



DETERMINATION OF QUALITY INDICATORS OF MINCED MEAT PREPARED ON THE BASIS OF ANTI-ANEMIA COLLECTION

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Relevance of the topic. Anemia is characterized by diseases that are widespread in the Republic of Uzbekistan. According to prominent scholars who have researched the field, the disorder has now been reported in 2 out of every 4 individuals and in some districts in 65% of the population. In Karakalpakstan, 90% of women had anemia and little blood gave birth to children. Anemia is a disease caused by a lack of iron or vitamin B12 in the body, as a result of which there is a lack of oxygen in the body. So the prevention and fight against this disease the problem of dosarb is characterized.

The purpose of the work. Development and determination of quality indicators of the composition and technology of the doom based on the compilation for the treatment of anemia.

Materials and inspection methods. In order to treat and prevent anemia, the following composition was developed by the staff of the Department of technology of drug types of the Tashkent Pharmaceutical Institute: Anisum fruit 0.1 g, large Plantago leaf 1.0 g, Urtica leaf 1.0 g, Cichorium root 1.0 g, Rosae fruit 1.0 g, black Rubes fruit 1.0 g, dried grape fruit (raisins) 10.0 g, red Beta fruit 20.0 g. Syrup technology was developed in two different ways according to the general technology – with alcohol extracts obtained in water and 70% alcohol, and the quality indicators were determined in accordance with oZR DF. The amount of flavonoids in the solution was determined spectrophotometrically, using the reaction of aluminum with chloride at a wavelength of 415 nm, with a wall thickness of 10 mm cuvette.

Results. The results of the study 1 anemia syrup against the quality indicators are listed in the following table.

1 table. The results of the study of quality indicators against anemia syrup

Index name	Norm	
	Water Extract	Alcohol extract
Boiling point, degree C	103±1	104±2
pH indicator (GOST 13685)	3,5 - 5,5	3,1-3,5
Container filling volume (OST 64492-85) - from 100 to 500 ml, not less than ±1.5%	1,3±0,2	1,4±0,1
Amount of dry matter (refractometrically) Not less than 30%	34,3±0,2	35,2±0,5
Sodium benzoate content, not more than 0.2%	0,1±0,01	-
Density, g / cm ³	1,100 -1,200	1,250 -1,350
Heavy metals, no more than 0.01%	Less than 0.01%	Less than 0.01%
Quantitative analysis: when the sum of flavonoids is calculated relative to rutin, not less than 0.1%	0,283±0,015	0,280±0,03
Foreign substances: not allowed	--	--



According to the results obtained, the appearance: dark red clear, similar to minced meat, has a specific smell, sour-sweet-tasting liquid. Also syrup's pH indicator (GOST 13685) is 3.5 - 5.5; the volume of filling the container (OST 64492-85) - from 100 to 500 ml - not less than $\pm 1.5\%$; the amount of dry matter (refractometrically) - not less than 30%; sodium benzoate - not more than 0.2%; density (picnometrically) - was found to be 1,100 to 1,300 g/cm³.

Conclusions. As a result of the experiments, it became more expedient to add alcohol extract to the preparation of the tamed technology.