

6 and Excel. The activity of xanthine oxidase in the pigs blood serum was identified. The examined enzyme took part in metabolism of nucleic acids. The influence of the Precocious Meat boars upon the activity of xanthine oxidase in the offspring blood serum was examined. Age variability of the enzyme activity was determined to depend upon restructuring of metabolic processes in different periods of postnatal ontogenesis.

It was found that the offspring of all the boars had different mean levels of the enzyme activity in different age periods. The 2 and 5 month offspring had the highest activity of the enzyme. At the age of 6 months the xanthine oxidase activity was by 32,0% ($p < 0,001$) higher in Sobol 139 than in Sayan 225. The enzymatic activity of blood was different in the animals different in productive traits.

Correlations between the blood enzymatic activity and economically valuable traits of pigs were examined. It was identified that the correlation levels changed during ontogenetic development. In ontogenesis the correlations changed both in strength and direction.

The data obtained testifies to the influence of boar's genotype upon the level of xanthine oxidase activity in offspring.

rect concern to organization of lymph flow from organs. In the project are taken into account too:

1) inconstancy of cervical and abdominal parts of thoracic duct, its cervical arch and (terminal) cisterna, initial (abdominal) chyle cisterna, right lymphatic duct;

2) variants of formation of thoracic duct (chyle cisterna, plexus of lumbar trunks or their simplex confluence), its thoracical part (existence of semithoracic duct and another collaterals) and chyle cisterna (own of the duct, of lumbar trunk or transitive from lumbar trunk to the duct), tributaries of lymphatic ducts and their main roots in connection with regional lymph nodes;

3) the connections of lymphatic ducts and trunks with cervical veins;

4) regional lymphatic paths (of head and neck, upper and lower limbs, thoracic, abdominal and pelvic), constant and often discovered, including collaterals and plexuses. I put inconstant formations of lymphatic system in brackets.

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LYMPHATIC SYSTEM: PROJECT OF DIVISION IN THE INTERNATIONAL ANATOMICAL TERMINOLOGY

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Lymphatic system plays important role in human life, its structure is studied and described in detail in literature. But in the International Anatomical Terminology (1998) the proper division is absent. I propose the project of such division as addition to the Terminology and is formed on the principles of Terminology. The project consists of three parts – the general terms, the main lymphatic collectors (thoracic duct and right lymphatic duct) and the regional lymphatic paths (on the regions of human body). In the project are included such additional terms, as «lymphatic postcapillary» and «lymphatic vessel unimascular type», «valvar cylinder», «lymphatic sinuses», «lymphatic trunk», «lymphatic duct» – all these formations have di-

INFLUENCE OF THE WAYS OF THE BIOCHEMICAL MATURATION HERRING PACIFIC ON CHANGE STRUCTURED-MECHANICAL FACTORS

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The impact of various Pacific herring maturing methods under the production of salted output on the rheological indexes alteration is defined

Biochemical processes that take place within the process of the fish maturing cause alterations in rheological characteristics of muscle tissue. The muscle tissue tenderization while maturing is an important sensory characteristic. The speed of the fish's tissue softening is directly dependent on the protease activity [1, 2]. We have developed methods of the Pacific herring maturing that allow us to increase the speed of the fish's biochemical maturing and shorten the duration of

the technological process: preliminary maturing of the unsalted herring under the regulated conditions (method 1) [3]; maturing that is combined with a defrosting, in the potassium chloride solution (method 2).

To characterize the rheological characteristics the research of the Pacific herring utmost shift tension (UST) alterations were carried out. The UST was defined with the structure-o-meter ST-1M by method that is based upon the definition of the cone loading tension with its introduction to the definite depth into the product and the definition of the tension relaxation time, which is caused by its deformation.

Table one provides us with the data of the herring tissue UST alteration while using the maturing methods described above. Also the data of the UST alterations while using the traditional method of salted fish maturing are illustrated for comparison:

- experimental sample 1 – preliminary maturing under the refrigeratory keeping in regulated conditions;
- experimental sample 2 – herring maturing in potassium chloride solution;
- experimental sample 3 – salted herring maturing with the content of sodium chloride in tissue 3,5-4% (traditional method).

The alterations in Pacific herring UST in dependence of its keeping, kPascal

Sample	Keeping duration, days					
	0	2	4	6	8	10
Experimental sample 1	22,8	22,2	19,4	16,6	15,2	14,8
Experimental sample 2	22,4	21,9	20,7	17,8	16,4	15,4
Experimental sample 3	23,4	23,2	22,8	21,6	20,8	19,6

Within the process of the preliminary biochemical maturing (experimental sample 1) and under the herring keeping in potassium chloride solution (experimental sample 2) the softening of the fish's tissue takes place which is proved by the decrease in the utmost shift tension. The decrease flies faster in the experimental samples as the proteolytic herring ferments show the highest activity with the implementation of these methods.

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MODIFIED CRYOPHERESIS IN AN INTEGRATED THERAPY OF RHEUMATOID ARTHRITIS PATIENTS

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The point of this research is the evaluation of the results of course modified cryopheresis (patent №2245167 of 27.01.2005) implementation within the patients with rheumatoid arthritis (RA) under the increase in the process activity and the impossibility of the traditional therapy implementation in its fullness.

72 patients with RA were involved into the research, 50 of them formed the major group and 22 of them formed the control group. The inclusion criteria were also defined. RA was in its active