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DEVELOPMENT OF A NEW FUNCTIONAL PRODUCT FROM POULTRY MEAT WITH EXTENDED STORAGE

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DEVELOPMENT OF A NEW FUNCTIONAL PRODUCT FROM POULTRY PROLONGED STORAGE

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Recently, interest in phytomedicines has grown significantly, since they are safer and more physiological for the human body than the usual modern ones. synthetic medicine additives. Herbal preparations are most widely represented by flavonoids. The most significant representative of this class of compounds is dihydroquercetin (DHQ), which has a high degree of biological activity, exerting many positive effects on metabolic reactions and the dynamics of various pathological processes. The development of meat products provides for the use of environmentally safe dietary poultry meat, and the addition of dihydroquercetin will contribute to a significant reduction in the formation of oxidation products, thereby ensuring a significant increase in the duration of their storage due to the high antioxidant activity of the drug, and will increase the biological value of products. The use of DHA in the formulation of poultry meat products will give

their functional orientation and will create conditions for the prevention of a number of diseases due to a number of unique features of the drug, which, in addition to high antioxidant activity, has capillary laroprotective, anti-inflammatory, radioprotective, detoxification and hepatoprotective properties.

Key words: poultry meat, technology, meat products, bioflavonoid, antioxidant, dietary supplement, dietary supplement, dihydroquercetin, shelf life, disease prevention, therapeutic and prophylactic product

Interest in herbal remedies has grown significantly in recent years. It is safer and more physiological for the human body than the usual modern medicine synthetic additives. Herbal drugs are most widely represented in flavonoids. Dihydroquercetin (DHQ) is the most important representative of this class of compounds. It has a high degree of biological activity, providing a lot of positive effects on metabolic reactions and dynamics of different pathological processes. Development of meat products involves the use of environmentally friendly, dietary poultry and adding dihydroquercetin will contribute to a significant reduction in the formation of oxidation products. Consequently, the storage period of products will be significantly increased due to the high antioxidant activity of the drug, and biological value of products will also increase. The use of DHQ in the product formulation of poultry would help to give them the functional orientation, and will create conditions for the prevention of a number of diseases, due to a number of unique features of the product, which in addition to a high antioxidant activity, has capillary tread, anti-inflammatory, radioprotective, detoxification and hepatoprotective properties.

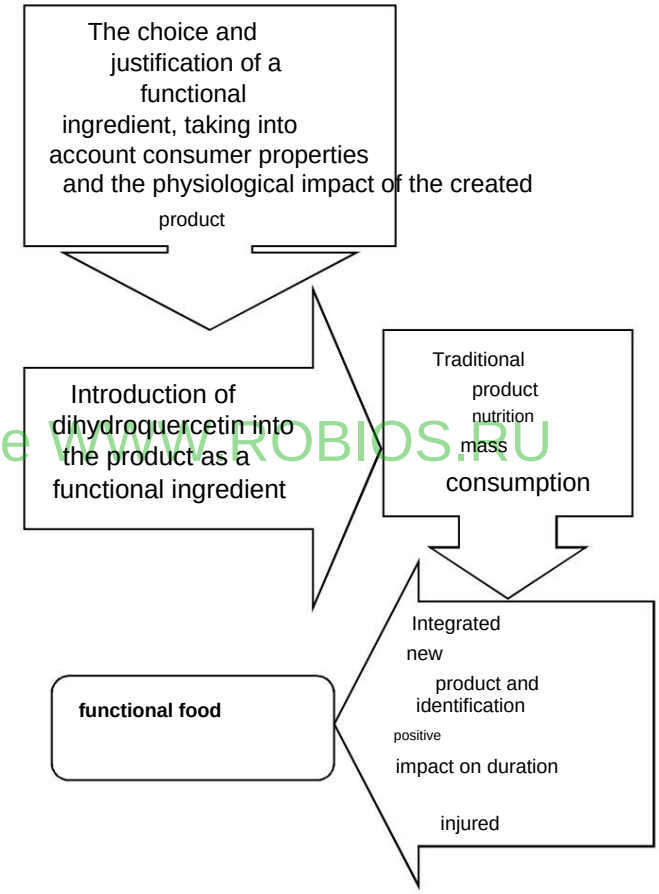
Keywords: poultry meat technology, meat products, bioflavonoid, antioxidant, dietary supplement, food supplement, dihydroquercetin, storage period, disease prevention, curative-preventive product

Throughout almost the entire period of the existence of human civilization, food
It was considered mainly as a means intended to satisfy the feeling of hunger, appetite and taste needs.

The desire for a healthy lifestyle is gaining momentum. The population of highly developed industrial countries is especially open to everything that makes people are healthy. A modern person is subject to a lot of adverse effects - stress, poor environmental conditions, fatigue, overload. It is impossible to withstand such a rhythm of life without losses. In addition, the influence of physical inactivity, nicotine, alcohol, fatty foods, bad water and other influences of civilization is not excluded. Our body is catastrophic

wears out quickly, we get sick and die much earlier than the biologically allotted time. The morning intake of vitamins and antioxidants only partially solves this problem. Cardiovascular, oncological diseases, as well as metabolic and immune system disorders have long been called diseases of the century. There are many reasons for their rapid growth: stress,
poor ecological situation, malnutrition that does not cover the body's needs for vitamins, a sedentary lifestyle, ionizing and high-frequency radiation, water and air pollution. Taking into account the modern living conditions of people, a substance was found that is necessary for the general population as a therapeutic agent for already developed ailments and for their prevention. This is a bioflavanoid dihydroquercetin, which will allow you to maintain health and activity for many years. Dihydroquercetin is an active antioxidant, a unique natural scavenger of free radicals, a hepatoprotector, a radioprotector, and a drug with anti-inflammatory and analgesic properties [1, 2].

Due to the high complexing properties of DHA, it removes heavy metals from the body, including number of radionuclides. DHA is a substance that promotes the expansion of blood vessels, slows down the development of atherosclerotic plaques due to the effect on blood lipoproteins, and reduces the synthesis of cholesterol. And most importantly, dihydroquercetin is a unique immunomodulator [3, 4]. The priority direction of the development of the modern market is the production of products from poultry meat. The release of these products contributes to the most rapid response to consumer requests, updating the assortment and its orientation, including for specialized consumer groups. This is due to the specifics of the technology, which can easily modify the process, use different types of raw materials, methods of its preparation and application,
therefore, the production of poultry meat products remains the most dynamically developing sector both in terms of production volumes and in terms of assortment and price categories. According to experts, today the development of effective solutions in the field of technology of highly profitable poultry meat products is of particular relevance. In the coming years there will be a demand for non-traditional and functional products that differ in original recipes and production technology, as well as products with a set of useful properties that are positioned for a healthy diet [2]. When developing such food products, their recipes are modernized. The developed formulations should contain a component that imparts a functional orientation to the product; in this case, the use of dihydroquercetin is envisaged as such an additive (Fig.) [5].



Scheme for creating a functional food product

In this regard, it is necessary to model the formulation and develop the technology of a functional product from poultry meat enriched with dihydroquercetin for therapeutic and preventive nutrition, conduct a comprehensive assessment of the newly created product, determine the degree of influence of the drug on the dynamics of the formation of oxidation products and the duration of its storage.

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