DETERMINATION OF SEMI-PRODUCTS SAFETY INDICATORS FOR BUTTERMILK MILKSHAKES

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One of the main tasks of health protection is the assurance of food products safety. This obliges producers to take multi-directional measures towards the provision of food products safety at local, national and international levels. The technology of semi-products for buttermilk milkshakes (which are perishable products) is developed. Therefore, the aim of this work is to determine the main safety indexes of semi-products for buttermilk milkshakes. On the basis of the conducted research it was established that safety indicators of semi-product milkshakes correspond to medical and biological requirements of raw materials and food safety. Analysis of heavy metal salt content in the developed semi-products established that concentration of lead, cadmium, mercury and arsenic salts in products did not exceed standard maximum limit allowed. Dynamic research of microbiological safety of semi-products for buttermilk milkshakes was combined with hygienic substantiation of their shelf life. It is proven that storage temperature of semi-products specimens being researched influences upon bacterial growth in products.

Keywords: protein-hydrocarbon milk raw materials, semi-finished products, buttermilk, milkshakes, safety record.