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HYGIENIC ASSESSMENT OF BOILED SAUSAGES AND SAUSAGES PRODUCED BY «ROZMETOV» (UZBEKISTAN)

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ABSTRACT

The first series of experiments was carried out on 24 outbred adult rats of both sexes with an initial body weight of 122-140 g. The experimental animals were divided into 3 groups of 6 animals. The control group consisted of 6 animals. To determine the parameters of acute toxicity, boiled sausage and sausages were given to rats in the morning on an empty stomach at the rate of 2500 (group 1), 5000 (2group) and 10,000 (group 3) mg/kg.

Keywords: *sausages and sausages, symptoms of intoxication, rozmetov.*

АННОТАЦИЯ

Первая серия опытов была проведена на 24 беспородных половозрелых крысах обоего пола с исходной массой тела 122-140 г. Подопытные животные были разделены на 3 группы по 6 голов. Контрольную группу составили 6 животных. Для определения показателей острой токсичности вареную колбасу и сосиски крысам давали утром натощак из расчета 2500 (1-я группа), 5000 (2-я группа) и 10000 (3-я группа) мг/кг.

Ключевые слова: *колбасы и сосиски, признаки интоксикации, розметы.*

INTRODUCTION

The second series of experiments was carried out on 6 outbred adult rats of both sexes with an initial body weight of 127-140 g. In this series of experiments, in order to obtain an extract solution per 100 g. crushed finished product was added 100 ml of 0.9% sodium chloride, the mixture was placed in a thermostat at a temperature of 37°C for 24 hours. After 24 hours, the extract solution was administered intragastrically at the rate of 3 ml per 100 g. body weight.

Observation of experimental . animals were administered hourly for 8 hours for 14 days. Symptoms of intoxication in animals have not been identified. Experimental animals reacted adequately to external stimuli. The hairline is shiny and smooth, no foci of baldness or ulcers were found. Visible mucous

membranes are pale pink, unchanged. The death of animals was not detected when exposed to the maximum dose of 10,000 mg/kg. Due to the absence of death of animals, it was not possible to calculate the average lethal dose (DL50).

Thus, the acute toxicity of boiled sausages and frankfurters produced by Rozmetov LLC (Uzbekistan) can be attributed to class V in terms of the degree of toxicity.

The toxicity of boiled sausages and frankfurters produced by Rozmetov LLC (Uzbekistan) was studied on 24 white rats under conditions of daily 30-day feeding of the studied products at doses of 50 (group 1), 5000 (group 2) and 10000 (group 3) mg/kg. Animals of the control group were given 10,000 mg/kg of wheat porridge.

DISCUSSION AND RESULTS

The results of the studies have shown that long-term feeding of boiled sausage and sausages in the studied doses is well tolerated by experimental animals. Indicators of general condition, behavior, weight gain, hematological and biochemical parameters of experimental animals did not differ from control values. Thus, the observation of the dynamics of changes in the body weight of animals showed that with an initial body weight of 126.67 ± 2.53 , after 30 days of experiments, increase in body weight up to 169.83 ± 3.12 (in percent, the increase averages +34.07%).

The study of the dynamics of hematological parameters of peripheral blood after feeding boiled sausage and sausages did not reveal statistically significant differences in animals of the experimental groups compared with control values.

The results of the study of biochemical parameters of blood serum of experimental and control animals after feeding with boiled sausage and sausages are presented in table.

Analysis of the research results showed that in experimental animals, the indicators of total protein, total bilirubin, direct and indirect bilirubin, urea, cholesterol, ALT, AST, gamma glutamyl transferase (in GT) and glucose in blood serum did not differ significantly from control values.

Thus, boiled sausage and diet sausages produced by Rozmetov LLC (Uzbekistan) with long-term feeding to white rats do not have a toxic effect on the hematological and biochemical parameters of experimental animals.

CONCLUSION

Based on the examination of the scientific dossier, literature data and the results of toxicological studies of dietary boiled sausage and dietary sausages produced by

Rozmetov LLC (Uzbekistan) at doses of 500, 5000 and 10000 mg/kg, it was established that, according to the parameters of acute toxicity when administered intragastrically, it belongs to a practically non-toxic substance (class V).

The results of hematological, biochemical and histomorphological studies of internal organs confirm that dietary boiled sausage and dietary sausages produced by Rozmetov LLC (Uzbekistan) at doses of 500, 5000 and 10000 mg/kg do not have a toxic effect on the body of experimental animals.

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