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THE USE OF ALBUVIR TO PRODUCE A LIFE-SUSTAINING YOUNG CRAYFISH

Marbled crayfish or Marmorkrebs (Procambarus virginalis) is a perspective species in aquaculture and water areas because a single individual is only needed to establish a new population, and they can reproduce athletes. Therefore, it is important to clarify the biological aspects of its breeding and the influence of biological additives «Albuvir» on the young generation's vitality. Albuvir is a broad-spectrum antiviral agent. The drug is a composition of acidic peptides capable of self-organization and self-adaptation in the body. Their mechanism is based on the blockade of nuclear import peptides and prevents import from the viral genome from crossing the nuclear membrane. An interesting detail is that adaptation to the drug is impossible for the virus and for the animal organism because the drug is a quasi-living self-organizing system and its composite pharmacophore is unique for each animal and virus. Marbled crayfish is reproduced by means of parthenogenesis – an asexual reproduction in which a female can produce an embryo without fertilizing an egg with sperm. As a result, their offspring is genetically identical, which makes this species is the best research object.

To determine the most optimal conditions for marbled crayfish breeding, a number of experiments were carried out and the following results were obtained:

4. The water temperature in the tank is 21° C.

5. The water is changed of necessity but at least once a week.

6. The compressor maintains oxygen supply in the water.

7. Decorative water plants, including plastic ones, must not be placed into the tanks as crayfish are very active and can eat them up.

8. The feeding of the species is carried out once a day. The amount of food should equal 5% of the total mass of the population.

9. The bioactive additive «Albuvir» in the dose of 0,01% of the tank's volume is added once a week.

Based on the experiments, the following conclusions have been made:

1. the mass of the experimental group has increased by 4,6 times in comparison with the control group within 10 weeks;

2. following the recommended ways of rearing, the rate of hatched offspring amounts to 90%-95%, whereas in the wild their population reaches 50% due to cannibalism;

3. the breeding population in the experimental group is 20 % higher than that in the control group;

4. «Albuvir» can be used not only as a medicine for fowl but also as a food supplement for hydrobionts.

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STUDY OF THE USE OF PUMPKIN FLOUR IN LEMON TART DOUGH IN ORDER TO INCREASE ITS BIOLOGICAL VALUE

Current trends in nutrition show a growing interest in healthy lifestyles and proper nutrition. Under the influence of these trends, consumers are paying attention more often not only to the taste of products, but also to their health benefits.

This study is devoted to the study of the biological properties of pumpkin flour and its use in lemon tart dough in order to increase its biological value and create a healthier and more wholesome dessert.

Pumpkin flour, due to its nutritional composition, is an excellent alternative to wheat flour for creating the base of tart dough. Due to its high content of protein, fiber, fats and vitamins, as well as minerals, such as calcium, magnesium, potassium