

ABSTRACT&REFERENCES

DOI: 10.15587/2313-8416.2017.101847

PROTEIN COMPOSITION OF VARIOUS FOOD PRODUCTS

p. 6-10

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The article is devoted to an actual issue of protein metabolism in the human body. The authors are considered the problem from the point of view of rational nutrition. Based on the data obtained by spectrophotometry methods, the protein content in the products of animal and vegetable origins are considered and daily norm of the adult's need in essential amino acids are found. It is proposed to include the sea food in the food ration for improvement the quality of protein metabolism

Keywords: essential amino acid, vegetable and animal proteins, rational nutrition, protein content, spectrophotometry

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DOI: 10.15587/2313-8416.2017.101077

E-COMMERCE: THEORETICAL AND LEGAL FRAMEWORK AND THE CURRENT SITUATION IN UKRAINE

p. 11-17

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The approaches to the definition of "e-commerce" in the global and Ukrainian economic thought are analyzed, refined definition of this category is given, which is outdated, is given. Condition of legal support and features of e-commerce regulation in Ukrainian regulatory legislation is defined. The level of e-commerce market in Ukraine is researched and general trends on the short term are defined

Keywords: e-commerce, market, legal regulation, information technology, Internet

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DOI: 10.15587/2313-8416.2017.101624

IDENTIFICATION FEATURES OF FINANCIAL ENTERPRISE STABILITY UNDER THE MODERN TERMS

p. 17-20

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It is examined the various approaches of authors to the definition of financial stability, it is summarized and systematized the use experience of its definition in the research. The different views to determine the criteria of financial stability and also the level identification of financial stability by absolute criteria are analyzed. It is presented the own view of assessment and identification of financial enterprise stability, it is grounded the choice of indicators which should use for assessment the financial stability

Keywords: financial stability, types of financial stability, financial and economic activities of organization, absolute indicators

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DOI: 10.15587/2313-8416.2017.101199

PROBLEMS OF STUDENTS' EDUCATION OF PRE-REVOLUTIONARY UNIVERSITIES OF DNEPER UKRAINE (20th-60th of the XIXth century)

p. 21-26

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The article deals with issues related to the policy of the authorities of the Russian Empire concerning the education of students of higher educational institutions. A conclusion is made about the intentions of the leadership to use religion as the main moral-educational element. The analysis of the debates related to the principle statement of the question by the majority of professors is conducted: universities – scientific or educational institutions?

It is proved that the main method of students' education was still dictate, control and numerous prohibitions

Keywords: students, behavior, inspector, university court, rules for students

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DOI: 10.15587/2313-8416.2017.102112

GERMAN POPULATION OF UKRAINE IN THE CONDITIONS OF OCCUPATION (1941-1944): EPISODES OF EVERYDAY

p. 27-31

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The article highlights the key aspects related to the daily life of ethnic Germans in Ukraine during the occupation period. Particular attention is paid to the causes, nature and forms of collaboration, as well as the relationship of the German ethnic minority with representatives of other nationalities. It also briefly describes the mutual perception of the occupation authorities and the ethnic Germans. Furthermore, an additional emphasis is put on activities relating to the political indoctrination of Volksdeutsche during the occupation
Keywords: Germans, Volksdeutsche, occupation, collaboration, indoctrination, colonies, Germany, war, Nazism, religion

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DOI: 10.15587/2313-8416.2017.101823

THE FORMATION OF STUDENTS' MOTIVATION TO PRESERVATION OF PHYSICAL HEALTH BY MEANS OF CREATION OF PEDAGOGICAL CONDITIONS OF THE EDUCATIONAL HEALTH SAVING SPACE

p. 32-37

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The formation of students' motivation to preservation of physical health has an important social significance, because raising a healthy generation is the task, the solution of which depends on the development and potential of the state. This activity is provided by formation of appropriate motivation. It is proved that formation of students' motivation requires the creation of certain pedagogical conditions: the creation of educational health saving space

Keywords: physical health, students, motivation to preservation of physical health, pedagogical condition, college

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DOI: 10.15587/2313-8416.2017.102150

THE DEVELOPMENT OF NEW GENERATION OF HEALTHFUL NANOPRODUCTS FROM CHAMPIGNONS FOR THE RESTAURANT BUSINESS ENTERPRISES

p. 38-45

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The new method of obtaining of nanoproducts from champignons with the use of new generation of equipment is developed. This equipment is used at the restaurant business enterprises and allows extracting the hardly digestible protein of raw materials from the bound with the other biopolymers form in nanocomplexes to a free condition (1,7...1,8 times more) and transform it into the digestible aminoacids (65...70 %)

