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## SCIENTIFIC BASIS OF ENVIROMENTAL ASSESSMENT IN FOOD PROCESSING

Taking into consideration the situation at present level of society development the main point should be not the observation and statement of facts of the environment deterioration due to anthropogenic activities, but the timely avoiding of the possible negative effects of certain economic activities.

It is expedient to provide environmental assessment at the system of parameters and standards, that takes into account the impact of technologies on ecotoxicological, chemical, hydrochemical state of ecosystem, the quality of product and productivity. Within defined parameters it is necessary to evaluate technologies at 4 classes (according to the recommendations of the international standardization). A range of parameters within the classes is defined by standards, quantitative parameters of which are set by adaptation of existing standards taking into consideration classical approaches to environmental standardization.

Under the environmental standardization it is assumed that the standard deviation less than 10% — low hazard level 10—25% — moderately dangerous and more than 25% — is dangerous. Based on this, the change of ecosystem components under the influence of technology can be estimated by the following: the optimum zone — decrease 25%.

As a result of the environmental assessment of technologies the conclusions are created where the possible negative impacts of technology on the environment and product quality, recommendations for improvement of technology, restricting use of technology in certain circumstances (if necessary) are shown.

**KEY WORDS:** environmental assessment, international standardization, quality, products