

IMPORTANCE OF USING DAIRY PRODUCTS AND INCREASE THEIR RANGE BY PRODUCTION OF NEW – KUMYS, TAN, MATZOON

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Dairy productions are enough used in the population, because it contains beneficial lactic acid bacteria. Recently, these products are becoming more popular because they have diabetic and treatment-preventive properties; they well assimilate by the organism and have a pleasant taste and aroma.

Subject of dairy products is now urgent and widespread, because they can normalize intestinal microflora and metabolism, can strengthen immunity, improve digestion, and be able to remove toxic substances from the organism. In addition, lactic acid bacteria can produce vitamins such as B1, B2, C, and antibiotics which inhibit growth and development of pathogenic bacteria. Dairy products are recommended to use for dysbiosis, constipation, heavy metal poisoning and are used for treatment with antibiotics.

In Ukraine, dairy products are widely used; it's used as by children as by adults, so study the expansion of the range and development alternative methods of production are an important step. As the products are demanded in the consumer market not only in Ukraine but also in the whole world, manufacturers constantly expand the range of dairy products. For example, for producing is used not only natural cow's milk also sheep's and mare's milk.

Therefore kumys, tan and matzoon are very popular today. These milk drinks are similar. It has such useful properties: to improve and increase the appetite, to normalize the intestine work, to accelerate digestion, to tone the body, to reduce the level of cholesterol and sugar, to protect from possible formations of kidney stones, to lower weight, to protect from cardio-vascular diseases. For making these productions are used leaven with combined or bioactive natural microorganisms of different seasonings and various spices. Kumys, tan, matzoon are used in diabetic nutrition and to support normal life activity. These dairy products can purify and rejuvenate the organism.

So, fermented milk products have a lot of useful properties which have positive influence on the body and life activity; available to the public; not need specific condition for cultivation and production; are common on food markets in Ukraine and in the world.

Therefore, the Department of Biotechnology develops new varieties of fermented milk products with treatment and preventive properties.