

Spargels angebaut werden. Es folgen das Vereinigte Königreich und Spanien mit jeweils 9 Tausend Hektar.

In den Niederlanden kostet Spargel der höchsten Klasse AA 11 € pro kg. Aber zu einer Zeit, als in den Niederlanden kein Spargel angebaut wurde, kaufte das Land Spargel für über 25 €/kg.

Wo wird Spargel verwendet?

In Europa verzehren 50 % der Menschen frischen Spargel, 20 % Spargel in Dosen, 20 % Tiefkühlspargel und 10 % Spargelpulver. In Deutschland werden 97 % frisch verzehrt, in Spanien gehen 77 % des Spargels in die Verarbeitung.

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### **PIG BREEDING (ВИРОЩУВАННЯ ПОРОСЯТ)**

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*У статті розглянуто суть теми, мета, головні недоліки і переваги теми. Зроблені висновки і наведенні деякі приклади.*

***Ключові слова:** поросята, сільське господарство, галузь, свинарство, тваринництво.*

*The article considers the essence of the topic, purpose, main disadvantages and advantages of the topic. Conclusions are made and some examples are given.*

**Key words:** *piglets, agriculture, industry, pig breeding, animal husbandry.*

Pig farming is a branch of agricultural production that provides the population of many countries with valuable food. According to statistics, the world currently produces more than 210 million tons of meat, of which about 41% is pork. In different regions of our country, pig farming has long been a traditional livestock industry. Valuable economic characteristics of pigs – high reproductive capacity, precocity and payment for feed, high slaughter yield and energy of slaughter products – guarantee their superiority in meat production compared to other species of farm animals. Pigs are very fertile. Under satisfactory conditions of feeding and keeping from a sow it is possible to receive two farrowings a year, and in each farrowing – on 10-12 piglets. Pigs are much precocious compared to other farm animals. As a result of high fertility and good precocity of pigs from each sow by fattening her offspring you can have 2-2.5 tons of pork per year, while from the offspring of one cow for the same period receive only 2.5-3.5 quintals of meat [2].

Modern animal husbandry in the leading countries of the world is characterized by dynamic development, the use of intensive technologies, constant growth of animal productivity, which provides a stable increase in production. The transfer of Ukrainian pig production to industrial methods of work has created a basis for increasing production and reducing its cost. At the same time, other categories of farms are developing, the production of which is based on the use of various forms of ownership (pig farms of diversified farms, subsidiary enterprises, farms and personal yards of villagers).

Pig farming is one of the effective branches of animal husbandry, which provides the population with valuable food. Pork is characterized by a high content of complete and easily digestible protein, as well as essential amino acids [1].

The biological characteristics of pigs – fertility, precocity, short gestation period, high feed conversion and pork yield at slaughter in combination with mobility in the management of this industry provide one of the leading places in the clear balance of the country. However, being one of the main branches of animal husbandry in the conditions of market relations, it has worsened all quantitative and qualitative parameters of development, and a sharp reduction in production and increase in feed grain has led to losses for most pig farms. The transfer of pig farming to an industrial basis in the last quarter of the twentieth century made it possible to keep pigs indoors all year round, to introduce mechanization of the main production processes, and to switch to feeding

with complete rations. However, economic reforms have turned the dignity of industrial pig farming into too many shortcomings, which can be said to have led to a decline for the industry [3].

Raising suckling piglets is a very complex process. Because, in the first days of life you need to pay maximum attention. It is believed that piglets will grow very well if they are born with a live weight of 1-1.5 kg. About a week before farrowing sows should be well inspected and transferred to the machine, depending on the type of livestock. The machine should be clean, comfortable for the sow, and there should be food and water.

The machine for newborns should have a thermometer that will measure the temperature. The temperature should be 26-30 °C. After farrowing, the piglets are warmed up and begin to suck colostrum. And in case the teats are smaller than the piglets, they can be transferred to another sow. Young animals should have free access to water [3].

In the first days of life, young animals need to consume nutrients, which they take entirely from sow's milk. And there should be free access to water, if there is no access, they begin to drink urine, and this can lead to diseases of the gastrointestinal tract.

In the first days of life, hemoglobin in piglets is reduced because the mother's milk is poor in salt and iron. In order to avoid anemia, they are administered iron-containing drugs. For normal development in the first decade of life piglets should consume about 300 g of milk, and in the second decade they require 400 g of it. Therefore, the best way is to keep the sow in individual machines, so that the young have free access to breast milk. Previously, it was thought that weaning piglets would be appropriate at about 2 months of age, but if you do so, the second farrowing year is impossible. Now wean piglets are 21-30 days of age. In other countries, weaning is still 7-14 days. If weaning is early, it has 2 benefits. The first is to receive from one sow 2 or more farrowings. And if there is an early weaning, the trarín is transferred from breast milk to feed and they begin to consume it vigorously. As a result, the average daily gain of animals increases, and the cost of their cultivation decreases.

The technology of raising suckling piglets is primarily based on knowledge of the biological characteristics of young animals, so they need to be considered about technological operations. Young animals have a high level of metabolism and energy in a short life of about 25-30 days [2].

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**FOOD TECHNOLOGIES  
(ХАРЧОВІ ТЕХНОЛОГІЇ)**

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*В статті представлено суть спеціальності "Харчові технології", її головні завдання та значення в житті людини.*

***Ключові слова:** харчові технології, основні задачі, підприємства харчової промисловості.*

*The article presents the essence of the specialty "Food Technology", its main tasks and significance in human life.*

***Key words:** food technologies, main tasks, food industry enterprises.*

Training in the educational program "Food Technology and Engineering" involves gaining deep theoretical and practical knowledge, mastering professional skills in modern technologies of food processing, development of new foods, culinary products; product quality control and management; design and reconstruction of food and restaurant enterprises; introduction of innovative technologies, determination of economic efficiency of technical and technological decisions, increase of profitability of production.

The specialty involves the training of general specialists who are qualified to: organize and manage technological processes in the food industry, identify critical control points of the technological process and analyze the risks of the production process, apply scientific knowledge to implement advanced technologies, develop innovative and improve existing technologies food products, create new products, determine the quality of raw materials, intermediate products and finished products.