

MICROBIAL ASSOCIATIONS PROPERTIES STUDY - INDIAN RICE

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The microbial association of the Indian (sea) rice's existence has historical roots from the times most ancient civilizations of the world existed. The earliest societies of China and India were aware of the sea mushroom's infusion medical properties.

Indian sea rice is a zooglea, symbiont organism, combining properties of mushrooms and bacteria. The microbial association looks like rice. There two types of the Indian sea rice: large and fine.

Amylase, protease, glucosides, lipase, enzymes that split uric salt and other harmful acids. It also contains coenzyme Q is a part of the organism's cell, promoting adenosine triphosphate (ATP) synthesis, which provides energy supply in alive cells. Lipase fully provides disintegration or formation of fats. In the patients suffering obesity, this enzyme shows low activity, and the patients suffering an atherosclerosis in general, the enzyme shows deficiency. Therefore sea salt infusion is good when you experience these diseases. Amylase is the enzyme which is responsible for splitting of starch, preventing increase of sugar in blood. Availability amylase in sea rice infusion allows to use it to treat patients suffering diabetes. Protease splits proteins into amino acids, meaning that it helps an organism to digest animal protein better.

The sea rice has various effects on human organism: decrease in arterial pressure, stimulation of immunity, antimicrobial, metabolic processes improvement, easy diuretic effect and so forth. Furthermore, the Indian rice drink provides antibacterial effect on arbitrarily-pathogenic microorganisms. It is important to remember that the Indian rice drink has contradictions: it is not recommended to take it for diabetic patient with insulin intake, children under age three and pregnant women. It is also not recommended to take it if you suffer a gastro enteric disease with the high level acidity, and stomach ulcers. The Indian (sea) rice cultivation comes from a nutrient environment change. You should not allow direct contact of Culture and sugar crystals. The ideal version is the preparation of a sweet solution, and then its addition to culture of sea rice. The sea rice infusion should be made at a room temperature, out of direct solar beams within 5-7 days. These timeframes can change depending on various factors, basically it depends on temperature. Nowadays, researches on studying nutritious solutions, conditions of cultivation and properties of microbial association of the Indian rice have been conducted at biotechnology faculty.