

## AUXILIARY SUBSTANCES WHEN PRODUCING SYRUPS

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Syrups are the most convenient liquid dosage form for internal use, as in children, still in adults.

Such popularity of syrups explains in addition biopharmaceutical aspects related to the regularity and absorption speed medicinal substances, their distribution and excretion, exception pain when taking drugs, metering accuracy.

Traditional syrup is a concentrated solutions of sugar, to which you have added the appropriate medications and flavors. They are cooked of the highest purification, pure sugar, containing not less than 99.9% sucrose in recalculation to dry substance and not more than 0.4% of water. Depending on the composition of the syrup are divided into taste and medicinal. Part syrups consists of the following groups of auxiliary substances: fillers, sweeteners, preservatives, dyes, stabilizers, regulators pH. In modern pharmaceutical industry as the underlying auxiliary substances apply Compri Sugar® is white granules with a good bulk properties; differs in composition (pure sucrose, or mixed with other auxiliary substances, composition, particle size bulk density.

If you want to minimize the fluidity of solutions consisting of syrups enter the regulators of viscosity. These include: agar, L(+) Tartaric acid; DL - malic acid EMPROVE ® water-soluble starch. And it is also used polyvinyl alcohol, which has a large surface tension, thickening and lubricating properties. In the process of coregents is possible to highlight the following directions: correction of undesirable odour; the correction of taste; giving the medicine attractive appearance.

As correction of taste currently proposed various substances. The maximum effect is observed at the integrated use of syrups with flavoring substances, which in themselves give a feeling of bitterness (orange, cherry, cacao). To fix the bitter taste widely used flavors of apricot, mint, honey, cherry, chocolate, cacao, cinnamon or a combination of orange with raspberries. For sour substances used lemon and orange syrups. In the capacity of coregents, currently offered sugar, raspberry, cherry, orange syrup, sweeteners - saccharose, lactose, fructose, sorbitol, mannitol, sodium saccharin, polysaccharides vegetable origin. The most promising are sorbitol and mannitol - substitutes sucrose, forming a viscous solutions, they also stabilize many drugs that bind metals, prevent the decomposition of active substances, permit thermal sterilization of the finished product. Widely used combination of sucrose, glucose, fructose with sorbitol, mannitol. Just to correct taste use a variety of high-molecular compounds, these include agar, alginates, methylcellulose, pectin. As auxiliary substances, apply vegetable polysaccharides such as shaper, thickeners, correction of taste, stabilizers.

Thus, on the basis of the analysis of literature data we can conclude that rational selection of auxiliary substances required for the development of composition and technology of liquid medicinal forms as syrup. Development of technological process will allow to increase productivity and to achieve maximum therapeutic effect.