

## STUDY SAFETY PARAMETERS OF WHEAT BREAD MADE ON HOP BROTH

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*The content of chemical elements, microbiological indexes and safety indexes of wheat bread made with the addition of hop extract was investigated.*

*Bread, hop, hop extract, chemical elements, bitter substances, polyphenolic compounds.*

Bread prepared bezoparnym way, adding broth Khmeliovyi at the stage of mixing, after getting ready produktsiyioholodzhuvavsya within 14 hodyn. Pislya which were conducted laboratory tests of samples of bread.

Analyzing the results, drew attention to the permissible level of heavy metals and trace elements. An important aspect was to investigate the microbiological purity of the sample as well as bread with added Khmeliovyi broth has a longer shelf life. The product has been evaluated by the content of toxic elements, radionuclides, microbiological parameters. Established that provides an example of bread had significantly lower rates of toxic elements in the permitted limit. Thus, the level of lead in 3.3 times, 7.7 times as cadmium, mercury and Arseniy 40 and 10 times less than the permitted limit. Yeast and molds in the sample did not found it because the action Khmeliovyi broth similar to the action of antimicrobial agents. The content of mycotoxins in hundreds of times less than the permitted limit.

Proved that the following general requirements of sanitation and hygiene in the production of bread with added Khmeliovyi broth, the product meets the quality and safety of food raw materials and food SanPiN 2.3.2. 1078-01.

Found no significant differences in the content of toxic elements in the bread "dining" and the sample Khmeliovyi bread with added broth.