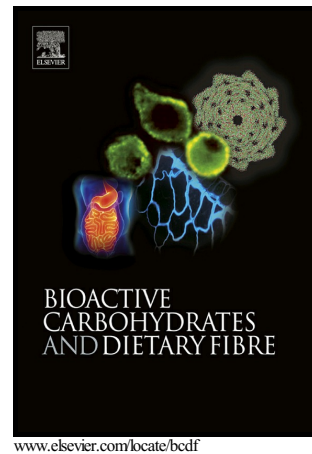


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***In vivo* study of medical and biological properties of functional bakery products with the addition of pumpkin flour**

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ABSTRACT

We studied the hypocholesterolemic, antioxidant, hepatoprotective and prebiotic properties of bakery products with the content of pumpkin flour. To study the functional quality of products with pumpkin flour, *in vivo* studies on the influence of feed mixtures with the addition of bakery products, formulation and manufacturing technology of which were developed by us, were performed on the group of laboratory animals. After six weeks, there was a decrease in hypocholesterolemic values in serum of laboratory animals. When functional bakery products were administered in the diet of laboratory animals, there was a reduction of pathogenic and growth of lactic- and bifidobacteria in the gastrointestinal tract of the studied groups of animals. However, the activity of any enzymes studied did not reach values comparable with healthy animals.

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