

Conclusions. 1,3,4-thiadiazoles derivatives are promising for Gram-positive microorganisms, and Gram-negative microorganisms proved to be resistant to them. The 1,3,4-oxadiazoles derivatives researches are continuing in order to select the optimal solvent.

RESEARCH OF THE EFFECTIVENESS OF DEVELOPED PRODUCTS FOR FUNCTIONAL PROFILACTIC TREATMENT

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Introduction. Deserved popularity is the use of millions of people from different countries of the world, sour-milk drinks, squashed by various types of lactic acid bacteria. The benefits of sour-milk products today are known to every person who leads a healthy lifestyle. Growing consumer interest in sour-milk products is due to their positive impact on the human body. Thus, to date, the production of functional sour-milk drinks with a pronounced therapeutic and prophylactic effect on the basis of the raw materials available to our region is relevant.

Purpose. The purpose of this scientific work was to investigate the indicators of quality and effectiveness, indicating the potential therapeutic and prophylactic properties of developed functional dairy products.

Materials and methods of research. The effectiveness of developed functional dairy products, which will provide a potential therapeutic and prophylactic effect, namely: qualitative and quantitative composition of microflora of products, antimicrobial and adhesive properties, acid formation. Laboratory samples of functional sour milk drinks made according to previously developed composition and technology: yogurts enriched with extract of stevia and hipster syrup, non-traditional sour-milk drinks kumys, tan, ayran, probiotic sour-milk drinks based on cow's milk and goat's milk and commercially available yeast preparations; industrial samples of dairy products that are available on the domestic market and are subject to comparison.

Results. The main tendencies of the market development of functional sour-milk products are selected, promising for the production of KMP: enriched yoghurts, non-traditional sour-milk drinks kumys, tan, ayran, probiotic sour-milk drinks and industrial samples of beverages available on the Ukrainian market. The composition and technology of these products are developed, laboratory samples are made. The basic indicators of quality and efficiency of the offered products, namely qualitative and quantitative composition, antimicrobial and adhesive properties, acid formation, are determined. All developed products have a high level of properties, which allows them to be recommended as effective therapeutic and prophylactic means. Also, the composition and technology of production of functional dairy products have been developed, their efficiency as a therapeutic and prophylactic means has been proved, which allows recommending their manufacturing in the scale of industrial production in order to provide the population with effective immunostimulatory, probiotic, anti-infectious agents.

Conclusion. For the first time on the basis of the complex of research the theoretical and experimental basis of the composition and developed the technology of manufacturing functional dairy products: yogurts, enriched with extract of stevia and hipster syrup, non-traditional sour-milk drinks of kumys, tan, ayran, probiotic sour milk drinks based on cow's and goat's milk and commercially available fermentation drugs and their effectiveness as a therapeutic and prophylactic means (at dysbiotic disorders, infectious diseases, a hundred in immunodeficiency).