

PROSPECTS FOR USING SEA BUCKTHORN BERRIES FOR HEALTHY FOOD PRODUCTION

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The article presents the results of analyses of several new varieties of sea-buckthorn growing in the Republic of Moldova - Hergo, Mr. Sandu, Pomorancevaia, Roori, Seirola and their qualitative indicators are defined: a comparative biomorphological characteristic is given, the results of mechanical analysis of sea-buckthorn berries are provided. Pomorancevaia and Seirola are allocated for large-fruit (average weight of 100 berries 44-62 g), the stability of the berries mass - Mr. Sandu, Pomorancevaia and Roori; small-numbered-seeds - Mr. Sandu, Pomorancevaia and Seirola; the lowest correlational dependence of the berry mass on the number of seeds - Roori and Hergo. There have been presented the results of studies aimed at studying the composition of biologically active substances of buckthorn fruits. The studied varieties contain 30-98 mg/% provitamin A, 38-780 mg/% of ascorbic acid, B vitamins. Increased sugar content (10-15.0%) and the acid content of 1.6 to 3.2% determines a specific balanced taste. The sugars are mainly fructose and glucose, the content of which determines the therapeutic property of sea-buckthorn berries. The article deals with the results of epiphytic microflora composition of the studied varieties of sea-buckthorn. Grown colonies after premicroscopy were singled out in cultures and subjected to testing on cultural and morphological grounds, guided by determinants and manuals. Epiphytes have antagonistic properties, acting as a natural protective barrier and thereby strengthening the plant's natural immunity. The theme of introducing sea-buckthorn into food products is progressing and provides an opportunity to develop the food industry. The authors developed a formulation of biscuit with the addition of sea-buckthorn meal of about 10-20% and quality indicators have been analyzed.

Key words: sea buckthorn, bioactive compounds, antioxidant activity, therapeutic and prophylactic properties

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