

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

and others, pumpkin flour helps to increase the biological value of the dish. It enriches the dough with nutrients and makes the lemon tart even more delicious and nutritious.

Pumpkin flour has a wide range of beneficial properties, including anti-allergic, immune-stimulating, tonic, anti-cancer, bactericidal, anti-inflammatory and anti-parasitic effects. It is a significant source of complete and easily digestible vegetable protein containing many essential and non-essential amino acids necessary for maintaining a strong immune system and healthy body functions. Pumpkin flour also speeds up metabolism, stabilizes blood sugar levels and helps to prevent diabetes.

Fruit or vegetable flour is added to dishes at the amount of 5-20%, thus replacing a part of the recipe component of the dish with such flour. This results in the reduction of the calorie content of food and increase in its biological value. The addition of fruit and vegetable flour to culinary products and dishes will encourage the development of a significant number of new recipes [1].

Thus, based on the analysis, it can be determined that pumpkin flour has the advantages for use in tart dough. It not only enriches the dish with nutrients, but also improves its taste and nutritional value, making it more attractive to consumers.

#### **REFERENCES**

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#### **SEARCH FOR NEW EGFR INHIBITORS AMONG SUBSTITUTED PTERIDINE DERIVATIVES AS POTENTIAL ANTITUMOR AGENTS USING AFFINITY CALCULATIONS**

Among the promising low-molecular-weight anticancer agents there is a group of heterocyclic compounds that contain a wide variety of substitutions with diverse biological roles. The compounds based on pteridine have been reported to perform various biological actions, such as anti-inflammatory activity and analgesic effect, as well as to play a potent role as inhibitors of the hepatitis virus,