

Most of antifungals have limited potential as systemic agents due to issues of toxicity, adverse effects or restricted bioavailability. Therefore, there is an increasing need to study on anti-fungal drug activity against clinically isolated strains of oral *Candida* species.

Aim. The present study was undertaken to evaluate the anti-fungal activity of amphotericin B, fungizone, fluconazole, miconazole, itraconazole, and against clinically isolated *Candida* strains from oral candidiasis patients.

Materials and methods. The study includes 4 strains of *Candida* isolated from patients. The *Candida* species were identified by microbiological methods and biochemical tests. The minimum inhibitory concentration (MIC) of each drug against each *Candida* species was determined.

Results and discussion. Of the 10 participants (5 males and 5 females). The *Candida* species isolated were *Candida albicans* (81%), *Candida glabrata* (9% strains), *Candida tropicalis* (7%) and *Candida krusei* (3%). Amphotericin B and fungizone had low MIC values against all species of *Candida* and a low incidence of resistance development. In some species of *Candida*, fluconazole and itraconazole showed high MICs, but miconazole had a low MIC value. itraconazole, miconazole, and itraconazole prescribed to OC patients were effective against OC with respect to alleviation of OC symptoms.

Conclusions. MIC values of anti-fungal drugs against *Candida* strains isolated from OC patients were obtained and the 3 anti-fungal drugs given to OC patients were found to be effective against OC in spite of differences in their MIC values and in the number of resistant strains (or strains with a high MIC value).

FORMING THE QUALITY OF THE HONEYWINE THROUGH REPLACEMENT THE PART OF HONEY IN THE RECIPE WITH SUGAR

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Introduction. To maintain the normal life of the human body, it is physical and mental balance, it is necessary to receive food all the necessary nutrients. Drinks have an important role in solving this problem. Non-alcoholic and low-alcohol drinks are popular among the national consumer, in this regard; the use of useful natural raw materials of high quality plays an important role in solving the problem of the development of enriched food. Honeywine is an example of functional low-alcohol beverages obtained by fermentation of hydrocarbons. As a result of the vital activity of microorganisms in the fermentation process, the drink is enriched with amino acids, vitamins, organic acids, acquires general strengthening and therapeutic and preventive properties. Since honeywine is a product of natural fermentation, its characteristic feature is light saturation with carbon dioxide. Drinks obtained using honey, have good organoleptic properties, perfectly quench your thirst, normalize metabolism in the body. Due to its useful properties, honey is widely used in the production of non-alcoholic and alcoholic beverages with preventive properties.

Aim. Formation of the quality of honeywine when replacing part of the honey with sugar for further production in production.

Materials and methods. The study used general, general scientific research methods. Organoleptic parameters were determined in accordance with the mandatory requirements of normative documents. The volume concentration of alcohol in honeywine was determined by hydrometric method using a hydrometer. The mass concentration of sugars was determined by direct titration.

Results and discussion. To identify the impact of the use of sugar in the formulation on organoleptic and physico-chemical indicators of honey quality, the goal was set to determine the quality of beverages prepared from different formulations: Sample 1- honeywine, prepared according to the recipe: 1 liter of water-150 g polyphlore field's honey, 0.5 g yeast, 1.5 g of citric acid;

Sample 2 – honeywine, prepared with the same recipe by replacing honey with sugar in the ratio 2:1 (100 g honey + 50 g of sugar). The analysis of the data presented in figure 1 showed that the replacement of the honey with sugar in the formulation of honeywine did not have a negative impact on

the organoleptic characteristics of the drink, expert estimates of the drink samples are quite close. The results of the comparative tasting showed that the average expert score of the first sample of honeywine was 4.7, the second-4.8. In addition, it was noted that the second sample was more transparent, had a pleasant sweet taste without losing the characteristic honey flavor characteristic of drinks prepared with honey. During the analysis of physical and chemical parameters of the studied samples of the drink, it was found that in the second sample, as a result of replacing part of the honey with sugar, the content of ethyl alcohol (3.5% vol. against 3.1% vol.) and sugar content (10.2% vs. 9%). Thus, there were no significant differences in physical and chemical parameters of the obtained beverage samples, which allows us to recommend the recipe developed during the research for the production of honeywine.

Conclusion. In the course of research, the analysis of the range and structure of the market of low-alcohol beverages based on honey, justified the prospects of their production and implementation. The recipe of honeywine developed by us with replacement of part of expensive raw materials (bee honey contains sugar only natural components of domestic production that does it attractive for use in production. Based on a comprehensive analysis of the results found that the proposed replacement did not have a negative impact on the formation of organoleptic and physico-chemical indicators of quality of honeywine. Ready honeywine has a harmonious bouquet and taste, light color, prepared with natural fermentation, without the use of preservatives and dyes, has a low saturation of ethyl alcohol, retains the beneficial properties of natural bee honey.

ANALYSIS OF THE BIO-CHEES'S MARKET OF UKRAINE

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Introduction. Bio-chees is a milk bio-product, enriched with probiotics and prebiotics. The human's microflora has an important role in maintaining health so it is very important for children.

Aim. Conduct market research to obtain an information about the main characteristics of the goods – required consumers bio-chees.

Materials and methods. Have been selected the following research objects:

- Bio-chees classic TM (trade mark) «Tyoma» 5%;
- Bio-chees with pear's taste TM «Agusha» 4.5%.

At the same time, information from many sources on the volumes of production and consumption of biosources, analysis of the level of competition and pricing policy was analyzed. They also conducted an organoleptic assessment of the appearance, color, consistency, smell and taste.

Results and discussion.

Organoleptic assessment:

- Bio-chees classic TM «Tyoma» 5%: appearance and consistency – homogeneous mass of soft, thick consistency; taste and smell – pure sour milk, sweetish; color – white with a creamy shade, uniform throughout the mass;
- Bio-chees with pear's taste TM «Agusha» 4.5%: in appearance and consistency – homogeneous tender mass, liquid consistency; taste and smell – pure sour milk with light flavor and smell of pears, more pronounced taste; color – white with a creamy shade, uniform throughout the mass.

Consumption of bio-chees throughout the country is quite large, so the volumes of production are very large. The price of the bio-chees classic TM «Tyoma» 5% for 100 grams is 12.91 UAH, and the bio-chees with pear's taste TM «Agusha» 4.5% for 100 grams is 12.18.

Conclusion. A review of the bio-chees products in Ukraine was made by the leading companies based on volumes sold for a certain period of production. There is an increase in production of bio-chees for baby feeding, consumption is not inferior to other sour-milk products. Prices are more than approachable.