



Technological Process of Recycling Melon and Police Products

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ABSTRACT

The expected result of the reforms is not only to collect and harvest the abundant harvest without losses, but also to organize its primary processing and increase the economic efficiency of this harvest. The newly created technology and technical means of melon drying and rind preparation are aimed at eliminating or to a certain extent reducing the above-mentioned shortcomings

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Introduction

Large-scale reforms are being implemented in the agrarian sector of the national economy of our country. The expected result of the reforms is not only to harvest the abundant harvest without losses, but also to organize its primary processing and improve the economic efficiency of using this harvest. Creating and implementing new techniques and technologies in the implementation of this goal is of particular importance. The main general shortcomings in the field of production, storage and primary processing of agricultural products, including preparation of melon peel, are as follows: - it is based only on manual labor; - depends in many ways on climatic conditions; - insufficient compliance of existing technology with sanitary and hygienic requirements, etc. The newly created technology and technical means of melon drying and rind preparation are aimed at eliminating or to a certain extent reducing the above-mentioned shortcomings.

The main purpose of processing and canning, in a broad sense, is to preserve melons and cantaloupes in a still, lifeless state, as opposed to keeping them in their pure state, and to use them as food without the effects of excessive, long cooking. Canning is especially important, processing berries, grain fruits, fruits and leafy vegetables and obtaining canned food, in this way, it is possible to provide the population with a product rich in vitamins and other substances throughout the year. Fruits and vegetables are perishable products, therefore, in order to preserve their nutritional value and organoleptic qualities, it is necessary to find such a technological processing method that allows the prepared product to be stored for a long time in simple or some additional conditions. . Keeping products fresh and canning them are both 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 in local industries and collectives, joint-stock farms. Depending on the location and direction of farms, different processing enterprises can be established in them. In the production of fruits and vegetables, the following methods of canning are widely used: drying, salting, pickling, and rapid freezing. The areas that are widespread and need to be developed in the future are salting establishments, factories for the production of fruit and vegetable compotes, freezing equipment, factories for drying vegetables and fruits, and canning factories. Processing and canning is based on stopping the biochemical processes occurring in fruits and vegetables, and it is achieved by extinguishing 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 vinegar (marinovaniya), that is, sterilization by adding acetic acid;

2. Due to the high concentration of sugar and salts, the reduction of osmotic pressure, that is, the possibility of stopping the life of microorganisms;

3. Sterilization by quick freezing at low negative temperature;

4. Radiation sterilization - ultra violet, high wave;

5. Sterilization using filters that remove various microorganisms. The juice passed through them is separated from the spores of microorganisms. Microbiological preservation methods based on the accumulation of lactic acid and alcohol include: fermentation of cabbage and salting of vegetables; fruit soaking and composting.

Chemical methods of conservation are based on the use of antiseptics, which include:

1) sulfiting;

2) use of benzoic, sorbic and other acids. Canning in a narrow sense means the production of canned goods by the method of heat sterilization in tightly closed containers. This method is currently the main method of canning fruits and vegetables. It is based on killing microflora and stopping biochemical changes under the influence of high temperature. Modern technology and equipment adapted to the preparation of cans using heat sterilization prevent the wastage of vitamins and other substances contained in the products as little as possible, and prevent inappropriate organoleptic changes in the processed raw materials. This is achieved by using equipment made of stainless steel 17 and protecting raw materials from oxygen in the air during canning. Microorganisms - fungi and bacteria die at high temperature. But their reaction to high temperature is different. If some will disappear before 1000 S, some will disappear after 1000 S. Especially spore-shaped bacteria are very resistant, and to destroy them, it is necessary to heat up to 1200 C. It usually belongs to vegetables with a large amount of nitrogen substances in the microflora resistant to high heat. The duration of sterilization depends on the consistency of the products, liquid puree heats up faster than whole vegetables or fruits. Also, it depends on the types of containers (heating is slower in glass containers compared to iron containers) and sizes. The main type of heat sterilization is boiling, which is used to obtain juices and canned tomato products. The product is brought to a boil and quickly sterilized and placed in heated containers and tightly closed. Canned foods obtained using the heat sterilization method are divided into original vegetables, vegetable and tomato products, berry-fruit compotes and purees, clear and viscous juices, as well as marinades. will be added. In order to obtain high-quality canned goods, first of all, raw materials, that is, certain nutritional and technological indicators of vegetables and fruits - vitamins, taste, aroma, consistency, color, shape, size, size, after cleaning depending on the amount of output, thermal processing, etc. Containers made of glass, iron, polymer and aluminum tubes are used for canning. In world practice, from the point of view of medicine, glass containers are preferred, because glass is resistant to sour products.

In our country, 0.2-1 liter cans, 2-10 liter cylinders and narrow-mouthed glass containers are used. The container should be colorless (slightly gray or green containers are allowed). The technological scheme for the preparation of original vegetable canning includes the following tasks: washing, sorting according to type and size, blanching, sometimes cutting and grinding, filling, sealing and sterilization of containers. Especially common canned goods are green peas, whole canned tomatoes and cucumbers. Other original vegetable preserves include colorful cabbage, green beans, garimdori, and spinach puree, and in Western Europe, preserves consisting of a mixture of vegetables for vinaigrette, side dishes, and liquid foods are common. And we produce canned goods in bitter-sweet form. Canned vegetables are prepared from pre-fried products. Therefore, they are ready for consumption without excessive cooking. The following types of such cans are produced:

1) canned garimdori, eggplant, pomildori minced, prepared by adding carrots, white (celery, parsnip, parsley) roots and onions and pouring tomato sauce;

2) canned eggplant and zucchini, cut into circles, fried and filled with tomato sauce, prepared with vegetable stuffing or without stuffing;

3) caviar prepared in eggplant, zucchini and patisons;

4) Canned food in the form of pickled vegetables, consisting of a mixture of chopped vegetables, cabbage, garimdori, eggplant, zucchini, etc.

Conclusion

A lot of things are done in the preparation of these preserves: stuffing is made from vegetable mixtures and fried, the composition of the liquid to be added is selected, the mixtures are placed according to the recipe, tightly closed and sterilized. In the preparation of such canned products, special requirements are placed on the raw materials, and the meat of the raw materials should be dense and meaty. Garimdori should be more red, because it contains more carotene. Various canned lunches are also prepared from vegetable mixtures. The technology of their preparation does not differ from the preparation of canned food. Tomato is the main raw material used in the preparation of canned vegetables. 25 percent of all fruit and vegetable preserves made in our country are made from pomildori products. Tomato sauce is used in the production of canned fish. The following types of canned tomatoes are developed: tomato juice (dry matter not less than 4.5%), tomato puree (12-15-20%), tomato puree (30-35-40-45-50%), salt for pickling without taking into account (27-32-37%) and tomato sauces are prepared. High-quality varieties with a large amount of dry matter are suitable for raw materials, because the amount of the finished product is determined based on them. In the processing of raw materials, it is better to have as little output as possible and to have few red, seed sections and rough, green parts. The time interval between harvesting and processing the fruit crop should not exceed 48 hours, otherwise most of the dry matter in them will be spent on breathing and the output of ready pomildori preserves will decrease.

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