

Brettanomyces starter culture can be cultured using the same propagation methods as ale yeast, but each stage of growth takes longer. The introduction and distribution of *Brettanomyces* in the beer bed will take longer than for most yeast because *Brettanomyces* cells are smaller and do not flocculate well.

Conclusions. Based on the analysis of scientific literature data, it was revealed that the potential for the use of *Brettanomyces* yeast in brewing is very high and often surpasses *S. cerevisiae*. Especially in specific conditions - with low nitrogen nutrition, low pH and high ethanol levels, as well as in conditions of limited carbohydrates and oxygen.

ADVANTAGES OF GELS USING IN DENTAL PRACTICE

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Introduction. In modern dental practice, the issue of creating new effective drugs for the treatment of periodontal diseases, stopping of dental bleeding, teeth whitening and local impairment of the maxillofacial area remains open. However, not only the selection of the correct API (active pharmaceutical ingredients) affects the outcome of the treatment of the above mentioned pathologies, but also the selection of the correct dosage form.

Materials and methods. Literature review and in-depth interview. Study of gels most commonly used by practicing dentists and consideration of the benefits of gels over the other dosage forms.

Results and discussion. The gel is a soft dosage form for topical application, which is a mono-, two- or multiphase dispersion system with a liquid dispersed medium, the rheological properties of which are stipulated by the presence of gelling agents in relatively small concentrations.

Dental associates actively use Metrogil denta (an antimicrobial drug for the treatment and prevention of infectious-inflammatory diseases of the oral cavity), Holisal (a drug shows anti-inflammatory, analgesic and antiseptic effects), in order to treat and prevent inflammatory diseases of the oral cavity Paragel is used. To stop dental bleeding, hemostatic gels based on iron sulfate, aluminum sulfate and aluminium oxide are used. The representatives belonging to this group are Hemalat Forte, Alumogel, Alumogel Forte, Viscostat. For the purpose of local anesthesia, Jen-Relif is used - an application gel anesthetic based on benzocaine Gels are actively used both during teeth whitening and as whitener itself, and as a protective coating for ash during this process. The representatives belonging to this group are Arde Lumine, Blich Smile Automix, Opalescens, Peroxidam. Also, gels took their place in the pediatric practice of the dental profile. Dentol Baby, Calgel, Camistad Baby, Dentinale Nature are used when cutting teeth in the youngest patients.

Gels at the same level with varnish are the main dosage forms for the treatment of dental hyperesthesia.

The advantages of gels as a dosage form in dental practice include:

- prolongation of the action of API (relatively slow salivation allows maintaining the optimal concentration of the active agent);
- closer contact with the surface of teeth facilitates prolonged penetration of active substances into them;
- convenience in application;
- gels have the ability to linger on teeth;

- effective dosage form when used as applications.

Conclusions. The literature was examined and interviewed by dental associates on the usage of a dosage form of gel in dental practice. Advantages of gel as a dosage form for treatment and prevention of diseases of oral cavity are given.

YOGURT: BENEFITS AND HARMS OF PROBIOTIC FERMENTATION DRINK

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Introduction. Milk yogurt can be made from goat's or sheep's milk, but traditional cow's milk is still the most popular. In addition, yogurt is the most consumed fermented dairy product in developed countries today.

Aim. Analyze milk yogurt as a probiotic drink and characterize the positive and negative aspects of its consumption. Consider the technological features of yogurt production.

Materials and methods descriptive research method, literature and internet sources that are publicly available were used.

Results and discussion. Yogurt has long been prized for its creamy texture and many uses. In those days, fresh milk was often stored in the dried stomachs of animals, where beneficial bacteria, along with the climate, contributed to fermentation. However, today this process is very different. Milk is heated to the point where existing bacteria are destroyed - a process known as pasteurization. A culture of live bacteria is introduced, and the milk is allowed to ferment for several hours until it becomes thick, rich and sour.

Main equipment for yogurt production:

- containers of different volumes, consisting of two layers, are made of stainless steel;
- cream separation machine;
- device for normalization by fat content;
- homogenizing device;
- pasteurization and cooling unit;
- cooler with running liquid;
- closed fermentation tanks with mixing elements;
- refrigeration unit.

The industry has recently often used innovative equipment. Yogurt machines allow you to ferment and ferment milk in a safe way. The fermentation process is extremely sensitive to external factors and requires strict compliance of specialists with each parameter. Therefore, it is necessary to carefully approach the choice of devices. All types of fermentation equipment are somewhat similar to each other. In them, the container is made only of stainless steel. The structure is equipped with a milk supply module, a heat exchanger, a sterile air filter and elements for mixing the mixture. Sensors and meters monitor the filling level, temperature regime, if necessary – acidity, etc.all this information is sent to the central unit and recorded. The technologist sees all the data on the display.

The properties of yoghurts were analyzed in a study published in the journal Nutrition Research, Involving 6,526 people. The researchers concluded that yogurt consumption was directly associated with better overall dietary quality, a healthier metabolic profile, blood pressure, and triglyceride levels. In addition, real yogurt has been found to be an excellent source of calcium,