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**COMPARISON OF THE CHARACTERISTICS OF BOILED-SMOKED
SAUSAGES WITH THE REQUIREMENTS OF EXISTING STANDARDS
FOR THESE PRODUCTS AND COMPLIANCE WITH THE LAWS OF
UKRAINE ON THE PROTECTION OF CONSUMER RIGHTS**

**ПОРІВНЯННЯ ХАРАКТЕРИСТИК ВАРЕНО-КОПЧЕНИХ КОВБАС З ВИМОГАМИ
Існуючих СТАНДАРТІВ НА ДАНУ ПРОДУКЦІЮ ТА ДОДЕРЖАННЯ ЗАКОНІВ
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Abstract. The results of the research of the characteristics of the "Served" of the highest grade with the requirements of the current standards for these products and compliance with the laws of Ukraine on the protection of consumer rights. Analyzing the range of boiled-smoked sausages, which currently exists in the trading network, it was found that the main type of cooked sausage in the sale is the "served" of the highest grade. The data obtained make it possible to compare the organoleptic indicators of the selected samples with each other and the requirements of the national standard. It was found that in most cases the enterprise indicates nutritional value not for "served", but common to boiled sausages.

Keywords: technical legislation, of boiled sausage, laws of Ukraine, standards, assortment, quality, consumers.

Strengthening the law and order in the democratic state causes the use of food examination, which include meat products, including boiled-smoked sausages. The reason for this is that in independent Ukraine new enterprises are constantly created, which are not always observed by traditional schemes of food production, requirements



of national standards, technical legislation, veterinary and sanitary rules [3, 7].

Одним з актуальних напрямків розвитку м'ясної промисловості, зокрема, виробництво ковбас тривалого збереження, є розробка технологій, заснованих на ефективних методах біотехнології [5,6].

One of the relevant areas of meat industry development, in particular, production of boiled-smoked sausages, is the development of technologies based on modern scientific research. To date, the sausage market is one of the largest and dynamic food markets. There is a sufficient range of boiled-smoked sausages to date [2, 6]. It should be noted that boiled sausages have significant prospects as export goods. This is due to high nutritional value, special commodity characteristics, quality, significant assortment, long storage period [4]

The pursuit of the intensification of the production of boiled-smoked sausages led to the unjustified modification of their range, simplification of a number of technological processes, the detachment of the manufacturer from the consumer's requests and most importantly-to the devaluation of the concept of "quality of meat products". Despite the formal availability of standards governing different characteristics of finished products, their quality in most cases does not correspond to the world level, the existing technological control system is not quite effective .After analyzing literary sources, it was found that the meat industry has been set tasks: to achieve an increase in the volume of meat production; To preserve their quality, to adhere to technological factors that determine the physicochemical and organoleptic characteristics of finished products. [7].

When performing the work, the task was to analyze the structure of implementation in the trading networks of Kamianets - Podilsky specifically sausage products. The purpose of these studies is to compare the characteristics of the "served" of the highest grade with the requirements of current standards for these products and compliance with the laws of Ukraine on the protection of consumer rights.

The range of boiled-smoked sausages, which is sold in the Kamyanets-Podilskyi trading network is produced by various enterprises of the meat industry. The above products are produced as DSTU 4591: 2006 "Boiled sausages. General specifications



”and on approved own regulatory documents.

Analyzing the range of boiled-smoked sausages, which currently exists in the trading network, it was found that the main type of cooked sausage in the sale is the "served" of the highest grade. The main raw material of this type of sausage product includes only beef raw material and a pin. Other types of boiled sausages consist of more components.

Expanding the independence of meat processing enterprises, the emergence of new sources of meat products of meat products of different quality, including counterfeit, requires comprehensive control of its quality, compliance with the normative and technical documentation.

Despite the standards that set out the requirements for boiled sausages, their quality in most cases does not meet the level of what should be. Sausage products of the same species, made in different enterprises, have completely different organoleptic and other indicators. Therefore, the study of the quality of boiled sausages of one species, but made by different industries, is relevant and interesting. In the study of information on energy value, it was found that in most cases the enterprise indicates nutritional value not for "served", but common to boiled sausages.

On the loaves of boiled-smoked sausages of production "Khutoryan sausages" (sample 1) and PE "Fedorishin" (sample 2) there was no information about the date of manufacture. This fact violates the Law of Ukraine "On Consumer Protection" in the section concerning the consumer's receipt of the necessary, accessible and reliable product information.

In the study of the organoleptic characteristics of the presented samples of the sausage of the highest grade, the quality of sausage products was evaluated.

