

PROBLEM ASPECTS OF THE NEW TECHNOLOGIES OPHTHALMIC DRUGS

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Introduction. The current level of production of ophthalmic drugs allows for the presence in their composition of certain biologically active substances directional, and in calibrated quantity.

They naturally included in the chemical processes occurring in the body. Thus, the immune system identifies them as "friendly" and passes in its area of responsibility, such as the respiratory tract mucous membranes allows them to stimulate phagocyte function, which are necessary to combat such as respiratory infection. In the aspect of the above, in our opinion, it is interesting raw materials bee products, their standardized biologically active substances and drugs based on them.

Results and discussion. Analyzing the foregoing we carried out a robot to create ophthalmic drugs to the application of new technologies on the basis of a new domestic natural resources - propolis - bee products.

In addressing this issue, we use environmentally friendly technology, it is very economical and easy to implement. The day of the propolis obtained 10 kg and 200 liters of an aqueous solution purified by ion resins and propolis mechanical impurities, which is stored under normal conditions at room temperature for 4-6 months. The solution can be lyophilized to a powder with the extension of shelf life of up to 1.5 years, which has a broad spectrum of biological activity (wound-healing, regenerative, capillary firming, antimicrobial, antiviral, anti-inflammatory, etc.) and in addition it can be widely applied as an antioxidant in pharmaceutical and a preservative in food technology.

Currently, the solution proposed propolis powder and used for preparation of eye drops "propolis" as a medicament for the treatment of conjunctivitis, herpes and other visual organ lesions.

Conclusions. We hope as well that the use of antimicrobial, antiviral, germicidal solution in the food industry to improve the quality and extend the shelf life of beverages and others food.