

## **RESEARCH OF FERMENTED MILK ECOPRODUCTS**

Minchenko J. A., Sidenko L. M.

Scientific supervisor: Doctor of pharmacy, prof. Strilets O. P.

National University of Pharmacy, Kharkiv, Ukraine

masted14789@gmail.com

Ecological products or organic food is food and agricultural industry, made without the use of synthetic pesticides, fertilizers, growth regulators, artificial food additives and without the use of genetically modified foods. To date, the market for organic products is rapidly growing worldwide, the use of is relevant and is gaining greater acceptance among different segments of the population. The advantages of organic food – is organic production, which ensures the traceability of every product at all stages of its production, from the field to the store shelf, healthy, the best flavor, no harmful substances. Considering consumer preferences, existing about organic products, are several of the most popular groups of products. According to the largest marketing agencies The Hartman Group about 65% of adult consumers of organic food give preference to organic fruits and vegetables, dairy products, baked goods and meat products.

The production of any organic product certification begins land (pasture). Land, pastures should be free of pesticides and chemicals. Such organic certification confirms that it has at least three years from the date of last use of agrochemicals and GMOs, and the land is no more harmful substances. After receiving the certificate of land a farm has the right to receive a certificate for the livestock. Then may initiate the preparation of dairy products. The technology of producing fermented milk products, traditional and organic food is no different. Dairy products – these are products obtained by fermenting milk, cream, buttermilk, whey, passed the compulsory heat treatment. The main feature of dairy products in the technology of fermentation. Used two ways: thermostat and reservoir. In the first case, the fermentation of milk and maturation of beverages are produced in bottles that are in the incubation chambers. In the second – fermentation, fermentation, ripening of the product occurs in a single container. The choice of method and parameters depends on the type of the resulting finished product.

The aim of this work is the comparative analysis of fermented milk, traditional and ecological products, namely yogurt 1% TM "Buttermilk" and ecoyogurt 1% Organic TM Organic Milk.

At the Department of biotechnology conducted a study on the organoleptic, microbiological and physico-chemical properties of these groups of dairy products and their comparative analysis with the aim of obtaining reliable data on the advantage of ecology organic food.