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Abstract *In this article, the authors talk about the useful properties of apricot products from fruits, their effects on the human body, the technology of making sour cream and the benefits of dried fruits.*

Keywords: *apricot morphology, composition, drying of apricots, useful properties, benefits of yeast preparation.*

One of the main tasks facing the leadership of our republic is to fully provide the nearly 32 million inhabitants of our country with affordable food and, in addition, fruits. Therefore, in order to meet the demand of our population and the processing industry for fruits, we need to produce millions of tons of fruits every year, and it is reasonable to provide them to the population throughout the year. It is known that apricot is considered one of the valuable fruit crops, apricots occupy a special place among fruit crops due to their delicacy as well as wide processing possibilities. Quality juices, jams, compotes and dried products are made from many of its varieties. For drying, its relatively late and early varieties are used. Apricots, especially when fully ripe, are very delicate and difficult to store. Therefore, apricots are dried using various methods, or processed in other ways. Dried apricots are versatile, that is, convenient to store and reach far places. Both fresh fruits and processed products of apricots are delicious, and are distinguished by their healing properties and rich biochemical composition. In particular, it contains a large amount of carbohydrates, organic acids, vitamins (S, A, R, V), additives, nitrogenous compounds and healing minerals[1].

Among the fruits grown in our country, apricot is distinguished by its taste, nutrition and rich in vitamins. However, it can be consumed fresh due to its long shelf life and resistance to handling. It is also eaten dried. Therefore, most of the apricots grown in our republic are dried. Before drying, the infected, crushed, raw apricots are separated and the contaminated ones are cleaned. Apricots are mainly dried in 3 ways: turshak (dried together with the seed); which (the grain is taken); kuraga (cut into two and dried). For drying, apricots must be collected during the technical ripening period and each variety must be crushed to a unique softness. Apricots are recommended to be picked for drying when their sugar content is 14-20%, acidity is 0.3-1.1%, depending on the variety. When collecting, it is necessary to pick only. In some cases, there are also points of capture (to make things easier). Picking and drying is strictly prohibited, because the quality of the plums obtained from such apricots is low, and it will not be possible to sell them according to the standard demand. When picking, it should be picked in bags that are not large (10-12 kg). Tartsuk production technology includes all the processes (picking, sorting, washing, smoking, placing, storing) that take place during the period of drying the product to standard

moisture, starting from picking apricots. Although the preparation of turshak is more common than the preparation of kura, due to its low price, this method mainly dries apricot varieties with small grains and somewhat lower quality. The amount of seed substance in apricots picked for drying should meet the standard requirement (22-26%) according to the variety [2].



Fig. 1 drying of apricots

Before drying, apricots are blanched in a boiling solution or with steam. In the process of this technology, small cracks are formed in the skin of the fruits. This speeds up the sulfur fumigation and drying processes. Blanching is carried out by steaming in BK-200 brand blanching devices or in rotary and jet boilers, followed by cooling with cold water. Blanched fruits are picked on trays and placed in smoking chambers. Depending on the size of the fruit, it is smoked for 1-1.5 hours using 2-2.5 g of sulfur per kilogram of product.

When drying apricots, 10-12 trays with 7-8 kilograms of fruit each are placed on special trays, next to which sulfur is lit. After the smell of gas has disappeared, the patnns along with the fruits are brought to open air tanks. After 2-3 days, the fruits are turned over. Drying takes 3-4 days in the open, i.e. outside, after which the apricots are placed in the shade with a tray, and then drying should be completed. It takes 8-10 days to completely dry. After drying, in order to equalize the moisture in the contents of the pickles, they are placed in wooden boxes and stored in closed buildings for 12-15 days. The moisture content of ready-dried turshakniig should not exceed 15-17%. The yield of dry product is 28-40% compared to whole fruit [3].

Products brought to the humidity standard should be stored in rooms with a temperature of 0-10oC and a relative humidity of 60-65%. Apricot varieties that are most often used to make high-quality turshak include the following: Sufkhani-Khursadiq, Khurmoi, Ruhi Juvonon, Yubileyni, Navoi, and others. .

In conclusion, it can be said that our agricultural products, fruits and vegetables are consumed not only for food, but also for their usefulness.

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