ISSN NO: 2770-4491
June 2024

Technology Of Primary Processing Of Livestock Supplements

Xolmuratov Asror
"TIQXMMI' National Research University
Student of the Institute of Agriculture and Agrotechnology
Ashrafsalmurtav8@GMAY.COM

ABSTRACT: By-products are internal organs and body parts obtained during the processing of farm animals. Depending on the type of animal, it is divided into by-products from cattle, sheep, goats and pigs. Depending on the use, by-products are divided into consumable and used for technical needs. Technical by-products include: reproductive organs, skin, horns, wool. Consumed by-products include meat products, important in human life. By-products are perishable, so they must be processed quickly, within 3 hours. Our article describes the production of additional products.

KEYWORDS: Skin, intestines, wool, kidneys, tongue, cattle skin, small intestine, rectum, meat, bone, stomach, fat, centrifugation, salting, canning, plant, dried product.

Depending on the structure and processing characteristics of additional products; wool is divided into covered, soft, meat-bone and mucous membranes. Additional products with wool coating: This group of products includes ears, lips, legs, sheep – goat and pig head, tails. The technology of processing these products consists of the following processes: 1. Washing in cold water, 8-10 min. in hot water of 2.65-680 C, hand or mechanical cleaning of storage (shparka) wool covers, 4. The burned part (gas, payalnaya lamp) is thoroughly cleaned in a knife or mechanical way. Hooves are obtained. Wool-coated secondary products should be yellowish or yellow-quarried after processing. Additional products with mucus veil: This group includes: large abdominal type and resin, stomach and pig belly, and all intestinal species. It includes the following technological processes: 1. Separating fat in the upper part, extracting garbage in 2. and 3.reverse (cleaning the inside from the inner fat, cleaning the mucous membrane, cleaning and cooling the garbage)4.These products are heated in 65-69 0 C of water for 7-10 min. and then the mucous membrane is cleaned in a hand or mechanical way. The color should be light purple or yellowish. Soft additional products: This group includes the heart, liver, lungs, inner veil, esophagus, spleen, kidneys, tongue, brain, udder, wheat, and so on.1. It is thoroughly washed and cleaned of connective tissue, blood vessels, and other tissues 2. The color, concentration, and structure of internal organs are cut off. Pure concentration of these products should have an elastic natural color and smell. **Technology for processing intestines .**The intestines of animals are used to prepare folds that surround the crust of sausages, ketgut, musical instruments and tennis nets, flakes (small glass) tigris. The intestines obtained from each animal slaughtered form a set of all. From different animals, various intestinal complexes with special technological names are obtained in production. Complexes of the intestines of cattle. When the intestines of the cattle are esophagus, they are between 0.4 and 0.8 m long, 12 fingers are intestines — 1.5 m, The small and side intestines are between 28 and 42 m, the intestines are between 5.5 and 1.2 m, the chest is 0.7 to 2 m, the pelvic part of the straight intestine is between 0.3 and 0.8 m, and the urinary tract (0.15 to 0.4 m long). The intestinal complexes removed from the animal's cavities are sent to the intestinal sex, where, based on the technological sign, the intestines are divided into parts and divided into sorts. Such charvi is cut to the muscle layer, partially extracted from intestinal fats as well. The intestines are placed on a metal site with intestinal holes, hot water is injected into it, and the litter in the intestine is gradually removed. Compressive machines are divided into two sections between the small intestines, passed through the valets, and the litter in the intestine is squeezed out. The intestines, loosely emptied, are placed in hot water baths. It is then greased (penzilllovka) with the help of a hand or machine. The resulting embryo was allowed to develop in nutrients and then inserted into her womb, where it implanted After penzilovka, the intestines are overturned, between 50 and 54o C is stored in hot water for 10 to 15 minutes to soften the mucus veil, and then the mucus veil is cleaned. Cleansing of mucus and mucus veil is carried out with the help of a hand or

ISSN NO: 2770-4491
June 2024

machine. Water is taken up through the lining of the entity used by Jehovah's Witnesses in your country. The intermolecular entity used by Jehovah's Witnesses in your country is a brochure entitled Charitable Planning to Benefit Kingdom Service Worldwide has been prepared.

