

INDICATIVE QUALITIES OF RABBIT PATE

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Abstract: The article discusses the study of the microbiological character of meat pate. It controls food safety. The main goal is to assess the safety of pate for consumption. Mycotoxins and pesticides can have serious consequences for human health, including acute and chronic poisoning. Quality control in the study helps to establish the level of contamination of products, which allows manufacturers to ensure high quality and safety of their products. The results of the studies can help inform consumers about the safety of products and the risks associated with the use of certain types of pates. Testing for the presence of mycotoxins and pesticides helps manufacturers comply with national and international food safety standards and requirements. Developing recommendations - identifying problems with mycotoxins and pesticides can serve as a basis for developing recommendations for improving production processes and compliance with safety standards.

Keywords: pate, rabbit meat, mycotoxin, pesticides, liquid chromatography (LC), heat-labile pesticides. mass spectrometry (LC-MS)

Microbiological testing of the quality of rabbit meat pate includes several stages aimed at identifying and controlling potential pathogenic microorganisms that may pose a health hazard to consumers. The main steps in checking the quality of the product remain the determination of the microbiological composition.

The total number of mesophilic aerobic and facultative anaerobic microorganisms (OMAFA) is an indicator of the total microbial contamination of the product. Including indicators of coliform bacteria (CGB): an important indicator that helps to identify fecal contamination or violations of sanitary standards at all stages of production.

Determination of the presence of a colony of staphylococci, which can be dangerous as some of their strains can produce toxins. Checking for the presence of salmonella in the product, since this bacterium can cause serious food poisoning. Checking for the presence of *Listeria monocytogenes*, especially important for finished meat products that are not heat treated before consumption.

Pathogen testing is a laboratory or clinical testing process that aims to detect and identify pathogenic (disease-causing) microorganisms such as bacteria, viruses, fungi, and parasites in samples of biological tissue, blood, fluid, or the environment. Such monitoring may be used to diagnose diseases, assess health conditions, check the safety of food or water, or control infectious outbreaks. - *Campylobacter*: testing for *Campylobacter jejuni* bacteria, which can cause food poisoning. Bacteria such as those of the Enterobacteriaceae family (e.g. *Escherichia coli**) are an indicator of sanitary safety and compliance with storage and transportation conditions.

Analysis of microbial contamination during the shelf life analyzes the dynamics of changes in the number of microorganisms at different temperature conditions to ensure that the product will be safe for consumers during the stated shelf life. The assessment of hygienic safety was carried out by assessing the conditions of production, sanitary cleaning and compliance with hygiene rules at all stages of raw material processing. Thus, the study of mycotoxins and pesticides in pate is an important aspect of ensuring food security and protecting consumer health.

Consuming food containing mycotoxins can cause a variety of illnesses, from mild toxic reactions to serious chronic diseases such as cancer or liver damage.

Regular testing of products for mycotoxins and analysis for the presence of mycotoxins, especially if raw materials known to carry a risk of contamination are used. It is always important to know and check expiration dates, storage conditions and choose tested products from reliable manufacturers to minimize the risk of mycotoxin contamination

Including for determining the concentration of pesticides in samples, calibration standards are used, which allow you to accurately determine the content of substances in the sample. Standard samples contain known concentrations of pesticides, which helps to correctly interpret the results of the analysis.

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Determination of pesticides in finished products such as rabbit pate is an important stage of quality control and food safety. Pesticides can get into meat through the feed that animals receive, as well as through environmental pollution or improper use of pesticides at the stage of agricultural production. For the process of determining pesticides in rabbit pate, samples were taken for analysis according to established methods that ensure representativeness and representativeness. Usually, several samples are taken from different batches of the product so that the analysis results reflect the quality of all manufactured products.

After sampling, pesticides were extracted from the food material. For this, we used organic solvents methanol. Usually, during the extraction process, pesticides are extracted from the matrix (meat) into a solution, which then allows for their quantitative and qualitative analysis.

Liquid chromatography (LC) was used to analyze non-volatile and heat-labile pesticides. LC in combination with mass spectrometry (LC-MS) allowed to achieve high sensitivity and accuracy.

Using these methods as fluorescence and spectrophotometry some pesticides can be detected not as universal as chromatography and mass spectrometry.

Prevention of contamination is quality control, ensuring quality control of ingredients and finished products. Proper storage observing the temperature regime and storage conditions of meat products. By conducting these studies, the laboratories help ensure food safety and prevent harmful chemicals from entering the human body.

The results of the analysis were used to determine the presence and concentration of pesticides in rabbit pate. If the concentration of pesticides exceeds the permissible standards, then such products are considered unsafe for consumption. The results of pesticide analysis were compared with current safety standards established at the national or international level (e.g. Codex Alimentarius, EU standards, or national food safety standards). Uzbekistan has strict requirements governing the content of pesticides in food products, including meat products.

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