One of the priorities of the confectionery industry is to create food using nontraditional plant material in the form of extracts containing essential substances in concentrated amounts. Introduction of confectionery plant components to the recipe provides them with preventive and curative properties. It can solve the problem of shortage of physiologically active substances involved in metabolism, and gives improved process of performance to the finished product.

In the literature, there is no information concerning the use of extracts of basil, cinnamon, clary, carnation, spirulina, skin and stone of garden-stuffs in the manufacture of confectionery lozenges. Therefore, the research of the prospects of phytoextracts used in the manufacture of confectionery candies, studying their properties and technological influence on the manufacturing process is an urgent task.

The article is to study biochemical and bactericidal performance of phytoextracts as a raw material in the manufacture of confectionery lozenges and substantiation for the choice of ingredients to form a functional and technological lollipop caramel.

Biochemical and antibacterial properties of phytoextracts from basil, cinnamon, clary, carnation, spirulina, skin and stone of garden-stuffs are researched. The best antimicrobial activity (relative to culture as gram-positive Bacillus subtilis, or gram-negative - Escherichia coli) of the test substances of herbal extract has shown carnation, skin of garden-stuffs and basil. From the results of biochemical studies of skin of garden-stuffs, we have found that the most promising source of natural antioxidants are polyphenols (tannins) that inhibitors the growth of pathogens, carry local anti-inflammatory effect that is not poisonous. It is found that 100 g of product contains 44.3 mg of vitamin C.

Therefore, the study is aimed at the use of pomegranate extract skin of garden-stuffs as enrichers caramel. We can make a conclusion that the moisture content of reducing substances in lollipops, candy organoleptic quality control samples (no additives extract) and with the skin of garden-stuffs extracts of pomegranate peel comply with the standard. A monitoring of heavy metals in the finished product has been done. The content of copper, cadmium, zinc, mercury and arsenic in the samples of lollipop does not exceed the permissible level. Being a part of the recipe of lollipop caramel, phytoextract content increases from 0.010 to 0.117 mg/kg. The content of plumbum in the investigated samples decrease the dependence on the phytoextract concentration.

Conclusion. Biochemical and bactericidal properties of basil, cinnamon, clary, carnation, spirulina, skin and stone of garden-stuffs of pomegranate phytoextracts are researched. The composition of lollipop caramel of higher nutritional food value with phytoextract based on garden-stuffs of pomegranate skin is offered. Phytoextract enriches the products by natural antioxidants, vitamins,
adds bactericidal properties, does not affect the running and parameters of technological process.

Keywords: phytoextracts, natural antioxidants, lollipop caramel.