Keywords: *champignons, hardly digestible proteins, thermal destruction, mechanolysis, healthful nanoproducts, inactivation of enzymes*

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DOI: 10.15587/2313-8416.2017.102152

THE DEVELOPMENT OF NEW GENERATION OF HEALTHFUL NANODRINKS FORTIFIED BY CAROTENE-, CHLOROPHYLL-, ANTHOCYAN-CONTAINING NANOADDITIVES

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The new natural functional healthful juice nanodrinks with a record BAS number (L-ascorbic acid, β -carotene, chlorophyll, anthocyanins, phenolic compounds) and prebiotics (cellulose, pectins) in a soluble monomolecular form are developed. The innovation in technology of nanodrinks is the use of herbal carotene-, chlorophyll- and anthocyan-containing cryopuree in the nanoform from vegetables and spices as BAS fortifiers, colorings, and structure-formers

Keywords: *healthful nanodrinks, natural nanopuree, carotene-containing, chlorophyll-containing, anthocyan-containing additives, fruits, vegetables*

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DOI: 10.15587/2313-8416.2017.102154

THE DEVELOPMENT OF NEW BUNS FOR SANDWICHES FORTIFIED OF VITAMINIZING NATURAL CAROTENE-CONTAINING HERBAL NANOADDITIVES

p. 52-57

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The new types of buns for sandwiches fortified by vitaminizing natural carotene-containing herbal nanoadditives with a record content of β -carotene and other BAS are developed for enterprises of restaurant industry and catering enterprises which can be used in health-giving nutrition. It is shown that the developed buns contain a high quantity of natural β -carotene (5,5...6,0 mg per 100 g), which covers the daily need of human organism

Keywords: health-improving buns, natural carotene-containing herbal nanoadditives, β -carotene, vitaminizing, buns, carrot, pumpkin

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DOI: 10.15587/2313-8416.2017.101438

INFORMATION AND COMMUNICATION TECHNOLOGIES AS A BASIS OF THE CONCEPTUAL SPACE FORMING AT THE ANALYTIC GEOMETRY LEARNING

p. 58-61

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The article describes current scientific views on the role and place of the information and communication technologies in teaching the mathematical disciplines, geometry in particular. There shown some examples of creating the dynamic models from a course of analytical geometry. A dynamic geometry tool GeoGebra was used for this purpose. The relationship of these models with the conceptualization of knowledge in a given discipline due to additional involvement of episodic memory is shown

Keywords: learning with information and communication technologies, analytic geometry, dynamic geometry, knowledge conceptualization

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DOI: 10.15587/2313-8416.2017.101759

RESEARCH OF NUTRITIONAL AND BIOLOGICAL VALUE OF CHOPPED BEEF STEAKS USING THERMOSTABLE ELASTIC EMULSIONS

p. 62-66

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The research results of chemical composition, biological value, particularly fatty acid and amino acid composition are given in the article. Parameters of amino acid swift and microbiological safety indicators of chopped beef steaks are defined. Parameters of heat-stable elastic emulsion using based on sodium alginate and oil are defined in the composition of chopped beef steak and microbiological safety indicators of finished products, including chopped beef steaks, are defined

Keywords: heat-stable elastic emulsion, sodium alginate, fatty acid, amino acid composition, microbiological parameters

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DOI: 10.15587/2313-8416.2017.102004

EXPEDIENCE GROUNDING OF USE OF THE IODINE-CONTAINING SUPPLEMENTS IN THE COMPOSITION OF PASTILA PRODUCTS

p. 66-70

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Researches are directed on the ground of expedience of the use of the iodine-containing raw materials in the composition of pastila products with the purpose of increase of their quality. Expedience of the use of elamin among the assortment of iodic-containing supplements is theoretically grounded. Elamin influence on structural and mechanical properties of the pastila products is determined. Its sorption properties of moisture and inhibitory effect of diffusion of highly digestible carbohydrates are identified

Keywords: pastila products, elamin, water-retaining effect, inhibitory effect, iodine-containing supplement, iodine

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DOI: 10.15587/2313-8416.2017.102071

INTERACTION ASSESSMENT OF THE CONCEPT «KNOWLEDGE» AND MODERN GLOBAL PROBLEMS OF HUMAN NUTRITION

p. 71-75

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This article describes the concept «knowledge» as a factor of sustainable economic development of the world. There are distin-

guished the problem of approaches to modern human nutrition using new technologies and equipment. Work of WACS related to functioning of modern society and the use of products having high consumer value is studied

Keywords: science, knowledge, human nutrition, food culture history, culinary competitions, WACS

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