

характер спектру в цьому інтервалі часто істотно змінюється навіть при несуттєвих змінах у структурі сполуки. Результати дослідження виявили у спектрі отриманого кератину коливання, зумовлені характерними смугами білків.

Висновок. Застосований метод сульфітолізу забезпечив «м'яку» екстракцію кератину, який за своїми характеристиками відповідає нативному кератину волоса людини.

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BIOTECHNOLOGY OF SOUR CREAM WITH THE ADDITION OF IODISED PROTEIN

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Sour cream is one of the most popular high-fat dairy products in Ukraine. Sour cream has high nutritional qualities among other fermented dairy products. The fermentation process modifies sour cream proteins, making them more soluble and accessible to digestive enzymes. Studies have shown that sour cream is digested much faster and easier than cream with a similar fat content. Sour cream contains all the same vitamins as milk. Moreover, the content of fat-soluble vitamins A and E is much higher (up to 3-5 times), thanks to the synthesis carried out by some lactic acid bacteria. Additionally, B vitamins are synthesised, which makes sour cream an even more valuable source of these nutrients [1].

Analysing the diet of the average Ukrainian and the statistical data of the Ministry of Health, we can conclude that there is a problem with iodine deficiency in our country. To solve this problem, we proposed to enrich sour cream with iodised protein as an improvement. During the production process, iodine casein is added to the cream mixture to ensure 0.02 % iodine content in sour cream. The production method of sour cream enriched with iodised protein involves the stages of the classical production method. It differs in that iodine casein is added to the mixture before fermentation to obtain 0.1-10 mg/kg iodine content [2]. As a result we obtain a finished product with preventive properties against population diseases associated with iodine deficiency in the diet.

Thus, thanks to this improvement, it is possible to produce a mass consumption product, which can have a positive impact on overcoming the problem of iodine deficiency among the population of our country.

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