PLUM DRYING TECHNALOGY

Davlyatova Mavlyuda Bakhtiyorovna
Bukhara Institute of Engineering Technology
Khodzhieva Niyozgul Zohirovna
Khudoyberdiyev Sherzod
Yuldoshev Laziz
Master of State University of Bukhara

Anotation: *in our country there are a lot of fruit species Judah. The drying technology of each product is different. Drying the product ensures that the product is stored for a longer period of time, preventing waste, etc. Each product must be protected from pests. Including,it is necessary to control the accounting for the placement of dried plums, which are brought into storage, not damaged by pests and a number of other features.*

Keywords: *plum, plum varieties dry product*

Plum, olu (Prunus)- more than 30 species are known, being considered a granular fruit tree or shrub belonging to the family of rhinos. The most common type is the common Plum, which is thought to be due to the natural interbreeding of wild plums(terins)with mountain ash.

Homeland-Asia Minor, The Caucasus, Northern Iran. Brought to Uzbekistan through Iran. Currently, White olu, yellow olu, black olu and the resulting varieties are distributed in Central Asia. One of the beneficial properties of plums is that it does not choose a place. They have about 2,000 varieties (more than 200 in Uzbekistan). In Uzbekistan, the planting area stands after the Oak among the coniferous fruit trees. The leaves are succulent, the flowers are solitary or 2-3 erect, white or pubescent. Plum fruit is round, ovoid, oblong, 60-100 g, yellow, green, red, bluish - black; covered with wax, it contains 14-21% sugar, 0.5-1.2% acid, nitrogenous substances and vitamins. It is eaten in freshness, smoked, canned juice drinks, Jam, Jam, minced meat and other products are seasoned.

Plums are mainly propagated by grafting and root cuttings. The best graft for plums is Mountain Ash. This tree seedling enters the 4th - 6th hole after being planted. In Uzbekistan, it blooms in March - April, the fruit ripens from the second half of June to the end of September.

In Uzbekistan, such varieties as Vengerka, Berton,ispolin plum, Samarkand black cherry, Washington are planted.

One of the ways to preserve plums is to make them a bark. Plum stump is a good product for the human organism as a parquet treatment. Varieties of plum Berton, Ispolinsky, Sogdiana, Kora olu, Samarkandskaya, Vengerka ajanskaya, Vengerka fioletovaya are best suited for drying.The production technology consists of disconnecting, transporting, storing, varietal separation, inspection, washing, boiling

water ripening, drying, wetting, packing and storage in boxes. Dried plums should have a well-ripened B'liki. For this reason, it breaks down when the obdon matures and its sugar, acid and other substances reach the appropriate level.Plums are sorted by size,maturity, quality. Fruits that have been crushed, rotted, infected and damaged from cartilage are separated.Before drying the plum varieties on the carpet, which is taken into account late ripening (August-sntyabr), it is treated (blanshirovka) in a working mixture. Drying olhuri after September 10-15 is not recommended, since the fruits do not dry until autumn rains. Therefore, the product is processed and dried earlier in an alkali mixture of 0.5%. The purpose of processing is to make small cracks in fruit meat dressing and speed up the drying process.For processing plum fruits, it is brought to a boil by pouring cleaning into a pot, after which it is boiled by adding 500 gr of alkali (caustic soda) to 100 liters of water, after which the fruits are placed in small (2-3 kg of li) baskets and placed in boiling alkali mixture (product maturity, depending on the variety) is dipped for 10-30 seconds and dried in the open field dried in special boxes or kraft bags for storing dried plums.The mouth is well sealed and placed on clean dry shelves. The first shelf will be 10 cm above the ground. A 0.5-meter path is left between the walls and racks, and one central 1.5-1.8-meter side paths are left between the rows.In order for the listed product to be easy to lay and pick up, the racks should be 2.5 meters at the top. The product is separated into batches and varieties on racks. Each product Party must have a label. It must contain the name of the product, brand grade, weight, prepared and accepted deadlines.

The organic acids contained in plums are also an important quality indicator, they determine the sour taste of fruits, and their accumulation during storage determines the degree of oxidation processes. Organic acids are of particular interest because they determine the specific taste of the fruit, and their overall composition depends on the varietal characteristics. Depending on the variety of plum fruit, organic acids include citric, Apple, oxalate, Jackrabbit acids, as well as malonic and fumaric acids. The study of changes in the amount of organic acids determined by titrating acid is important in comparing the research methods carried out.

According to data, the acidity of fresh plum fruits that titrate to Apple acid is significantly dependent on the variety and varies from 0.6% to 1.0%. During freezing and storage, the titrating acidity in the fruits of all plum varieties increases, the value of this indicator in Plum varies from 0.8% (Hungarian variety) to 1.0% (Samarkand variety), but the amount of organic acids depends on the variety of plum. Ascarbic acid is of great physiological importance, participating in the processes of nitrogen, carbohydrate metabolism, the formation of deoxyribonucleic acid, the maintenance of the cell nucleus and the intercellular substance of the connective tissue in the normal state of the walls of the intercellular substance of the tissue. The daily requirement for vitamin C is 50-100 mg. This need is not easy to meet in the winter-spring period. Therefore, great attention is paid to the preservation of vitamin C during various processing in plant products, especially since ascarbic acid is an unstable vitamin.

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