

the “Sumerian silver”, and the effectiveness of the calendula tincture was not detected. The aloe-based tonic showed a moderate antimicrobial activity in relation to this culture.

**Conclusions.** Thus, according to the results of the study of the antimicrobial activity of the lotions and the used components, it can be concluded that the aloe extract based lotion with the addition of nanoparticles of copper and silver not only positively affects the skin, moisturizes, regenerates, soothes and softly cleanses it, and also shows a pronounced antimicrobial effect. These results can be used in the development of new effective therapeutic and prophylactic agents for skin care.

## ANALIZI TA RISIK OILS OF OXID-USE PRODUCTS

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**Introduction.** The dairy industry is a branch of the food industry, which unites enterprises producing various dairy products. The industry includes enterprises producing animal oil, whole milk products, canned milk, dried milk, cheese, cheeses, ice cream, casein and other dairy products. The dairy industry of Ukraine is a large industrial industry, one of the leading in the national economy. Dairy products occupy an important place in the consumption of the population of the country. To date, in Ukraine there are about 350 milk processing enterprises. One of the largest suppliers of dairy products is the Kharkiv Dairy Plant (a branch of PJSC "Wimm-Bill-Dann Ukraine", Kharkiv). Ryazhanka is a traditional national dairy product - a drink that is obtained from cow's milk by lactic fermentation.

**Aim.** The large volume of products entering into sales results in strict criteria for evaluating its quality and safety. That is why the latest methods of researching and evaluating products on physico-chemical, microbiological, and safety indicators are being implemented and practiced. In 2008, at the enterprises of PJSC "Wimm-Bill-Dann Ukraine" the Quality and Safety Management System was established, based on the requirements of the international standard ISO 9001: 2008, and in March 2010 the certificate was issued to CMCIB for ISO 22000: 2005. In mid-2010, the Kharkiv Dairy Plant was certified for the Food Safety Management System to meet the requirements of DSTU ISO 22000: 2007, which complies with the international standard ISO 22000: 2005.

**Materials and methods.** The objects of the study were selected sour-milk products, namely, bryozhans of 2.5% of fat content: Ryazhanka TM "Romol" produced by PJSC "Wimm-Bill-Dann Ukraine", Kharkiv; Brasserie TM "Fanny" produced by "Lactalis-Ukraine", Kiev; Brasserie TM "Milky World", Poltava; briquettes of TM "Dobryana" produced by "Milkiland-Ukraine", Kyiv.

The research on the quality of various samples of ryazhenka was carried out at the Kharkiv Dairy Plant (a branch of WIMD-Doll Ukraine, Kharkiv), which operates on the principles of HACCP and ISO 22000 and the Department of Biotechnology. The main objective was to make microbiological studies of our samples and draw conclusions about compliance with modern requirements.

**Results and discussion.** According to microbiological indicators, all samples correspond to the norm at the beginning of the shelf life, but at the end of the shelf life some samples do not meet the norm: in Ryazhanka Dobryana, the growth of the bacteria of the colon gland was noted, and in the product Milkworld - a staphylococcus aureus.

**Conclusions.** The negative results obtained may indicate non-compliance with sanitary or technological requirements in the production or storage conditions of products in the trading network, which more than once confirms the need for monitoring and control of critical points and risks and the introduction into production of quality control systems.