

## CHEMICAL PRESERVATION ME OF LIQUID FOOD SEMI-FINISHED PRODUCTS

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**Abstract.** The method of preserving liquid food substrates using chloroform is still used in the food and pharmaceutical industries.

Despite a number of positive qualities of chloroform used for this purpose, it is necessary to pay special attention to the dangers of its use due to its extreme harm to health.

In this regard, a safe method of chemical preservation is proposed by acidifying the preserved substances with food grade acetic acid, followed by its deacidification with a solution of sodium hydroxide or baking soda.

When using this method, preserved substrates can be stored without the use of refrigeration equipment at room temperature for up to six months (observation period).

**References**

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