

637.333.1

$$(\dots \cdot \dots \cdot \dots \cdot \dots)$$

(MM)
500

,

,

[1; 2].

. [1...3].

1

, ().

65...70%.

,
. [1; 4].

, $0,5 \dots 1,0$ -18 ± 1^0 ;

,
[1; 4...6].

,
 $(20 \dots 25^0)$:

— ($1 \dots 8^0$) —
[1; 3; 4].

,
;
1,0 .

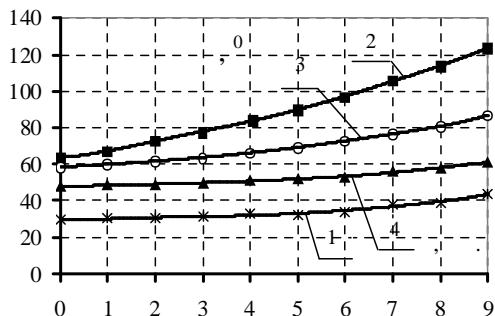
,
[3...7].

,
;
9 :
(- , 1).
(- , 1).
. 1.

(9): ,

, 14, 13,5 -28^0 .

().



1.

- ; 1 – ; 0 –
- ; 2 – ; 2 –
- ; 3 – ; 3,5% –
- ; 4 – ; 2,5% –
- 5% –

,

. 1.

1

-18 ± 1^0

	, .					
	0	3	6	7	8	9
, % 2	0,27 $\pm 0,01$	0,28 $\pm 0,01$	0,29 $\pm 0,01$	0,32 $\pm 0,02$	0,34 $\pm 0,02$	0,34 $\pm 0,02$
, /	0,31 $\pm 0,02$	0,34 $\pm 0,02$	0,38 $\pm 0,02$	0,40 $\pm 0,02$	0,39 $\pm 0,02$	0,38 $\pm 0,02$

,

6

().

, ,

7

, , , , ,

, , , , ,

5. . . . ,
/ . . . , . . . , . . . //
. – ., 2009. – . 88 :
. – . 223–229.
6. . . . ,
, . . . , . . . //
/
2010. – . 1. – . 3–9.
7. . . .
/ . . . , . . . , . . . ,
/ . . . //
. – 2010. –
. 1 : . – . 157–162.

«

»

Abstract

«SUBSTANTIATED TIMEFRAME STORAGE CHEESE PRODUCTS WITH HERBAL SUPPLEMENTS FREEZE»

Installed cheese shelf life of herbal supplements frozen as a result of changes in microbiological research and physico-chemical characteristics of the product. Given the prescription stuff, Influence of free water as a factor in the oxidation