

In general, beer is a very important product around the world, both economically and nutritionally.

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Language adviser: Kryvonos I.A., Senior Teacher of the Department of Foreign Languages, DmytroMotornyi Tavria State Agrotechnological University

WASTE SORTING IN UKRAINE

Raikov D.S., daniilraikov.form@gmail.com

Dmytro Motornyi Tavria State Agrotechnological University

The problem of insufficient waste recycling is a global issue. Today, the entire world community is concerned about environmental pollution. According to some reports, every inhabitant of the planet leaves 1 ton of garbage per year.

The purpose of the article is to investigate the national pollution problem in Ukraine and suggest the ways of solving it using the simple waste sorting technique.

In Ukraine, the waste separation method is partially used, but not all regions are yet engaged in waste processing program. Many people do not understand why they need to sacrifice their time and money sorting waste if they are already paying enough for its disposal.

We want to consider the pros and cons of this problem.

Pros of garbage sorting:

- Separating waste can reduce environmental damage
- Re-processing is profitable
- Less waste - less junkyards

Cons of garbage sorting:

- High upfront capital costs
- Recycling sites are always unhygienic, unsafe and unsightly
- Products from recycled waste may not be durable
- More energy consumption and pollution

Garbage is always harmful to the environment. If it is not being recycled, it pollutes water and soil, it can be dangerous to birds and animals, and also destroys local ecosystems. Environmental damage can be significantly reduced if the hazardous and non-hazardous waste is not mixed together.

Therefore, separate collection of waste and its subsequent correct disposal is the most responsible way of handling garbage.

In our article we have analysed the garbage sorting problems. We came to the conclusion that there are some problems with people's attitude toward the garbage recycling. Our country has a lot of waste processing plants and they are quite active. But, since Ukrainians practically refuse to sort garbage, these plants do not have enough recyclable materials for processing and they are forced to buy garbage abroad. As a result they buy plastic in Poland, paper in the Baltics and Russia - which is very irrational considering how much of our waste is literally rotting in landfills.

Taking into consideration all of the above, we can conclude that Ukrainian garbage problem is very harmful for its citizens and in order to solve this problem, first of all, it is necessary to convince our citizens that garbage sorting has numerous advantages. Every Ukrainian should clearly understand its principles. At the same time, it is necessary not only to monitor compliance with the rules for citizen-sorting, but also to encourage them to do it on their own.

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Language adviser: *Kravets O.O., Senior Teacher of Foreign Languages Department, Dmytro Motornyi Tavria State Agrotechnological University*

MELON JAM. RULES OF TRANSPORTATION, ACCEPTANCE, STORAGE OF RAW MATERIALS AND AUXILIARY MATERIALS. WAYS OF WASTE UTILIZATION

Rudakova A., *rudakovaanna13@gmail.com*
Dmytro Motornyi Tavria State Agrotechnological University

Jam - is a dessert made by boiling various fruits (berries, fruits and even some vegetables) with sugar. The benefits of jam are due to the plant vitamin component, and sugar acts as a preservative.

The composition of melon is a unique combination of fiber, vitamins, minerals and biologically active substances, many of which are natural antioxidants.

Jam is a high-calorie product, so do not eat it in large quantities. Because most of the useful elements in the preparation of jam - are destroyed.

Fruit blanching leads to denaturation of protoplasm proteins, which increases its permeability to sugar syrup. The fruits are treated with hot steam or hot water, 0.1% solution of citric or tartaric acid: Melon is blanched (5 - 10) min at (90 - 100)°C.

Syrup preparation. Purpose: to improve the taste and consumer properties of the product. Dissolve a given amount of sugar in boiling water, filter through a cloth.

Filling the fruit with syrup. Purpose: to accelerate the diffusion of sugar into the tissues, to facilitate cooking. The concentration of syrup when pouring 70-75%. The temperature of the syrup when pouring (70 - 80)°C.

The main purpose of fruit cooking is uniform saturation of fruit syrup without violating their integrity and shape. Prepared fruits are loaded into a cooking pot, filled with sugar syrup. When cooking fruits and berries, they are two mutually opposite processes: moisture due to osmotic pressure goes into the syrup, and the syrup diffuses into the fruit due to differences in sugar concentration. Cooking fruit in syrup should be alternated - heating, then cooling, and so many times. The number of cooking melon jam is – 3.