PRELIMINARY PROCESSING OF RURAL KHOJALY PRODUCTS

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Annotation: *this article provides information on the study of the developing stages of the technology of storage and processing of agricultural products and on the management of storage and processing of several products.*

Key words: *agriculture , storage , income, Canning , regime , products , technology.*

By establishing the processing of agricultural products, including fruit and vegetable products, an additional stable source of income is created for the producer (farm). By processing a product, more value is added to it, which means that the value of the product increases.

It is known that the use of methods and modes of storage of products, the selection and production of processing technology suitable for the type of raw materials, the use of promising containers in the packaging of raw materials and canned products, the influence of various factors on the quality of products, the search for ways to extend storage periods following the regimes, the implementation of, scaling and verification consists of defining methods and tools, while also learning to apply in practice.

Product processing levels vary, which can be either initial processing or deep processing. While initial processing includes simple practices such as drying, deep processing involves processing the product in several stages, such as conservation, juicing, packaging.

Enterprises or entrepreneurs who plan to establish processing will first have to pay attention to the sufficient availability of the raw material base around them and the correct selection of the capacity of the processing equipment to be installed, purchasing based on the volume of available raw materials. Another key aspect is the market issue for the product produced. That is, it is necessary to clearly plan whether the product produced is sold on the foreign market (export), on the domestic market. If the produced product is exported, the buyer must fully meet the standard requirements of the state, and the product must be competitive both in terms of price and quality.

The most processed msxsulot from agricultural products are fruits . The reason is that in relation to other products, fruits are considered edible, and they are also high-calorie in nutritional terms . Juices are often made from fruits in our conditions.

Fruit juices are obtained by squeezing or shibbling fresh, ripe fruit and Berry rpcvas. In canned fruit juices, all nutrients are well stored. The release of juice from

fruits and berries is different in different raw materials and depends on the quality of the product, grinding, shibbling. From apples 55-80, from Cherries 60-70, from plums 70-80, from red spruce 70-80, from Black Spruce 55-70 and from grapes up to 70-80 percent juice comes out.

To get juice, fruits awal special1 are washed in cars or under the shower. The cord is then fed into a sterilized cleaning machine in heaters. In the initial machine, the grain, seeds and husks are cleaned and turned into bo4qa. In the second machine, the porridge is sifted through a hole with a diameter of 0.5 mm. Sometimes minced meat is added to the juices in special containers. With the help of centrofuga, the juice is purified from the last residue, large clots, and transformed into clear pure juice. Finally, the juice is heated (50-60 °C) and deaerized (the oxygen contained is ceficazed) and pasteurized by being placed in jars. To obtain clear and dark (laxative) juices, fruits and berries are pressed, crushed and shibbled after cleaning and rinsing.

Before crushing fruits in juiciness, seed fruits are ground using a universal KDP-Zm grinder, bashka fruits are ground on a special knife equipment. For the purpose of multiplying juice output, crushed fruits (80-85 °C) are heated. Various types of structural shibblers are used in juice development. The next process is juice clarification. Infused juices are pasteurized in special vacuum apparatus.

Juicer, which is difficult to prune (apples, plums) mold fungi or additives (gelatin) are used in order to speed up the sharpening. In addition, thickened juices are also produced. To do this, juices (containing 10-12 percent dry matter) are boiled in special vacuum instruments at 50-60 °C. Boiling continues until the density of the juice is 1,274 kg/m cubic. The juice is cooled to 20 C, then the density is determined. The amount of dry matter in juice can be up to 50-60 percent. Thickened juice is stored in dark rooms at a temperature of 10-15 °C. Various types of minced meat are prepared by adding sugar to the juice of fruits and berries. Dry matter on the slopes will be up to 60-65 percent. Depending on the yield of fruits, 5-15% sugar is added to the juices. In this, 604 kg of sugar is added to 3296 kg of juice.

In addition, since Uzbekistan ranks high in the cultivation of cereals and cereals, their processing was also considered developed.

Especially wheat from cereals stands in high places on processing. Wheat is mainly made from flour. Making flour from grain includes several jaaraayons.

It is known that the product obtained as a result of grain milling is called the output amount of flour. The output of flour is determined by the percentage relative to the amount processed. It can be 100 percent (99.5% in practice) when all grain is rolled into it in its entirety. But as this flour, a number of defects can be observed - wheezing, O^changed taste, ugly color. Therefore, obtaining such flour does not apply. In our republic, there is the following method and output of flour: wheat imi:72-75 percent - one - grade 72-78 percent - two and three — Grade 96 percent - one - grade (wholemeal) rye flour: 63 percent - one-grade 78-85 percent-two-grade 87 percent - one-grade 95 percent - one-grade (wholemeal) mixed (wheat-rye; rye-wheat) wheat-

rye 96 percent-one-variety rye-wheat 95 percentage-one variety: note: flour from 70% wheat, 30% rye wheat flour; flour from 60% Rye, 40% wheat is called rye-wheat flour.

In addition, omixta feed is also made from cereals. Further development of animal husbandry on the basis of the industry requires improvement in farms , not only the amount of the nutrient base being created, but also the baiki quality composition. This is why omixta feed is important in animal husbandry . the feed base should consist of high-quality fodder, which contains all the necessary biologically active and nutrients, provides feeding of the mollam. The organization of feeding Mollami with nutritious and high-quality vems and increasing the effectiveness of the use of fodder is the best-performing factor in increasing the productivity of livestock. This is because fodder accounts for 60% and even more of the total consumption of the crop. Correctly selected omixta baits from different feeds to la will be valuable, since substances that are not in the same feed will be in the second type of feed, and thus, by replacing each other, the fiber will produce valuable feed, and the nutritional value of this mixed feed will be higher than that of some feed or the same compound feed. Omixta feed is prepared on a clear instruction. All omixta baits are divided into two groups: fiber-rationed and concentrate omixta baits. Concentrated omixta baits are molted into coarse, shirador (succulent) and other local feeds, they are prepared in the form of a uniform scattering mass, briquettes and granules (crushed into pieces). Omixta baits with fiber rations are valuable to la in terms of absorption (nutrition), are given to moles without adding anything else, and are often made in briquette and granule form. Omixta baits with a fiber diet are made in the form of a regular glsht, which is 160-170 mm tall, 70-80 mm wide and 30-60 mm thick (height). Concentrated omixta baits are composed of concentrated radish feeds. They are made in three types in the form of a homogeneous scattering mass: fine, medium and coarse. Concentrate omixta baits are also sometimes made in crumbly form or in the form of galet-hole - hole bread. The basis of the production of soluble compound baits consists of the following processes: cleaning the grain from organic and mineral impurities, separating the peel of barley and Sully, grinding the refined grain, dosing the ingradient and mixing, among others. In the preparation of briquetted to la ration omixta baits, as well as mixed baits in the form of crumbs or galettes, further additional work is required in ulami.

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