

THE EFFECT OF CHRONOLOGICAL FACTORS ON PHYSICAL PERFORMANCE (p. 4-8)

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The paper presents the results of research of chronological factors effect on physical performance for their use in vocational guidance and occupational selection. The assessment of factors effect has been carried out based on questionnaires, analysis of information sources, physical activity experiments, physiological and statistical methods. Information concerning annual and long-term statistics of sports achievements of Ukrainian highly qualified runners and world strongest athletes was summarized. It was shown that runners achieve the best results in the first months of individual year, and the worst – in the last months. The results of experiments on endorhythm phases effect on the youth's physical performance were proposed. It was determined that macroendorhythms are the most promising for occupational selection. Tests for self-control of biorhythmological processes were designated. The obtained results allowed identifying additional endogenous effects on physical performance. They can be used for forecasting the sports achievements with lower physiological efforts.

Keywords: chronological factors, effect, physical performance, biorhythmological control.

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MUNICIPAL WATERS POLLUTION BY PHARMACEUTICALS AND THEIR DERIVATIVES (p. 8-11)

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Water pollution by pharmaceutical products (FP) and their derivatives is observed in many countries around the world and has a tendency to globalization. Therefore, it is necessary to conduct the researches, aimed at investigating pollution sources and determining their quantity in effluents. An alternative of instrumental measuring of concentrations of these substances in effluent and surface waters is their theoretical calculating. The paper proposes a method for calculating the concentration of the most commonly used FP, getting to effluent waters of hospitals, as well as to effluent waters formed as a result of transient treatment of patients in residential areas. The proposed approach of quantitative determination of pollutants can be used as a tool for screening and monitoring of effluent and surface

waters as well as during consideration of project and operational issues related to sanitation and water treatment.

Keywords: municipal effluents, pollution, pharmaceutical products, active substance, concentration of pollutant.

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MODELING OF MIGRATION OF PESTICIDES IN SOILS FROM PERMANENT SOURCES OF POLLUTION (p. 12-15)

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Despite the high toxicity and obvious risk to the environment, pesticides are still widely used worldwide in order to increase the yield. Since their use in agriculture is regulated, the sites of obsolete pesticides, which are improperly managed, cause the most danger. Pesticides are persistent, and therefore to minimize the potential harm, their pathways in the nature should be studied. In this article it was identified the factors and processes that determine the fate of persistent organic pollutants (POPs). Factors can be divided into four main groups: characteristics of pesticides; characteristics of the soil and agronomic factors (humus content, grain size, pH, density, structure, presence of vegetation); climate; the feature of the input of the chemical. The processes are: adsorption, chemical and biological transformation, and convective transfer. The migration of pesticides from permanent sources has its patterns, for instance, high concentration of pollutant change the composition microorganisms and biological degradation. Therefore, the physical model of pesticides migration was offered. Taking into consideration the importance of prevention of environmental pollution, this topic requires future thorough study.

Keywords: pesticides, soil, migration, adsorption, desorption, chemical detoxification, biological detoxification, metabolites.

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EXTERNAL DIFFUSION AREA OF HEAVY METALS ADSORPTION FROM WASTEWATER (p. 19-22)

Sidorchuk Oksana, Yaroslav Gumnitsky

Sorption processes when using solid sorbents are widely used in chemical and food technologies and for environmental protection. Sorption is one of the most effective methods of industrial water purification, containing various impurities, and allows fine purification under the MAC norms. Very important, from a practical point of view, during the industrial wastewater adsorption purification is a kinetic process or adsorption rate. According to kinetic mass transfer processes, both outside diffusion and pore diffusion regions are subject to determining. In the paper, the outside diffusion region is considered. Based on experimental studies: kinetics of adsorption process of copper solution in stirrer was studied; kinetic curve of copper adsorption by clinoptilolite was obtained; mass transfer coefficients for outside diffusion region of the given process were calculated; obtained coefficient values were made according to zeolite grains size; it was found that experimental and theoretical values are the best correlated to zeolite particles with larger grains diameters. Thus, the obtained results allow asserting the efficient use of Sokir-nitsa clinoptilolite for water purification from Cu²⁺ ions.

Keywords: kinetics, adsorption, copper, zeolite, mass transfer coefficient.

