

THE STUDY OF INFLUENCE OF BIOACTIVE SUBSTANCES ON PHYSIOLOGICAL ACTIVITY OF YEASTS

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Introduction. Yeast is related to the minute organisms which widespread use in the biotechnology to get receive product metabolism and biomass. The most widespread variety yeast is *Saccharomyces cerevisie*. Yeast the most widespread in food industry. Their important function in the bread making decondensation dough as a results in fermentation of sugar flour and maltose which formed from amylum with singling out alcohol and carbon dioxide. In viniculture - in fermentation fructose and glucose grapes juice with the formation of ethyl alcohol.

Results and discussion. At the medicine sphere they use in the restorative, antiallergenic preparation, dietary supplement. So the wideness of the application and useful characteristics yeast determine constant research their process of metabolism and find components which could increase their physiological activity. In the capacity of substrate the main components for the yeast is glucose and fructose, their breakdown realize glycolytic way. And other components could fermentation such as: hexoze and oligosaccharides. Very rare variety of yeast fermentate lactose and melibiose. And they can fermentate polysaccharides, which consist of hexose rests. Metabolism yeast can make by breathing and fermentation. The arrangement of these process at the primery stage are similar. They continue from the line of the medium stages, and then at the certain stage they device and follow to the final product. During the breathing carbon dioxide and water are the final products, and the fermentation ethyl alcohol and carbon dioxide are too. Many kinds of yeast can change from the barmy process to the respiratory process and backward according to the conditions: together this the oxygen fermentation inhibition and yeast stat to breath, without oxygen start the process of alcoholic fermentation. The growth factors are the complementary matters, which influence to the growth yeast. They are vitamins, amino acides, purine, pyrimidines which are parts of nucleic acids and proteins and consist coenzyme. Composition of coenzyme yeast consist from vitamins group B and lipoic acid, pantothenic acid, biotin, inositol, folic acid, retinol, tocopherol. At the morden biotechnologies they are used as subsidiary dietary supplements, which stimulate the process of metabolism. Chlorella and spirulina often are used for enrichment of food production. The enteroduction of elements make a good results to the yeast, improve accretion biomass, microbiological index, that influence to the barmy process.

Conclusion. So, the search biology activity things are important and could make better physiological activity yeast.