

THE PERSPECTIVE OF DEVELOPMENT OF PROPHYLACTIC ENZYMATIC MEAT PRODUCTS

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Introduction. Nowadays the largest number of processed collagen raw material used for the production of food products, and less directed to the production of meat products. At present, we developed and thoroughly studied the various ways bio modification of raw materials that achieve the optimal possible properties of the finished product. The most promising and underexplored method is the enzymatic treatment. Enzymatic processes involve materials handling processing enzyme preparations and microorganism's ferments. Fermented foods - improved animal products that are based on waste products of microorganisms. Currently on the market range of fermented foods is limited, but their number is constantly increasing. These include a variety of sausages, pates, beverages based on milk serum.

Results and discussion. Fermented meat products are a delicacy, which to the probiotic properties of the dominant in the finished product is recommended for use in children and special diet. The need for such products is significantly. The longer the food is exposed to the fermentation process, the better and easier to digest its components. Fermentation is used for preserving food and just for a healthy diet. Furthermore, fermented foods are good for the intestinal microflora and replenish the amount of enzymes in the human body. The advantage of these products is also increasing intestinal microflora as well as water binding ability. During reproduction of microorganisms, yeasts belonging to the vitamin content and increased digestibility of the nutritional components: protein, fat and carbohydrates. Fermented foods are a source of beneficial bacteria - probiotics natural and rich in enzymes, vitamins and amino acids. The same advantage is to obtain a food increased shelf life. The products have been subjected to a fermentation process have sensory characteristics - smell and taste. Nowadays range of enzyme meat products on the Ukrainian market is very small and presented foods low calorie (with a small amount of animal fats), products for preventive nutrition of patients with anemia (a source of iron components - pork liver) and products for children with β -carotene, vitamins - ascorbic acid, thiamin, riboflavin, retinol, tocopherol, calcium and minerals. Particular attention is paid to the development of specialty sausages for preschool and school feeding adapted to the physiological needs of the child.

Conclusion. Therefore, at the Department of Biotechnology of the National Pharmaceutical University work on the development of composition and technology of fermented products for preventive nutrition-based animal feed is started.