

## **DEVELOPMENT OF THE COMPOSITION AND TECHNOLOGY OF THE MATSUN DAIRY DRINK**

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Matsun – is a drink of the Caucasian origin, is rich with useful sour-milk microflora which is even called "youth bacteria". It is prepared on the basis of boiled cow's, sheep, goat milk or their mixture. The production technology consists in souring of milk by means of lactic streptococci and the bacillus of Massol. At a temperature of 37C the mix is placed into a special device designed to keep heat where it should be maintained about 3-4 hours.

Useful properties of matsun. Regardless the preparation method of matsun – the drink slakes thirst and hunger what is urgent for people with active lifestyle. Using of matsun is very useful in sport, with low caloric content (about 55 Kcal in 100 g) the product is rich with digestible proteins promoting rapid growth of muscle bulk.

The sour-milk microorganisms contained in matsun promote control pathogenic microflora in intestines, what influences well to general health, and, according to some information, promotes prolongation of youth. Thanks to a special method of preparation of yogurt and properties of the ferment which is its part, the product perfectly stimulates appetite, promotes blood circulation improvement, normalizes activities of intestines and improves work of a liver and kidneys.

The purpose of this work is the reason for choice of ferment for development of technology in dairy drink matsun in vitro. For receipt of drink matsun different types of ferments are used, for example: LbS ferment of 22.11 K, 22.11 KF (Such microorganisms - *Streptococcus thermophilus*, *Lactobacillus casei* are a part of microflora of this ferment); LbS ferment 22.11 V (*Streptococcus thermophilus*, *Lactobacillus bulgaricus*, *Lactobacillus acidophilus*, *Lactobacillus casei*). In case of cultivation of lactic microorganisms for ferments the special dairy environment with active growth factors of bacteria is used. Cultivation of lactobacilli in this sphere not only allows to adapt them for the subsequent souring of milk in a production process of fermented milk products, but also increases efficiency of souring, reducing a log phase to 30 min. At the expense of its risks of development of pathogenic microflora are minimized that guarantees high degree of safety – microbiological purity of products. Using the listed ferments and dairy components, available to our region, at department of biotechnology researches on development of a compounding and technology of dairy drink matsun are conducted.