

BEER QUALITY CONTROL

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Beer has been a valuable biotech products for a long time, the third most popular in the world and the most popular alcoholic drinks. The main objective is to get beer manufacturers of quality products. Beer can be brewed for the wrong technology, with the addition of stale components, dirty water and does not even meet the standards of quality. Quality of the beer, which took control of the laboratory, is generally defined organoleptic characteristics at the time of tasting. Organoleptic properties include: color, flavor, foam, head retention, clarity and taste. All components that are used in brewing, directly or indirectly affect the organoleptic properties. Transparency, color, flavor, hop bitterness, flavor and foaming determine tasting to 25 point scale. The color of each kind of beer must be constant. It depends on the chemical composition of malt, hops and water, as well as the mode of preparation of wort and beer. Microorganisms in beer can cause abnormal smell. Beer made from malt with low aromatic content, has inferior flavor and color. The taste and aroma of beer affect the quality of malt, the amount and method of problem hops, water hardness, the race of the yeast fermentation conditions, the duration of exposure in the basement of the camp, and other factors. Important for the taste of beer is good saturation with carbon dioxide. This gives it a refreshing taste.

Microbiological monitoring is an essential area of work to evaluate the quality of raw materials, semi-finished and finished products in breweries. It is performed at all stages of the process and includes objects are most important and sensitive in biological terms. The most important microbiological indicators are common bacterial contamination and the presence of coliform bacteria. Finished beer is tested for biological stability, as well as determine the overall bacterial contamination and the presence of coliform bacteria. Biological resistance of each beer characterized by a time during which there is no development in it microflora. After the determination of the resistance microscopy performed by defining major groups of microorganisms that cause changes in the wort. In must also determine the total bacterial contamination of the contents of acid-forming microorganisms. The aim of our work was to study the domestic and foreign methods of determination of each indicator, and a comparison of the organoleptic and microbiological parameters of different beers, both domestic and foreign production. Studies have shown compliance with the majority of beers, both domestic and foreign production indicators of quality control of the product.