



Processing and canning of agricultural products

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ABSTRACT

This article provides feedback on the processing and canning of agricultural products

Keywords:

fruit, seeds, meat, vegetables, freezing raw materials, products

Since the beginning of the consumption of agricultural products, people have been engaged in their storage and processing. Preservation of the cultivated product without destroying it and without reducing its quality, its effective use has been one of the main human needs since ancient times. Nomadic peoples built special cellars to store the collected fruits and seeds. When the tribes began to settle down, they began to learn how to store surplus products and protect them from pests. Archaeological excavations conducted in different regions of our country indicate that the storage of agricultural products was carried out during the period of slavery. Jars and other containers for storing products were found on these lands. In the conditions of Central Asia, including Uzbekistan, great attention has been paid to the storage and processing of agricultural products since ancient times. The weather in our region can change overnight. Products such as meat, fat, milk, fish, eggs spoil quickly in hot weather, and vegetables and fruits freeze in extreme cold. used utensils and materials, requirements for raw and processed products, standards for preparation and output of products, placing products in storage,

processing (drying and grinding, preparation of cans, etc.) and other activities. How many decisions are there? According to the decision of the President of the Republic of Uzbekistan No. PQ-4406 of July 29, 2019, in this decision, measures to further develop the food industry, including deep processing of agricultural products and roadmaps are agreed upon.

The degree of product processing can be different, that is, preliminary processing or deep processing. While primary processing includes simple practices such as drying, deep processing involves processing the product at several stages, i.e. canning, juicing, packaging. first of all, entrepreneurs should pay attention to the availability of raw materials around them and to choose the right capacity of the processing equipment to be purchased and installed based on the available raw materials. Another key aspect is the question of the market for the manufactured product. That is, whether the produced product will be sold in the foreign market (export) or in the domestic market, it should be clearly planned. Due to the current conditions of our republic, all types of agricultural products can be processed and preserved for a certain period of time and in special ways. The nutritional and technological

value of grain and other agricultural products directly depends on the variety, agrotechnical measures, weather, growing conditions, the method and period of harvesting, harvesting it is integrally dependent on preparation, transportation and storage after receiving. Efficient storage of products depends not only on the existing technical base, warehouse, the use of various machines and equipment, but also on the durability of the products to be stored. It is aimed to collect and store them in time, to preserve them without destroying them, to process them, and to bring the volume of production of food products per capita to the level of developed countries. For this purpose, enterprises equipped with the technology and techniques of the leading countries are being established, i.e., they are equipped with continuously working automated equipment. In addition to the construction of new enterprises and workshops, reconstruction of existing enterprises with the same technologies is being carried out.

The main purpose of processing or canning, in a broad sense, is to preserve vegetables and fruits in a still, i.e. inanimate state, as opposed to preserving them in their pure state, and to use them as food without excessive, prolonged cooking. Canning is especially important for the processing of berries, grain fruits, fruits and leafy vegetables, which makes it possible to continuously supply the population with products rich in vitamins and other substances throughout the year. It is known that almost all vegetables and fruits are perishable products, therefore, in order to preserve their nutritional value and organoleptic qualities, it is necessary to find a technological processing method, so that the prepared product can be kept for a long time in warehouses with some additional conditions. .

Keeping the products fresh and canning them are two complementary methods that solve the same problem, that is, providing the population with fruit and vegetable products throughout the year.

Processing of fruits and vegetables is carried out on a large scale mainly in agro-industrial enterprises. Small, medium and small

enterprises exist within local industries and cooperatives.

Depending on the location of the farms and their burning, different processing enterprises can be established in them.

The following methods of canning are widely used in the production of fruits and vegetables: drying, salting, pickling, and rapid freezing. The areas that are widespread and need to be developed in the future are salting places, workshops for the production of fruit and vegetable compotes, jam and jam, confectionery workshops, freezing equipment, vegetable and fruit drying shops and canneries.

Processing and canning is based on stopping the biochemical processes occurring in fruits and vegetables, it is achieved by killing the phytopathogenic microflora in the products and separating the product from the external environment, that is, from air and light or light.

Preservation methods are divided into physical, microbiological and chemical. Physical methods of preservation include:

1. Sterilization with heat is considered the main production method of canning, and it includes pickling (marinovaniya), i.e., sterilization with the addition of acetic acid.
2. Due to the high concentration of sugar and salts, drying of the osmotic pressure, that is, creation of an opportunity to stop the life of microorganisms.
3. Sterilization by rapid freezing at low negative temperature.
4. Radiation sterilization ultra violet, high wave, radioactive.
5. Sterilization using filters that remove various microorganisms. Spores of microorganisms in the juice transferred from them are separated.

Enterprises or entrepreneurs who plan to start processing should first of all ensure that there is a sufficient base of raw materials around them and correctly select the capacity of the processing equipment to be purchased and installed based on the volume of available raw materials. will have to pay attention. Another key aspect is the question of the market for the manufactured product. That is, whether the produced product will be sold in the foreign market (export) or in the domestic market, it should be clearly planned. Due to the

current conditions of our republic, all types of agricultural products can be processed and preserved for a certain period of time and in special ways.

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