МІНІСТЕРСТВО ОХОРОНИ ЗДОРОВ'Я УКРАЇНИ
БУКОВИНСЬКИЙ ДЕРЖАВНИЙ МЕДИЧНИЙ УНІВЕРСИТЕТ

М А Т Е Р І А Л И

106-ї підсумкової науково-практичної конференції
з міжнародною участю
професорсько-викладацького колективу
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Матеріали підсумкової 106-ї науково-практичної конференції з міжнародною участю професорсько-викладацького колективу Буковинського державного медичного університету (м. Чернівці, 03, 05, 10 лютого 2025 р.) – Чернівці: Медуніверситет, 2025. – 450 с. іл.

У збірнику представлені матеріали 106-ї науково-практичної конференції з міжнародною участю професорсько-викладацького колективу Буковинського державного медичного університету (м. Чернівці, 03, 05, 10 лютого 2025 р.) зі стилістикою та орфографією у авторській редакції. Публікації присвячені актуальним проблемам фундаментальної, теоретичної та клінічної медицини.

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Conclusions. In gestational diabetes, the taxonomic composition and microecological parameters of the ecosystem "macroorganism-microbiome" of the microbiota of the contents of the colon cavity of women are disturbed due to contamination of the biotope with pathogenic (*E.coli Hly+*) and conditionally pathogenic.

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ANTIBIOTICS IN FOOD: SOURCES OF ENTRY AND POTENTIAL RISKS FOR CONSUMERS

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Introduction. Guaranteeing the quality and safety of food products is one of the prerequisites for maintaining public health. Today, the danger of passive use of antibiotics (AB), which enter the human body with food, is increasingly being discussed in the world.

The aim of the study. To analyze the data of the domestic and foreign literature regarding the sources of AB entering food products and the possible negative consequences of the impact of residual amounts of AB on the population health (M.G. Bacanli, 2024; J. Seo, 2024; T.O. Garkavenko, 2015; S.A. Voronov, 2014; S. Cogliani, 2011; T.M. Dyman, 2011).

Material and methods. Bibliosemantic method, method of content analysis, information-analytical method, statistical methods.

Results. The food chain of AB entering the consumer's body covers all stages of agricultural and industrial production of food raw materials and food products, as well as their storage. AB can get into animal products as a result of therapeutic and veterinary measures (AB of the penicillin group) and when they are used as bio stimulants of animal growth (rodent, bacitracin, etc.). In particular, 240 antimicrobials have been registered for use in poultry farming in Ukraine's domestic and imported production. The use of AB as growth stimulants has been an integral part of pig farming since the early 1950s. Scientists estimate that about 90% of AB injected into animals ends up in significant quantities in manure, which is used as fertilizer. From the soil, 0.1% of AB enters plants, and with them into the human body.

ABs are added to food products as preservatives in order to prevent their spoilage. Most often, chlortetracycline, terramycin, penicillin, chloramphenicol, streptomycin, gramicidin are used for this purpose. The introduction of AB to animals before slaughter can extend the shelf life of fresh meat to 2-3 days. The use of ice containing AB prevents spoilage of fish products during their transportation and storage. During the production and storage of cheeses, the introduction of AB inhibits the development of bacteria clostridial forms involved in cheese spoilage. Adding AB to milk can extend its shelf life and transportation. However, AB residues can disrupt the course of technological processes in the manufacture of fermented milk products, which leads to a decrease in its commercial quality.

Control of AB residues in food products is of great hygienic importance. The uncontrolled use of AB at all stages of food production is an urgent medical and environmental problem, as it can lead to the formation of a potential reservoir of antibiotic-resistant strains of bacteria and their spread in the environment. The risk of developing dysbiosis, allergic and toxic reactions, and the occurrence of superinfections also increases in patients. This problem is most acute in pediatrics and the clinic of immunodeficiency states.

Conclusions. Thus, the presence of a significant number of antibiotic contamination sources of food products indicates the need to take into account their potential risks to the health of consumers, improve the system of surveillance over the content of residual amounts of antibiotics in finished products, harmonize the range and directions of use of antibacterial agents in veterinary medicine and medicine.