

Determining The Timing For Harvesting Dried Apricot Products.

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Abstract: The relevance of the topic, justification. As a result of the growing population in the world today, there are problems with the continuous provision of housing, drinking water, and food products throughout the year in some regions. In order for a person to live a healthy life, they must eat in accordance with medical standards. Meanwhile, the annual medical standards for the region's population include 58.3 kg of fruit products.

Keywords: apricot fruit, harvesting, sorting, drying methods, processing, quality indicators.

The relevance of the topic, justification. The Decree of the President of the Republic of Uzbekistan No. UP-60 of January 28, 2022, "On the Strategy for the Development of New Uzbekistan for 2022-2026," pays special attention to "increasing the incomes of farmers and dehkans by at least two times through the intensive development of agriculture on a scientific basis, bringing the annual growth of agriculture to at least 5 percent, bringing the level of food consumption to 7.4 million tons and processing to 28 percent by 2026." Knowledge of the types and methods of preparation of apricot fruits is of particular importance in solving such problems. Apricots begin to fall to the ground after ripening on poplars in the region's conditions. In this case, it is necessary to prepare fresh and processed product juices.

In this case, problems arise in the preparation of pure and processed product juices. To achieve the goals set in our scientific work, one of the pressing issues is the selection of varieties for processing apricot fruits, the timing of harvesting ripe fruits, and the proper organization of product preparation methods.

Expected results: preparation of various high-quality products from the apricot varieties "Kursadik" and "Arzami," grown in the conditions of the Republic of Karakalpakstan, organization of the production of dried products and apricot jam, which are the favorite food of our people.

They will learn to use the most high-quality, inexpensive, and environmentally friendly methods for preparing dried apricot products. In the preparation of apricot jam, the methods of preparing the base jam for varieties, the influence of the amount of sugar added to them on organoleptic indicators, and the results obtained by preventing factors affecting their quality are recommended for production.

In our experiment, turnip drying involves harvesting, sorting, calibration, washing, immersing in boiled water, smoking, drying, placing the variety in containers of the same size, and storing it.

Apricots are discarded when their color and shape are characteristic of their own variety, and the flesh is sufficiently dense. The dry matter content of the above-mentioned varieties should be 23-26%. Apricots are selected and baked 2-3 times a season. As a rule, the apricot can be harvested 2-3 days before it matures, but in such cases, it is necessary to preserve it before processing. This method is sometimes helpful. As a result, losses during transportation and storage of products are significantly reduced. In our experiments, the apricot varieties "Kursodik" and "Arzami" were harvested in three different periods and the turnip product was prepared (Table 1). In this case, sulfur is not used for turnip preparation, drying was carried out under normal conditions.

As our observations show, it was harvested in the third decade of May. 10 kg of the kursdyk variety were cleaned and placed for drying, the product was ready for 18 days, the product yield was 25%, and the product moisture content was 18%. Of the 10 kg of product harvested in the second ten days of June, the product was ready in 17 days, with 27% of the product yielded, with a moisture content of 17.5%, and in the third ten days of June, the product was ready in 17 days, with a product consumption of 27%, and a moisture

content of 16%. It is evident that our experiments revealed that the average product completion time was 17.3 days, yield consumption was 26.3%, and the product moisture content was 16%.

The days of product preparation, product yield, and product moisture content were determined for three different harvesting periods for the Arzami apricot variety. In our experiment, when the finished product was obtained from the fruits collected in the third decade of May in 17 days, the product yield was 24.5%, product moisture was 18%, in the first decade of June, the product was ready in 17 days, the product yield was 26%, product moisture was 17%, in the second decade of June, the product was ready in 17 days, the product yield was 27%, product moisture was 16%. When studying the average number of these days, the product is ready in 17 days, with a product consumption of 25.8%, and a product moisture content of 17.0%.

Table 1.

The influence of apricot harvesting dates on the yield of apricot products (working with wormwood was not allowed). 2023-2024.

Apricot variety	Shredded period	Fried apricots, kg	Dried time, days	Output %	Product humidity, %
Sightseer	May 3rd decade	10	18	25,0	18,0
	June I ten-day	10	17	27,0	17,5
	June II decade	10	17	27,0	16,0
Average		10	17,3	26,3	17,1
Arzami	May 3rd decade	10	17	24,5	18,0
	June I ten-day	10	17	26,0	17,0
	June II decade	10	17	27,0	16,0
Average		10	17,0	25,8	17,0

In most cases, apricot fruit is smoked with sulfur. The main reason for this is that the product is high-quality, resistant to pests and diseases. The results of our experiment on obtaining the product using sulfur in turmeric preparation are presented in Table 2. The third product of the Kursidik variety was ready in May for 15 days, the product yield was 25%, the product moisture content was 16.5%, the fruits harvested in the first day of June were ready for 13 days, the product yield was 26%, the product moisture content was 16%, and in the second decade of June, the fruits were ready for 12 days.

It has been established that fruits harvested in these days are ready in the third decade of May for 14 days, product yield is 24%, product moisture is 17%, fruits harvested in the first decade of June are ready in 13 days, product yield is 26%, product moisture is 16%, in the second decade of June, the product is ready in 13 days, product yield is 25%, product moisture is 16%.

Table 2.

The influence of apricot harvesting dates on the yield of apricot products (working with sulfur was given). 2023-2024.

Apricot variety	Shredded period	Fried apricots, kg	Dried time, days	Output %	Product humidity, %
Sightseer	May 3rd decade	10	15	25	16,5
	June I ten-day	10	13	26	16,0
	June II decade	10	12	26	16,0
Average		10	13,3	25,6	16,2
Arzami	May 3rd decade	10	14	24	17,0
	June I ten-day	10	13	26	16,0
	June II decade	10	13	25	16,0

Average	10	13,3	25,0	16,3
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Further research was conducted on the preparation of the apricot product Kura. In our experiments, devices were organized for drying apricot fruits by dividing them into two parts. Kuraga is mainly made from large apricot kernels. Meanwhile, high-quality apricot harvesting, transportation, storage, sorting, and washing devices are involved in the technological process. The thoroughly washed apricots are separated by hand, two of them are separated, and the seeds are taken. In fact, the product is smoked with sulfur in special rooms. An event will be held in shady-cool areas for a uniform roundabout.

When making apricot products, they were not smoked with sulfur. The results obtained are presented in Table 2, which shows that in the third decade of May, the fruit of the variety "Kursodiq" is ready in 8 days, product yield is 22%, product moisture is 19%, in the first decade of June, the product is ready in 7 days, product yield is 23%, product moisture is 18%, in the second decade of June, the product is ready in 7 days, product yield is 22%, product moisture is 18%. When preparing Kuragani from the Arzami variety without smoking with sulfur, in the third decade of May, the product was ready in 8 days, 22% of the product was obtained, the product moisture content was 19%, in the first decade of June, the product was ready in 8 days, the product yield was 23%, the product moisture content was 18.5%, in the second decade of June, the product from the fruits was ready in 7 days, the product yield was 18%, the product moisture content was 18%.

When preparing Kuragani from the Arzami variety without smoking with sulfur, in the third decade of May, the product was ready in 8 days, 22% of the product was released, the product moisture content was 19%, in the first decade of June, the product was ready in 8 days, the product yield was 23%, the product moisture content was 18.5%, in the second decade of June, the fruit was ready in 7 days, the product yield was 18%, the product moisture content was 16%.

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