

«Six of the world's 10 fastest-growing economies between 2001 and 2010 were in Africa»; I could say, that Africa is not just a home to many wild creatures and exotic plants. Now, it has become a force to reckon with, especially «Economically».

Source:

1. Maseru, L. Africa on the Rise / L. Maseru // The New York Times [Electronic resource]. – 2012. – Mode of access: http://www.nytimes.com/2012/07/01/opinion/sunday/africa-on-the-rise.html?_r=0. – Date of access: 10.11.2012.

ASSESSMENT OF THE DIFFERENCES TASTE THRESHOLD FOR SALT ACCORDING TO THE RACE BETWEEN STUDENTS OF FOREIGN FACULTY

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Hypertension is one of the most common cardiovascular diseases in developed and developing countries, therefore prevention it is an important issue. It is well known that the restriction of excessive consumption of salt in food is one of the main ways to prevent hypertension, and there are special rates according to race and region of residence. Proved that the development of hypertension under the influence of excessive consumption of salt depends on the so-called salt sensitivity, which is lowered inadvertently increases its consumption. Sensitivity to sodium chloride depends on several factors, including race.

The aim of study is to determine the dependence of the threshold of sensitivity to the taste of salt on the race for students of foreign faculty.

Materials and methods. The study included 50 healthy students from the of Foreign Faculty of the Grodno State Medical University, 14 women and 36 men, mean age 21 (20; 26) years, height 170 (160; 178) cm, weight 63 (55; 78) kg, systolic blood pressure 118 (110; 120) mmHg, diastolic blood pressure, 68 (65; 80) mmHg. According to the race all students were divided into 3 groups: Group 1 – students from South-East Asia (n = 18), group 2 – students from Turkmenistan (n = 20), group 3 – African students (n = 12). Taste threshold for salt was determined by applying a solution of sodium chloride in an increasing concentration on the anterolateral surface of the tongue. For testing we used a set of 8 NaCl dilutions from 0.02 to 2.56% with a twofold increase in the concentration of each subsequent sample. For the taste threshold for salt took the lowest concentration at which the examinee feels the taste of salt.

Results. The test results revealed that among students of different racial groups there are no difference at salt sensitivity (0.24% (0.16, 0.32), 0.12% (0.02, 0.32) and 0.24% (0.12, 0.32), respectively, $p > 0,05$), with a trend to lower the threshold in group 2. In the group 1 we revealed a moderate negative correlation between the sensitivity to salt and systolic blood pressure ($r = -0,6$, $p < 0,05$).

No significant differences between the groups can be explained by similar initial diet before starting University studying and similar dietary patterns in the period of study.

Conclusion: The differences in taste threshold for salt have been not revealed between students of the Foreign Faculty according to race.

FOLKLORE USES OF HERBS IN NIGERIA: SCIENTIFIC AGREEMENT

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The root, leaves, and seeds of two plants and one fruit (*Triclisia dictyophylla* (moonseed) root, leaves of *Andrographis lineata*, *Carica papaya* seeds) were examined. The near-magical effects derived from the medicinal use of them by indigenes of the wonderful land of Nigeria, and the beautiful land of India, raised a challenge for scientists in both lands.

Triclisia dictyophylla (moonseed) root was investigated for the anticoagulation and antithrombotic properties. The median lethal dose (LD50) based on Lorke's methods was 550 mg/kg. The aqueous