

## Chemical composition of "bee bread" substance, obtained from bee products

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**Keywords:** *bee products, pollen, dietary supplements, quality control.*

### Abstract

New sources of biologically active substances attract high attention of pharmaceutical and foodstuff manufacturers. Complex qualitative chemical composition a biologically active additive «Vinibis C» which is made on the basis of beekeeping products, namely bee bread is investigated. The big food and biological value of «Vinibis C» is shown. Thus taking «Vinibis C» may provide an organism with a full complex macro- and micronutrients, and also minor compounds for maintenance of normal functioning of the immune system. The technique of simultaneous definition of water- and fat-soluble vitamins by chromatographic method is developed.