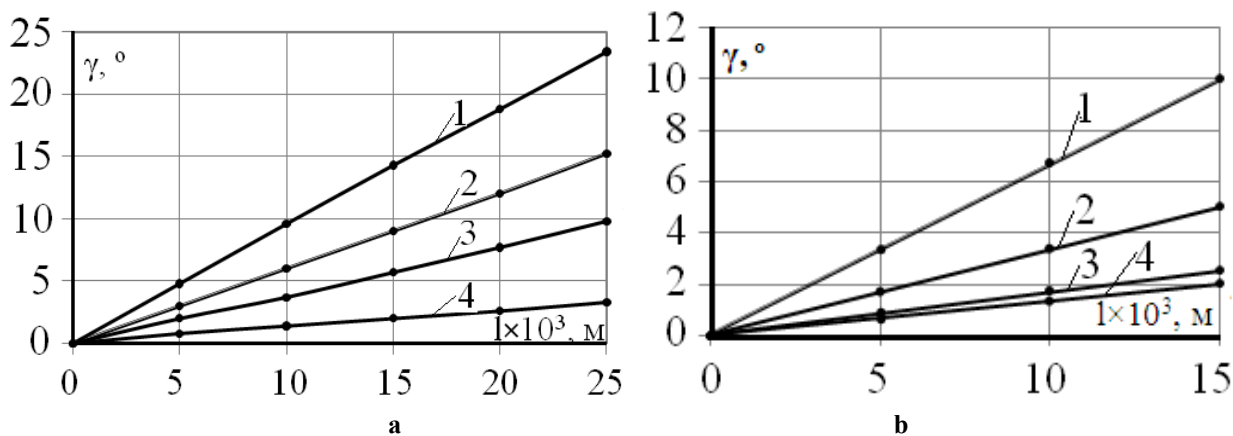


Fig. 5. The angle of rotation of plane polarized light (γ) along the light beam (l) at different concentrations (1 – 100% 2 – 50% 3 – 25% 4 – 10%) of the liquid phase of muscle tissue silver carp: a – frost free; b – after re-freezing.

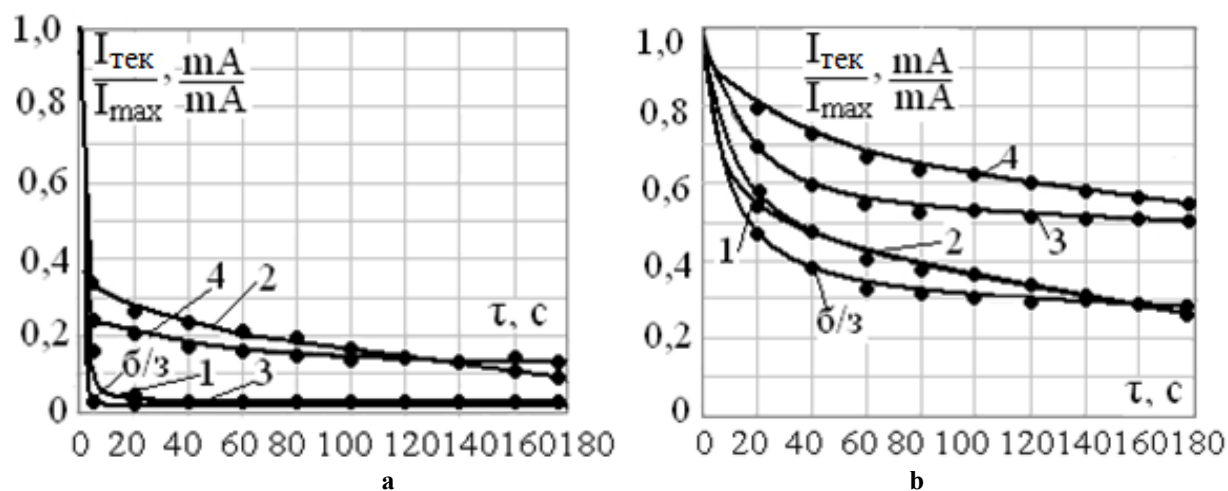


Fig. 6. Kinetics current strength (relative units) in the samples at $U = \text{const} = 0,1 \text{ V}$: n/f – without freezing; 1, 2, 3, 4 – the number of cycles of freezing and centrifugation;
a – control of tomato; **b** – tomato test sample

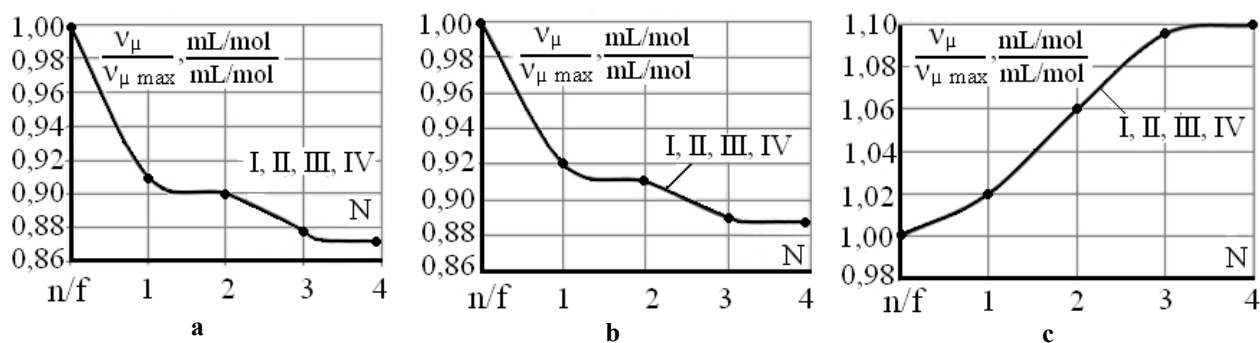


Fig. 7. The partial molar volume of water (relative units) in the samples of liquid phases tomato vegetables where:
 n/f – without freezing; N – number of cycles of freezing and centrifugation:
a – yellow sweet pepper test sample, **b** – red sweet pepper test sample, **c** – control of sweet pepper;
 I – $\tau = 0 \text{ c}$; II – $\tau = 30 \cdot 60^{-1} \text{ c}$; III – $\tau = 60 \cdot 60^{-1} \text{ c}$; IV – $\tau = 90 \cdot 60^{-1} \text{ c}$