

the function of the endocrine glands and the gastro- intestinal tract, increases the protective function of the liver, increases the glycogen stores, provides lipotropic and hypocholesterolemic action.

However, kumis is used not only for medical purposes, but also for daily usage as juices, cocktails and other drinks. It is also a therapeutic and a firming product. There are other sour-milk products made from mare's milk, which have a high demand among the population, but it's consumption is limited by the cultivation of horses in certain regions, therefore it is possible to find these non-traditional for our region beverages made with cow's milk, which is more traditional raw material for Ukraine.

Ayran is a kind of sour-milk beverage based of a katyk or variety of kefir in Turkic, North Caucasian, South Caucasian and Balkan peoples. In different languages and different peoples, the cooking technology is slightly different, but the common thing is that it is a milk product derived with lactic acid bacteria. At the same time in settled peoples, it is liquid and well quenches thirst, and in nomadic ones – thick as liquid sour cream, which is very convenient for storage and transportation. Traditional ayran is made from cow's milk with the addition of water and salt. Instead of a cow's could be used goat's, sheep's and mare's milk. It made with leaven of lactobacillus and thermopile streptococcus. As a primary leaven newborn calf's abomasums is used. For this purpose, the abomasum had salted and dried. After obtaining ayran it is possible to use as a ferment already ready ayran.

Tan is a sour milk drink made with cow's, goat's, mare's milk with the leaven contains yeast, lactobacillus and thermopile streptococcus, as well as with the addition of salted water. It is widespread in the Transcaucasia, where it has traditionally been prepared from matsun.

Functional dairy products, which are non-traditional for our region, are becoming more and more popular in the Ukrainian market. Due to their therapeutic and prophylactic properties, these products have a great demand from the population.

Conclusion. The production of kumis, tan and ayran by traditional recipes is limited by horses breeding regions, so replacing the mare's milk by cow's milk, which is more affordable raw material for our region, with addition of various enrichment components, is used as a basis for the production of functional beverages.

BIO BREAD – A MODERN FORM OF BREAD FUNCTIONAL PURPOSE

Kazanceva M.M., Korniyenko D.Y., Strelnikov L.S.

Scientific supervisor: assoc. prof. Dvinskykh N.V.

National University of Pharmacy, Kharkiv, Ukraine

mmkazanceva@ukr.net

Introduction. Food fortification is a widely used and effective mechanism for correcting the population's nutrition. According to Ukrainian and foreign scientists, the development of the functional food industry is the most promising direction in the food industry at the present time. The improvement of nutrition and health of the population depends on its implementation.

Aim. The aim of the study is to characterize of bio bread as new product with functional properties.

Materials and methods. We used the descriptive research method: literary and Internet sources that are freely available were analyzed.

Results and discussion. One of the main products in the diet of Ukrainians is bread. Bread is the main source of substances that support the adequate functioning of the nervous system, as well as dietary fiber, vegetable protein. Moreover, the varieties of bread are very different, why strongly depends on their nutritional and health value.

Enriched bread includes, for example, bread with bran or whole wheat flour. In this bread, in addition to starch, there are also grain shells, which are rich in vital for the human body b vitamins, A and E. Carbohydrates from such breads are absorbed much more slowly, which does not cause sudden spikes in glucose, which will either be disposed of too quickly, or deposited in the form of fat reserves. Modern food industry produces functional varieties of bread to solve some problems with the organization of food. Thus, bread without salt is intended for people with kidney disease or others that require the

rejection of sodium chloride. There is also bread without protein or vice versa-protein bread. They are designed for people with special nutrition needs.

Among the enrich varieties of bread that you find most beneficial to the body "bio-bread ". This is a relatively recent novelty. Bread from different varieties of flour without the addition of yeast, baking powder, etc. is cooked only with natural starter cultures.

Particular attention is paid to yeast-free bread, due to the belief that thermophilic yeast fungi adversely affect the digestive system, can cause dysbacteriosis, food allergies and other negative consequences. Experts believe that it is irrational from a technological point of view to completely abandon yeast, but it is possible to reduce their number. The problem can be solved if you speed up the process of natural maturation of the dough by adding a number of products that promote fermentation. These are dairy products rich in lactobacilli and amino acids. In this case, lactobacilli contribute to the accumulation of lactic acid in the test, and amino acids accelerate the fermentation process. The uniqueness of this technology lies in the fact that this bread is virtually no residual starch and yeast cells.

Used natural hop rye or sourdough, kvass wort concentrate, malt extracts and concentrates, of enzymatic hydrolysates derived from wheat or corn flour and starch, fruit and vegetable powders and non-traditional plant raw materials (apple pomace, seeds and seed nests, beet powder, nettle leaves, etc.), beet molasses, etc.

In this case, baking powder or food additives never added; do not used preservatives; among additives can only been sugar or salt. So bio-bread is more useful and healthy product than fully yeast variant. It is more complete and can be used for healthy, preventive and therapeutic nutrition.

The study of the properties of functional products, in particular bakery, and their range is necessary for the formation of a proper diet. However, in the Ukrainian market functional bread is presented in the amount of about 1%. The reason for this situation is that it is unprofitable for producers to establish the production of functional bread, since the production of such types of bread is more expensive, as well as in the absence of subsidies or a state program to support and develop the production of such types of bread.

Conclusion. Thus, the viability and prospects of consumption of bio-bread was determined and therefore need to expand the range and production of bread and bakery products functional purpose of domestic enterprises to implement the principles of a healthy lifestyle among the population of Ukraine.

PROSPECTS FOR THE MILD MEANS' USAGE IN THE PROSTATIC GLAND INFLAMMATORY PROCESSES' THERAPY

Kis O.M., Strilets O.P., Strelnikov L.S.

Scientific supervisor: assoc. prof. Kustova S.P.

National University of Pharmacy, Kharkiv, Ukraine

kisaleksey2015@gmail.com

Introduction. Prostatic gland or prostate is the so-called «second heart of a man.» Such diseases are the most commonly encountered among men's health problems. All the prostate illnesses are considered in three directions – inflamematory diseases (prostatitis), prostate diseases associated with age-related changes in the male's body (prostate adenoma), and malignant neoplasms in this body organ (prostate cancer).

Prostatitis is the prostate gland inflammation, triggered by pathogenic microorganisms, against the background of certain factors, such as hypothermia, a decrease in the body barrier functions, the presence of a permanent infection focal point.

Treatment of the prostate gland pathologies is considered to be a hot button. Therapy of its failure provides for conservative treatment and surgery, as may be required. Drug regimens include antimicrobial agents (penicillins, tetracyclines, fluoroquinolones (Norfloxacin, Levofloxacin), alpha-blockers (Cardura, Hitrino, Dalfast), 5-alpha reductase inhibitors (Proscar and Avotard), phyto- /organ remedies (Adenoprost, Prostamol Uno, lingonberry, birch, Kalanchoe, ginger, sweet and dandelion), nonsteroidal agents with both anti-inflammatory and antispasmodic action (Baclofen, Sirdaluda, Mydocalm) and hormones (Flutamil, Androkur).