ANTIRADICAL ACTIVITY OF FERMENTED COW COLOSTRUM

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A comparison of antioksidant activity of colostrum, hydrolysate and colostrum filtrate hydrolyzate of colostrum was made. It was found, that the level of antioxidant activity depends on the degree of processing of the material.

Keywords: colostrum, antioxidant activity, fluorescein.

At the moment, topical issues is the use of promising biologically active components for functional products. Colostrum is a valuable product because it has a higher nutritional and biological value than mature milk. It increased the content of easily digestible whey proteins, protective immune factors such as immunoglobulin A, lactoferrin, leukocytes-macrophages, neutrophils, lymphocytes, as well as natural antioxidants, which are vitamins A and E, β-carotene, zinc, selenium).

The aim of the work was to obtain and to compare the dependences of fluorescence intensity of fluorescein on the concentration of fat-free colostrum, hydrolysates of fat-free colostrum obtained by enzymes of alkalase and neutrase, and filtrates of hydrolysates of fat-free colostrum.

During the work was found that fermentation and subsequent ultrafiltration have a significant effect on the increase of antioxidant properties of the sample. The choice of enzyme also increase the antioxidant properties. The best results was shown by the filtrate of the hydrolysate of skimmed colostrum obtained by the enzyme alkalase.

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PREGNANCY, CHILDBIRTH AND PERINATAL OUTCOMES IN WOMEN OF LATE REPRODUCTIVE AGE WITH INDUCED PREGNANCY

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The study analyzed the data on the course of induced pregnancy and perinatal outcomes in women of late reproductive age in the program of in vitro fertilization (IVF).The causes of infertility, the health status of women of late reproductive age of the IVF program, as well as the course of pregnancy and childbirth were studied.The assessment of the course of the early neonatal period of children of the IVF program from mothers of late reproductive age was carried out.

Keywords:in vitro fertilization, infertility, multiple pregnancies, late reproductive age.