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METHOD FOR JUSTIFICATION OF MEASURES FOR REDUCING DUSTINESS OF WORKING AREAS IN OPEN CAST MINING WORKS (p. 15-18)

Larisa Serbinova

Despite the rapid development of mining and safety equipment, the main problem is the solution of dangerous dust situation in Ukraine during the mining works. The paper first proposes using numerical modeling method for selecting measures for stabilization of the dust situation in working areas to protect the staff from granite dust during well-drilling and granite mass crushing. This method allows performing a comparative analysis of the importance of alternative protection measures taking into account technological parameters and organizational measures stipulated by regulating documents. The proposed method for numerical modeling allows determining which process or parameter for specific mining equipment may cause a dangerous dust situation in open pit. The main feature of this method is necessity to revise the weight coefficients for each set of technological process parameters and characteristics of environment. It allows the most accurate estimation of possible risks of dust pollution of the working area, the whole pit and adjacent areas, for determining specific working conditions, and respectively for taking and recommending the implementation of appropriate measures.

Keywords: working area, drilling equipment, mining works, granite dust, open pit.

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ANTIOXIDANTS FROM PLANT MATERIALS IN THE TECHNOLOGY OF BEER STABILIZATION (p. 23-26)

Lyudmila Danilova, Anatoly Meletyev, Tatiana Berezka, Tatiana Arutyunyan

Through every stage of the brewing process, oxygen badly affects the taste and stability of the final beer. At the stage of boiling wort with hop oxygen performs two different functions. It is positive for isomerization process of α -acids, and it is negative for degradation processes in iso- α -acids. As iso- α -acids are destructed analytical value of wort and beer bitterness reduces, and its nature deteriorates. Normal alcoholic fermentation happens in the absence of oxygen, and this is the cornerstone of the technological scheme of accelerated production of beer. Every researcher recognized the negative role that oxygen plays in maturation. Oxidation can be stopped or slowed down by using antioxidants which either react with generated peroxide free radicals or destroy peroxides without free radicals being generated. To prevent oxidative degradation of iso- α -acids, accumulation dynamics has been studied with regard to trends of accumulation of bitter substances in the hopped wort depending on the time when antioxidants from the bark of oak and peppermint leaves are added into boiling wort and hop mixture. Studies have shown that it is desirable to add antioxidants from the bark of oak and peppermint leaves in 50 minutes since after wort with hop is getting boiled, in order to prevent oxidative destruction of iso- α -acids. It is found that antioxidant phenolic compounds from oak bark and leaves of peppermint most effectively contribute to the coagulation of wort proteins.

Keywords: wort, hop, oxidation, coagulation proteins, maturation, Indicator Time Test

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STUDY OF CAPACITY OF RADISH ROOTS TO ACCUMULATE NITRATES AND PESTICIDES (p. 27-30)

Antonina Dubinina, Galina Stlyutina, Oksana Gapontseva

Because of continuous and rapid development of agriculture, chemical and other industries, which use chemicals (including toxic and potentially dangerous), achieving a balance between the expansion of the use of chemicals and reduction of their negative effects on humans and the environment is becoming a matter of great concern.

The paper presents the first research of nitrate and pesticide contents in various sorts of radish and parts of roots using standard techniques. The studies of radish roots suggest that the samples Daikon «White Fang» and «Marhelanska» are more likely to accumulate nitrates as compared to the «Black Winter Skvyrska» and «Heart of Dragon». Experimental data on the localization of nitrate in radish roots show that the most of nitrates is accumulated in non-stiffened parenchyma (storing tissue) that exceeds the maximum allowable concentration, cambium accumulates less nitrate, periderm (investing tissue) has the minimum concentration of nitrates. It was also determined that pesticide content in all experimental samples does not exceed the MAC 0.05 mg/kg.

Keywords: sorts of radish, nitrates, pesticides

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METHOD OF PRODUCTION OF FROZEN SEMI-FINISHED PRODUCTS ON BASED ON CRANBERRY AND VIBURNUM (p. 31-33)

Dmitriy Odarchenko, Nikolay Odarchenko, Andriy Kudryashov, Elena Sussil

Efficient processing and selling of frozen food products by expanding the assortment of products with berries is of current importance for both domestic and foreign food markets.

Thus, the work was aimed to develop a new method of production of the frozen berry semi-finished products and justification of its main features and benefits. The objects of the study were fresh American cranberry and cranberry high gathered in Rovno and Kharkov regions.

A new method of processing of cranberry and cranberry high was proposed and described. It involves the separation of crushed berries into two phases by cyclic freezing and centrifugation.

Thus, the principal method of getting the frozen stuff out of processed American cranberry and cranberry high provides a uniform plasma and cake that does not fall into phases over time and have a high amount of biologically active substances when defrosting. The obtained semi-finished products have new functional and technological properties and marketable features. Furthermore, the proposed method allows the full use of a berry feedstock, thus almost doubling the functionality of feedstock base for the food industry enterprises.

