misunderstandings. In accordance with the established sanitary standards, medical products that are repeatedly used during manipulations in dentistry must be processed according to the following algorithm: disinfection; pre-sterilization cleaning; sterilization; further storage under conditions that do not allow secondary contamination with microorganisms. Medical devices intended for single use must be disinfected and disposed of after use. They are not allowed to be reused.

Non-sterile dental tools may be subjected to corrosion under adverse storage conditions. To prevent corrosion, tools must be stored in a dry and dust-free environment. Significant temperature changes should be avoided to prevent the formation of moisture (condensate) on non-sterile instruments. In direct contact with non-sterile instruments, chemical substances can destroy the metal or emit corrosive fumes, so such instruments should not be stored with chemical substances. Proper storage is ensured by placing non-sterile instruments in appropriate systems (trays). Such storage prevents mutual damage of tools and reduces risk of injuries; a clearly structured system allows you to quickly select the necessary tools; closed storage systems provide additional protection against harmful microorganisms.

Conclusions. Sterile and non-sterile dental tools should be stored separately. Non-sterile metal products should be stored in a clean, dry room; their shelf life is not limited. Correctly chosen place, which should be dry and inaccessible to dust, to prevent corrosion, combined with a stable temperature are the main conditions for storing sterile dental instruments in special cabinets for six months.

COMMODITY ANALYSIS OF BEEKEEPING PRODUCTS

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Background. Like any food product bee honey is characterized by organoleptic and physicochemical quality. In addition, determine the safety of honey - toxicity, pesticides, antibiotics, radionuclides. Organoleptic quality indicators are specified in DSTU 4497: 2005 "Natural honey. Technical requirements". Under the condition of their control the color, taste, aroma, consistency, crystallization, signs of fermentation of the product and mechanical impurities in it are determined. However, the listed characteristics of indicators are too generalized and little understood by the

average consumer and therefore, to determine natural honey only by organoleptic parameters is quite difficult and not always possible even for professionals.

The aim of this work is determination of extended organoleptic characteristics of monofloral kinds of honey collected in different regions of Ukraine during 2020.

Results and discussion. During January 2021 were collected a samples of monofloral honey of 5 regions of Ukraine. Organoleptic indexes of the samples were determined, results are given in the table 1.

Table 1. Results of organoleptic analysis of monofloral honey samples

Region of Ukraine	Kind of honey	Color	Taste	Aroma	Crystallization and consistency	Mechanical admixes
Kharkov	Sunflower honey	Bright yellow colour	Its taste is lightly oily thanks to amynoacids it contains, but very rich and sweet.	Moderate aroma	Moderate dense Fine grains	Absent
Lugansk region	Linden honey	Light color	The honey's taste is relatively mild. It's extremely sweet,	Strong and very distinctive aroma	Moderate dense Fine grains	Absent
Poltava region	Thyme honey.	Color of Thyme honey is light amber to amber when liquid, beige to brown when it is crystallized.	The taste is persistent, lingering in the mouth.	It is a very strong, intensely aromatic honey with resinous, herbal, savory flavors	Crystallizes spontaneously in a short time into medium or fine grains.	Absent
Nikolayev region	Sophora honey	Light amber honey	The honey's taste is relatively mild.	Nice specific flavor	Soft, oily consistency	Absent

Kirovograd region	Milk Thistle Honey	color ranges from pale yellow to deep amber	The taste is fairly mild, sweet flavor, slightly bitter with an astringent aftertaste.	It has a fresh floral aroma and slightly woody or mossy.	It can be quite thick and dense. It crystallizes with medium large, sandy crystals, often unevenly in light spots or lines.	Absent
Cherkasy region	Coriander honey.	The color is normal - golden brown.	Sweet herbal taste with a pronounced caramel aftertaste	It has a specific spicy aroma	Crystallized coriander honey has a pronounced coarse-grained structure.	Absent

Conclusion. Were determined extended organoleptical characteristics of monofloral honey collected in different regions of Ukraine in 2020 year.