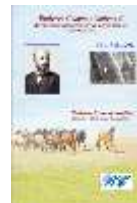




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## **Integral antioxidant activity of fermented baked milk from various manufacturers**

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### **Abstract**

The great and ever-increasing interest in antioxidants is explained, first of all, by the fact that they provide the necessary activity of the antioxidant system, which prevents the accumulation of toxic oxidation products leading to various pathological diseases. First of all, they must be contained in sufficient amount in food that a person consumes. We studied the integral antioxidant activity of fermented baked milk samples from the following manufacturers: JSC Zelenodolsk Milk Processing Plant; LLC Kazan Dairy Plant; “Just milk”; JSC “Company UNIMILK-DANONE”; JSC “Wimm-Bill-Dann”. The main research method was coulometric titration with electrogenerated bromine, which was carried out on an “Expert-006” coulometer (NPK LLC “Ekoniks-Expert”, Moscow). Additionally, in order to confirm the results obtained, lipid peroxidation was determined by the content of malondialdehyde in the studied samples and titratable acidity. In addition, during the analysis of the obtained results, we evaluated the shelf life of the fermented milk product declared by the manufacturer. The results obtained for the integral antioxidant activity are in good agreement with the results for the content of malondialdehyde, which serves as an indicator of lipid peroxidation: its lowest amount was characteristic of the fermented baked milk of JSC Zelenodolsk Milk Processing Plant. Thus, it was revealed that fermented baked milk of JSC Zelenodolsk Milk Processing Plant possesses high integral antioxidant activity and can serve as a good source of antioxidants when introduced into the diet of the population.

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