

З погляду на стародавні українські напої, можна відзначити, що традиційною національною сировиною для виготовлення міцних та хмільних напоїв був мед. Пізніше з появою горілки в обіходь увійшли наливки і настоянки, асортимент яких був дуже різноманітним. Тому українським підприємцям варто було б працювати над створенням і розвитком власних унікальних історичних брендів напоїв, а не використовувати вже давно популярні у світі назви зарубіжних продуктів.

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## **SPELT AS THE PROMISING GRAIN CROP OF THE UKRAINIAN ORGANIC PRODUCTION**

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Recently, great attention is paid to the ancient types of wheat, which were known to mankind many thousands of years ago. These include dinkel one-grained wheat, dinkel two-grained wheat, spelt wheat and kamut wheat. Modern types of soft and hard wheat have been derived from these crops, but now they differ from their genetic predecessors by chromosome sets, protein structure and consumer value.

There are three categories of wheat with certain amount of chromosomes (the so-called level of ploidity) – diploids (2 sets), tetraploids (4 sets) and hexaploids (6 sets). One or more species are cultivated from wheat of each level. In particular, bread is baked from hexaploid soft wheat (42 chromosomes), macaroni and semolina are made from tetraploid hard wheat (28 chromosomes); hexaploid spelt (42 chromosomes) is used for producing bread and groats; tetraploid dinkel wheat (28 chromosomes) and diploid one-grained wheat are grown as groat crops [1].

These types of wheat are more natural for humans, compared to common wheat, which has been subjected to constant selection for 150 years. Dinkel one-grained wheat, spelt wheat and kamut wheat gluten doesn't contain some gliadins the wheat gluten contains. Therefore, products based on them can be used by people suffering from allergy to wheat foods. Dinkel one-grained wheat, dinkel two-grained wheat, spelt wheat and kamut wheat contain more protein, essential fatty acids, cellulose, minerals and antioxidants compared to those of cultivated wheat [2].

In particular, the part of protein in spelt is more than 25%, and the amount of gluten is 43-45%. For comparison, wheat grain contains 12-13% of protein and 25-28% of gluten [3]. The spelt

contains almost three times more magnesium and 1,5 times more phosphorus than wheat, as well as 1,5 times more of vitamin B<sub>1</sub>, more than 15% of vitamin PP, almost more than 30% of vitamin E, and twice as much of polyunsaturated fatty acids. The spelt has a tougher shell, so even after processing it retains more fiber than wheat [4].

In Ukraine, research work on the selection of spelt grades has been conducted for more than 10 years. Currently, «Zorya of Ukraine» and «Europe» grades have been introduced into the Ukrainian register. The «Zorya Ukraine» grade contains 23-24% of protein and 48-53% of gluten, and the «Europe» grade contains 40-45% of gluten and 18-20% of protein [3].

The demand for spelt grain in the EU and the US is increasing, scientists are conducting research on improving the technology of grain processing, they study the chemical composition and the impact of spelt products to the human body. Swiss scientists have proven that spelt foods (bread, pasta, groats) help to strengthen the immune system of the body. The body becomes less sensitive to allergic proteins. Therefore, spelt products are primarily provided to establishments for children, sanatoriums and hospitals. And these products are much more expensive [5].

Progressive farmers, who pay attention not only to high yields of grain crops, but also to their quality and nutritional value, contribute to the prevalence and popularity of spelt and its products in Ukraine. There is an increasing interest to spelt as to a crop of organic farming and a source of «organic / healthy food». In Ukraine, as in other countries of the world, the domestic and foreign organic markets are developing rapidly. This is facilitated by the fact that more and more consumers do not only understand the close connection between general state and good health, but also make adjustments to their daily diet, preferring quality, safe and useful products. Namely, such foods are foods based on organic spelt.

During growth spelt does not react to mineral fertilizers, that's why it is grown on special soils in special farms specializing in growing the organic products. Within the Swiss-Ukrainian project «Development of the organic market in Ukraine», the researches of organic spelt, grown in Ukraine were carried out. According to the research institute of organic agriculture (FiBL, Switzerland) data, the winter wheat yield is 35-40 t/ha, and the organic dinkel and spelt yield is 20-25 t/ha in case of favorable climatic conditions and all agro technical requirements fulfillment [6].

The evaluation of the grain market over the last five years has shown that the most interesting is the organic spelt grain, which requires rather high demands, namely: the natural mass of grain is more than 700 g/l, the amylase activity falls for more than 220 s. The average price for purified spelt offered by agrarians and producers is 15,9 UAH/kg; for non-purified spelt, with an amylase activity of 140-180 s, it is 8,64 UAH/kg and for non-purified spelt, with an amylase activity of 60-80 s it is 6,5 UAH/kg. for all that, the average wholesale price of spelt flour is 45 UAH/kg, and that of pasta is 121 UAH/kg. Considering the popularity of spelt in Western Europe countries, as well as the price of 1 kg of spelt flour ranging from 3 to 3.6 euros, we can affirm that domestic production of spelt products is potentially interesting, especially if it is taken as an export product [7].

Thus, spelt is an extremely valuable cereal crop distinguished by the improved consumer properties as compared to wheat. Its cultivation takes place mainly in organic farms, which provides additional quality and safety of raw materials. Ukrainian enterprises produce groats, flour, pasta from spelt, which expand the grain crops' range of cereal products and advertise this type of product to consumers. Taking into account the popularity of spelt in the countries of Western Europe, as well as the pricing policy existing in Ukraine and abroad, domestic production of spelt products is promising.

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## **THE FORMATION OF NATIONAL RULES FOR THE IMPLEMENTATION OF SHIP AGENCY SERVICES THROUGH THE IDENTIFICATION OF THE MAIN ADVANTAGES OF A MARINE AGENT PARTICIPATING IN A VESSEL CALL**

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Transport activity is the most important component of the industrial and economic activity of Ukraine, which has all modern modes of transport and adequate transport communications that meet the needs of sustainable development of the country's economy. The most important link in transport activity is the development of the maritime transport complex, which ensures transport and economic security of foreign economic relations and solves the most important economic, social and political problems. Maritime transport activity is a fairly voluminous concept, which includes many types of activities.

Strengthening market relations in Ukraine, expanding foreign economic relations necessitate the presentation of special, international standards, requirements for the quality of transport support for the processes of delivering goods to the final consumer, in accordance with the interests and requirements of the latter.

As you know, the transportation of goods is not just the movement of goods, but a whole range of works, operations and services. It all starts with the choice of the route that is optimal in terms of cost and delivery time, then the conclusion of contracts with carriers, customs declaration of goods, execution of transport documents, delivery and acceptance of cargo, its storage and storage, loading and unloading, and, of course, calculation of the full cost of transportation follow. To perform these and other operations, special knowledge and skills are required, therefore, their solution often takes a considerable time.

Therefore, for the efficient delivery of goods to the cargo owner, it is necessary to choose a number of enterprises that will be engaged in calculating the best way to transport cargo, taking into account the type of cargo, technical and economic characteristics of various modes of transport, the necessary delivery time, etc. Difficulties in organizing transportation have led to the fact that even in the medieval countries there were people in other countries who took care of the ship, crew and cargo, i.e. in the modern interpretation, shipping agents, brokers. As for cargo owners, from the