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## INFLUENCE OF DIFFERENT FOOD POLLUTANTS ON STRUCTURAL CHANGES IN OAK DEVELOPMENT

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**Abstract:** This article examines the effects of various contaminants on the activity of digestive enzymes, including disaccharides, as well as helps to understand the etiology and pathology of the disease in various food intoxications, as well as to identify adequate treatment options.

**Keywords:** contaminant, postnatal period, mucosa, experiment, villi, intoxication.

### Introduction

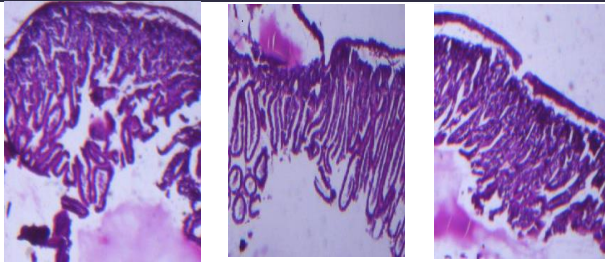
Relevance of the topic. The negative effects of food, environmental pollution and the "anthropogenization" of food, that is, physical and chemical processing, lead to a departure from natural forms [1]. This problem is especially relevant for digestive enzymes, since digestive enzymes are the most important factors that adapt the body to various factors, including the chemical composition of food. Therefore, it is of scientific and practical importance to study the effect of various additives on the production and digestion of food products due to environmental pollution [2]. These data indicate that food is contaminated with xenobiotics in the environment or "enriched" with various "additives", "modern" chronic fatigue, Alzheimer's disease, schizophrenia, cancer, diabetes, the endocrine system of the cardiovascular system, nerves, kidneys and especially lie at the heart of gastrointestinal diseases. The sad fact is that the list of food contaminants is huge and growing.

**Objectives:** to study the effect of some food contaminants on a growing organism: histological parameters of the intestine and the activity of intestinal disaccharides.

**Materials and methods.** For the experiments, white rats were taken from the Tashkent Zoo and kept in separate plastic cages 50x30x28 cm in size in the vivarium of the Biological Faculty of the National University of Uzbekistan

at the Department of Physiology and Neurobiology. The temperature in the room in which the rats were kept was 20-25°C, and the relative humidity was 40-60%. The lighting mode was natural. The date of birth was recorded as 0, and the growing rats were kept in separate cages with their mother until the end of the observation period. The diet of the animals was a standard variable diet. The rats were not restricted in feeding or drinking water. The experiments were carried out on growing rats. On the 15th, 17th and 18th days of postnatal life, the rats were given contaminated foods, such as antibiotics - tetracycline (80 mg / kg), as well as taste-altering additives - monosodium glutamate (80 mg / kg), and antidotes as corrective agents for 7 days. A few days after the intake, the pectin and food supplement curcumin were dispatched. In the course of the experiments, along with the morphometric parameters of the digestive tract, samples of the mucous membrane of the small intestine for microscopy, the activity of enteric enzymes (maltase, sucrose and lactase) was determined.

**Results.** The histostructural effects of various food contaminants in rat intestines are shown in the figure.



**The control    Tetracycline    Monosodium Glutamate**

**Figure 1. The effect of various food contaminants on the intestinal microstructure. Hematoxylin-eosin dye.**

The activity of maltase and sucrose as intestinal  $\alpha$ -glucosidases was considered as an example, the activity of lactase as  $\beta$ -glucosidase activity. (Table 1. Maltase.) In 21-day-old rats, that is, rats switching from a mixed diet to an independent diet, the specific activity of maltase was well expressed with a protein content of  $281.4 \pm 11.5 \mu\text{mol}/\text{min}/\text{g}$ . Under the influence of tetracycline, the enzyme activity increased by 123.8% ( $P = 0.05$ ), and under the influence of sodium glutamate, the specific activity of the enzyme did not change. The activity of this enzyme was  $20.4 \pm 1.3 \mu\text{mol}/\text{min}/\text{g}$  of protein in the control group of rats.

**Table 1. Influence of some food contaminants on the relative activity of intestinal disaccharidases in rats ( $\mu\text{mol}/\text{min}/\text{g}$  protein;  $M \pm m$ ,  $n = 5$ )**

Fermentation	The control		Monosodium glutamate		Tetracycline	
	$M \pm m$	%	$M \pm m$	%	$M \pm m$	%
Maltase P	$281.4 \pm 11.5$	100	$304.7 \pm 17.1$	111.2	$348.4 \pm 23.9$	123.8
Sucrose P	$20.4 \pm 1.3$	100.0	$34.2 \pm 3.3$	148.0	$34.1 \pm 2.1$	167.2
Lactose P	$28.8 \pm 1.3$	100	$22.4 \pm 1.6$	91.4	$19.3 \pm 1.6$	69.4

**Conclusion.** Under the influence of food contaminants - sodium glutamate and tetracyclines, changes in the histological structure of the intestine are observed. These changes were expressed in the extrusion of villi, epithelial cells (monosodium glutamate) and malnutrition of mic

rovilli (tetracycline). Monosodium glutamate and tetracyclines increase the activity of enteral  $\alpha$ -glucosidases (maltase and sucrose). Based on an increase in the activity of maltase and sucrose, the activity of  $\beta$ -galactosidase, that is, lactase, does not change under the action of sodium glutamate, under the influence of tetracycline, and vice versa decreases.

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