Keywords: centrifugation, freezing, plasma, solid phase, American cranberry, cranberry high.

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SCIENTIFIC BASIS OF FOODS QUALITY FORMATION DURING FREEZING (p. 40-42)

Andriy Odarchenko

Current conditions of food products market require expanding the range of frozen semi-finished products in particular. However, manufacturers face the problem of the maximum preservation of frozen foods original properties and nutritional value. The paper considers the issues of improving of scientific knowledge about the foods quality formation during preservation by freezing, which will help to achieve a minimum area of temperature kinetics hysteresis, i.e. to achieve thermal reversibility of freezing-unfreezing processes. For this purpose, it was proposed to use various methods of products technological processing before freezing and to control its Mcw parameter which characterizes the proportion of the mass of dry substances and moles of unfrozen water. On the example of red beet and fresh berries which were processed before freezing, the system of their quality evaluation was developed. Conducting a set of researches is promising for compiling similar systems for the assortment of frozen products and some of its types.

Keywords: freezing, cold storage, product quality, thermal reversibility, quality evaluation system.

References

MEDICAL AND BIOLOGICAL ESTIMATION OF BREAD MADE FROM A WHOLE WHEAT GRAIN WITH INCLUSION OF ROOT CROPS (p. 34-39)

Marina Mardar, Natela Kordzaia

Modern assortment of bakery products in Ukraine is formed mainly by the traditional grades of bread and rather limited in phyylactic one.

One of the trends of expansion of assortment is production of bread made from a whole wheat grain, which is characterized by a high content of many essential nutrients: protein, vitamins, minerals, dietary fiber, and others.

The considerable content of fiber and coarse-fibered structure, make the bread made from a whole wheat grain an irritant for sensitive gastric mucosa and it may be the cause of the appearance and development of erosions and ulcers, and therefore it should be cautiously used to people with gastrointestinal disease

To eliminate restrictions of consumption of such bread to certain categories of consumers, and to improve its organoleptic properties it is reasonable to enrich it with a various additives by the use of natural raw materials, such as white root crops - celery, parsley and parsnips

The objective of the work was to carry out medical and biological researches of bread made from a whole wheat grain with inclusion of root crops and to establish possibilities of their preventive use. A positive effect of root crops on the antioxidant activity of bread made from a whole wheat grain, reduction of the ulcerogenic effect and improvement the assimilability by the human body was established in the work. A new grades of bread made from a whole wheat grain with inclusion of root crops can be recommend, both in mass and preventive nutrition.

Keywords: food, medical and biological estimation, bread made from a whole wheat grain, root crops.

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FEATURES OF PIGMENT COMPLEX OF RED BEET AND PATTERNS OF ITS COLOR CHANGES (p. 43-47)

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Red beet contains many biologically active substances, including such anthocyanins as betaine and betanin, which provide medical properties, and has a high content of catechins, flavonol glycosides, vitamins and minerals. Quantitative analysis of identified phenolic compounds indicates the varietal effect. Varietal incision contains from 218,4 • 10⁻³% (Single sprout) to 607,8•3% (Crimson) of anthocyanins. Along with this, the content of betaine is between 19.7% (Delicious) to 42.9% (Bordeaux Kharkov) of the total content of anthocyanins, and betanin - from 57.1% (Bordeaux Kharkov) to 80.3% (Delicious). Varietal effect on the content in red beet of such low phenolic compounds as catechins (17.4 - 31.1%), flavonol glycosides (66.3 - 84.7%) and in some varieties of oxycinnamic acids (3.3 - 13,0%) is also noticeable. Taking into account the achievements of other scientists, which state the lability of anthocyanins and dependence of their changes from the heat treatment duration, pH and other factors, as well as achieving the pigment stabilization by various protectors, we selected the following parameters of beet treatment: heat treatment (cooking) - 20 minutes; pH - 3.6; Melissa concentration in solution - 1%; size of beet slices - 15 mm. This method allows the preservation of 91 - 95% of beet pigment complex, and color features of the treated sample coincide with control features.

Keywords: red beet, phenolic compounds, pigment complex, anthocyanins.

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THEORETICAL AND PRACTICAL BACKGROUND OF REGULATING SALT SYSTEM OF RAW MILK PRODUCTS (p. 47-53)

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The paper discusses the possibility of regulation of salt composition in milk for changing its functional and technological properties. The objective of research is identifying the theoretical background and experimental determining the parameters controlling the salt composition in raw milk products using natural complexing agent - sodium alginate. For this purpose, the content of calcium and its change in the process of demineralization, average diameter of ca-

sein micelles and the chain-length distribution were studied. The obtained results indicate the possibility of regulating the salt composition in milk by demineralization with sodium alginate, which is accompanied by increased acid and thermal stability of raw milk products. The presented materials are the basis for development and introduction of technologies of new food products, which composition, using raw milk and fruit products, is provided with colloidal stability that can be successfully applied in the food industry. Using the obtained results allows regulating functional and technological properties of raw milk products.

