

Brief Description of the Dietary Supplement "Bapilact"

Tell L, Romankulov E and Lysenkov S*

Astana Medical University, Kazakhstan

*Corresponding Author: Lysenkov S, Astana Medical University, Kazakhstan.

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The dietary supplement "Bapilact" is recommended for use for the prevention of intestinal microbiocinosis disorders. It is a dietary supplement based on Bapol with enhanced prebiotic properties and an inhibitory effect on the pathogenic microflora of the human intestine.

It is known that wheat bran is used in the clinic of internal diseases in the treatment of various diseases [1,2]. However, wheat bran does not affect the intestinal microflora, and in some patients, it causes unpleasant sensations (bloating, feeling of an overfilled stomach, heartburn, etc.).

There is a known food additive "Bapol" (Preliminary Patent of the Republic of Kazakhstan No. 3671KZ A23 L 1/10, 1996), which includes a special fraction of finely dispersed wheat bran (90%) and flour (10%) processed using a special technology. Fine bran provides good contact with the intestinal mucosa and intestinal villi. Bapol is able to absorb toxins, heavy metals, bile acids, cholesterol on its surface. The use of bapol in the diet of people allows you to get a pronounced detoxification effect, reduce cholesterol and glucose levels in the blood, improve intestinal motility and establish regular stools, reduce the phenomena of food allergies [3-6]. However, the bapol product does not have a mechanism of direct action on the pathogenic microflora of the human intestine. This goal is achieved by adding lactobacilli to the dried product of vital activity (hereinafter referred to as "biolactin"). The percentage of biolactin is 10.0%. The dietary supplement "Bapolact" includes, by weight. %: -fine bran -90-95%, -flour-5-10%, -dry product of the vital activity of lactobacilli (biolactin)-10.0%. The method of preparation of a food additive is carried out as follows. After receiving the dietary supplement bapol, a biolactin suspension is added to the latter at the rate of 1-20g per 1 kg of bapol. This mixture is mixed in a mixer at a speed of 200b/min for 40 minutes. During this time, it is possible to thoroughly mix bapol and biolactin. After mixing, the mixture is packed in sealed packaging (cans, plastic bags, etc.). In the prepared bapol product, a dry product of the vital activity of lactobacilli-biolactin is added according to the

following recipe, wt.%: -bapol-98g,-biolactin-2g. The specified mixture is thoroughly mixed into mixers for 40 minutes and at a speed of 20 rpm. The mass obtained after mixing is packed into sealed jars of 100g. The daily dose of an adult is 25 grams.

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