The data obtained make it possible to compare the organoleptic indicators of the selected samples with each other and the requirements of the national standard. It should be noted that the samples № 1 ("Khutoryan sausages"), No. 2 (PP "Fedoryshyn") included in their composition fatty tissue (spy) with characteristic signs of spoilage, which is confirmed by an unpleasant taste and smell of burning and oppression.



Violation of the requirements for the size of the sausage spy was observed in two samples - the presence of a large sausage spy diameter, which exceeded the norm by an average of 3 mm. And in the sample of production "Fedoryshyn" the grain was too small, the diameter of which did not reach the minimum value.

The study of physicochemical indicators of quality occurred on the definition of such parameters as: fluorescent analysis of the glow of woven products; Mass particles of moisture, salt, sodium nitrite. With the help of the fluorescent method, you can install a fresh food in a matter of minutes. Comparing the rate of glow of the tissue of the product with the result, you can judge its quality and type of raw material. The results of the fluorescent express method indicate that samples of sausage "Servedlt" in/s contained a connecting fabric. It should be noted that the content of the connecting tissue for this type and variety of sausages indicates a violation of technology, namely the process of veil of meat. For the manufacture of sausages of the highest grade, the vein process provides 100 % removal of the connecting fabric from meat raw materials.

In the second stage of work, a number of physicochemical indicators of sausage products were studied, namely: mass fraction of moisture, mass fraction of salt, mass fraction of sodium nitrite. All these indicators are normalized.

Analyzing the data, it should be noted that the mass moisture of the sample # 1 meets the requirements of DSTU. All these experimental samples had a mass fraction of moisture in the range from 42.4 to 45.1 %. Sample # 2, had a high moisture content. There is only one explanation of this situation-failure to comply with the recipe and violation of the technology of production of boiled-smoked sausage of the highest grade "Servedlat".

Conclusions. As a result of the study of the completeness of marking samples of boiled-smoked sausage, a number of discrepancy was established on the requirements of DSTU 4591: 2006.

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Анотація. Наведено результати досліджень характеристик «Сервелат» вищого сорту з вимогами діючих стандартів на дану продукцію та дотримання Законів України щодо захисту прав споживачів. Аналізуючи асортимент варено-копчених ковбас, що існує в даний час у торговельній мережі, було встановлено, що основним видом варено-копченої ковбаси в продажі є «Сервелат» вищого сорту. Отримані дані дають змогу детально провести порівняння органолептичних показників якості обраних зразків між собою та вимогами національного стандарту. Встановлено, що в більшості випадків підприємства вказують харчову цінність не для «Сервелат», а загальну для варено-копчених ковбас.

Ключові слова: технічне законодавство, варено-копченої ковбаси, Законів України, стандарт, асортимент, якість, споживачі.

**WEST NILE FEVER IN UKRAINE: THE RELEVANCE OF THE PROBLEM****ЛИХОРАДКА ЗАПАДНОГО НИЛА В УКРАИНЕ: АКТУАЛЬНОСТЬ ПРОБЛЕМЫ****Nikitina N.O. / Нікітіна Н.О.***c.med.s., as. prof. / к.мед.н., доц*

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Abstract. Numerous cases of West Nile fever (WNF) have been registered in Ukraine in 2024. WNF virus is transmitted through the bites of mosquitoes of the genera *Culex*, *Aedes* and *Anopheles*, of which there are more than 1000 species. The disease occurs with severe complications in the form of meningoencephalitis and polyneuritis. To date, there are no effective methods of etiotropic therapy and specific prevention, live attenuated and recombinant serums, as well as a vaccine, are undergoing clinical trials. Effective prevention of human infection includes surveillance and mosquito control in areas where WNF occurs.

Keywords: West Nile fever, epidemiology, clinical picture, treatment and prevention.

Introduction.

Numerous cases of West Nile fever (WNF) have been recorded in Ukraine in the spring-autumn period of 2024.

Outbreaks of the disease were registered in several regions of the country, but the residents of Kyiv and the Kyiv region suffered the most - more than 50 cases since the beginning of the year and more than 40 laboratory-confirmed since the beginning of August [1]. The WNF virus (WNV), transmitted through mosquito bites, spread most actively in the summer, when favorable temperature conditions were observed for an increase in the number of insects. The most severe case was recorded in July, when a resident of Kyiv with suspected WNF was taken to intensive care. Despite the efforts of doctors and connecting the patient to a ventilator, his life could not be saved. Other cases of infection also led to hospitalization of victims for diagnosis and treatment in infectious disease departments of hospitals.

The outbreak of WNF in Kyiv and other regions was the first serious occurrence of WNV in Ukraine in the past few years. Experts note that the cause was a sharp change in climate: warming and increased humidity. The fever problem is comparable