Keywords: salt composition in milk, complexing agent, sodium alginate, demineralization.

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BIOTECHNOLOGY OF FERMENTED MILK DRINKS USING BUTTERMILK AND ADDITIVES OF SPICY VEGETABLES (p. 53-57)

Raisa Pavlyuk, Viktoriya Pogarskaya, Andriy Khomenko, Katerina Kostrova

The work deals with developing the biotechnology for production of functional fermented milk drinks with buttermilk, fortified with natural spicy and flavor additives of spicy vegetables and extracts from non-traditional medical plant materials, which contain a great number of biologically active substances. Innovative technologies were developed using new natural spicy and flavor additives in the form of quick-frozen nanostructured puree of horseradish, celery, ginger and garlic, which have essentially new consumer properties, namely, high amounts of biologically active substances in a free state (1,3...2,2 times more than in fresh feedstock). Quick-frozen nanostructured puree of spicy vegetables were used for fortifier of new types of fermented milk drinks with essential oils, phenolic compounds, flavor substances, vitamins and other biologically active substances. As a basis for production of new fermented milk drinks the buttermilk was used, obtained from production of sweet butter. The amino acid score calculation revealed that the buttermilk protein is complete in its structure, with the exception of threonine. And with such amino acids as tryptophan, lysine, leucine, valine and the total amount of methionine and cysteine, phenylalanine and tyrosine the buttermilk protein exceeds perfect protein. As a result of experimental studies biotechnologies and formulations of functional fermented milk drinks were developed, which differ in doses of nanostructured additives from spicy vegetables and extracts from non-traditional medical spicy and flavor plant materials. It is shown that new types of fermented drinks exceed domestic analogues by their chemical composition and meet the standards of the best foreign analogues.

Keywords: biotechnology, functional fermented milk drinks, buttermilk, spicy vegetables, nanostructured puree.

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INNOVATIVE TECHNOLOGIES OF VITAMIN FRUIT-BERRY ICE-CREAM PRODUCTION USING FROZEN FINE-DISPERSED ADDITIVES MADE OF PLANT RAW MATERIALS (p. 57-62)

Raisa Pavlyuk, Viktoriya Pogarskaya, Adelina Berestovaya

The objective of the paper is the scientific substantiation of technologies for producing new kinds of fruit-berry ice-cream and fine-dispersed additives using a cryogenic "shock" freezing and low-temperature grinding for producing healthy products with high content of BAS. In the paper the quality of frozen fine-dispersed additives made by the innovative technology in the form of nanostructured puree was compared with feedstock in regard to BAS content. It is shown, that under conditions of feedstock freezing and low-temperature grinding, accompanied by cryogenic destruction and mechanical activation processes, BAS is more fully extracted from a biopolymer-bound into a free state. The increase rate of BAS extraction depends on its kind and varies from 1.6 to 2.9 times with respect to fresh feedstock. Technology, technological scheme and three formulations of new fruit-berry ice-cream ("Vitaminchik", "Limonchik", "Tropik") were developed, with their quality analysis

in respect to BAS content. It is shown that new healthy fruit-berry ice-cream is better than the native analogues by its chemical composition and competes with the best foreign analogues, as it contains a great amount of BAS: vitamin C, phenol compounds, tanning substances, organic acids, pectin and mineral substances. Thus, 100 g of the fruit-berry ice-cream "Vitaminchik" contains the daily norm of vitamin C, "Limonchik" and "Tropik" have half of the daily norm of this vitamin. Moreover, new kinds of ice-cream have a significant content of phenol compounds, tanning, pectin and mineral substances, etc. The quality of IR spectrums of new kinds of ice-cream was compared to their analogue ("Snihovyyk" fruit-berry ice-cream, "Khladoprom" PrJSC). The final result of the work is the development of the Scientific Research Project on nanostructured puree and new kinds of fruit-berry ice-cream. Furthermore, new kinds of ice-cream have passed degustation and approbation in production environment at Kharkov enterprises ("Khladoprom" PrJSC, "Polus LTD" SUIS LLC).

Keywords: innovative technology, low-temperature treatment, fruit-berry ice-cream, nanostructured puree, cryogenic destruction, mechanical activation.

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