The intestines to be dried are smoked, calibrated in diameter without connecting, and sent to the sushilka after a meter in length. The cord is brought to the worktop, accompanied by the intestines, the blind intestine and the right intestine. They are separated from the shredded veil, the side intestine is cut off, washed in hot water, and then transferred to processing. The inside of the intestines, separated from the mucus veil, is emptied, washed with water, and then the fat on the surface is cut off with scissors, then the bird is degreased manually or in the machine. The inside of the so-called purified chrysanthemal intestines is overturned and cleaned of mucus and mucus curtains by hand or with the help of a machine. It is then washed with water, measured from 10.5 m after calibration and metering, and tied to the handles. The intermolecular entity used by Jehovah's Witnesses in your country is a brochure entitled Charitable Planning to Benefit Kingdom Service Worldwide has been prepared. The resulting embryo was allowed to develop in nutrients and then inserted into her womb, where it implanted. The right intestines are overturned and cleaned of the mucus curtain using a machine with between 40 and 50o of hot water. It takes between 20 and 25 minutes to work. When hand-made, the overturned straight intestines are cleaned of the mucus curtain using shlyamnitsa after it is filled with hot water. After that, they are cooled and made of calibers and 10, binding to the handles, which are then sent to the salting. When the right intestines are canned by drying, they are processed like sinyugas, the intestinal complexes of goats and goats. The intestines (consisting of twenties, hungry and side intestines) are between 22 and 23 m long, the chambar intestine is between 2.5 and 3.5 m, and the chest is between 0.4 and 0.5 m. Primary processing of animal skins . The outer cover of slaughtered animals is a valuable commodity in the manufacture of par and pati machinery and various materials needed in life— skin, wool, hair, hoof, horn, and parrots. Woolly skin cover, extracted from slaughtered cattle in the meat industry, is called skin. After the leather womb is taken and processed in the factory, it is called a lake. **Hunter means** increased sheep skin or sheep skin made to produce pomegranate. The weight of the skin is as sheep as compared to the live weight of an animal: 5 to 9% in cattle, 4.5% in horses, 6% in sheep, and 5.2% in pigs.

The skins break quickly under the influence of microorganisms and various enzymes. That is why it should be conserved as soon as it is separated from the slaughtered animals. To do this, various conservation methods are used) Separated and cooled in dry salting mode, the cleaned skins are placed on top of the query. Their edges should not lie on the floor. From 75 to 150 pieces of skin are worn on one shtabel (pile), that is, height should be up to 145 cm. Salt should cost between 35 and 40% compared to the weight of freshly obtained skin. The skins are salted 3-5 days on the face and 6 to 10 days in winter. The skins in the lower layers of the shtabel are salted faster than the ones above. Therefore, in order for them to be salted equally, they need to be re-picked and additionally salted at this time. After salting, the skins are placed in paper bags and tied up and sent to the leather factory. When small skins are salted, between 15 and 20% salt is spent on weight, and salting lasts from 10 to 12 hours. Then the salt is cleaned and dried) The wet salting method differs from dry salting, with almost uniform and fast salting of the skins. The resulting embryo was placed in nutrients and then inserted into her womb, where it implanted. The weight of cattle skin reaches 4 l of salt solution and 3 l per kg of pork. Before the skins are salted, the inside is cleaned of various impure properties. The salting lasts from 18 to 29 hours. The salted skins are spread out, and the salt water in them flows within 1 to 2 hours. The skins are then spread over the stellage and additionally salted (in which 15 to 20% salt is consumed by the newly obtained skin). c) By means of drying and salting, small skins (the increased skin of sheep, goats) or conditionally slaughtered animals are preserved. Dried skins are called "dry praessed." Their weight decreases by up to 20% compared to their newly acquired condition. The resulting embryo was allowed to nutrients and then inserted into her womb, where it implanted. With this method, small skins are often preserved. Acid is preservation by salt method. With this method, the skins with thin wool and pomegranates are preserved. With the boiling of oil and water in the pot, the fire is lowered and mixed with sandals. After 6 to 8 hours, the fire is extinguished and sprinkled with crushed Osh salt (between 2 and 3% of the weight of the fat). Salt pulls the water in the fat and sinks under the pot along with the jizz. So the fat is cleaned. It takes between 2 and 3 hours for the fat tin and salt to sink. Melted fat is placed in bottles, hidden, or transferred to another pot (otstoynik), 0.5 to

ISSN NO: 2770-4491
June 2024

1% salt is added for the second time and tinted for 4 to 5 hours. When raw fat is dissolved in wheat, it has a lot of output and good quality and consumes little time and fuel compared to the fat dissolved in the fire. When the raw oil is dissolved in steam, the pot is heated with a strong or low vapor. Such pots contain between 750 and 1,400 kg of fat. Before the fat is filled in the pot, hot water with a temperature of between 75 and 80% is placed into its rubashka (shirt), which is held in the same way as hot wheat, and then the fat part is filled with partitions. After each gallblid of fat is poured, between 5 and 6 kg [5 and 6 kg] of salt is sprinkled on it. During fat melting, the mixer moves all the time. It takes 3 hours to put, melt and remove fat in the pot. After the fat is dissolved, the mixer is stopped and sprinkled with between 4 and 5 kg [4 and 5 kg] of salt and tinted for 20 to 30 minutes. The exact layer of fat is then placed in a two-layer walled tinkering machine using a crane, tube or pump. In this apparatus, 4 kg [4 kg] of salt is also sprinkled on top of the fat, the fat is tinted for 4 to 6 hours, and placed in containers. The bones are dissolved in an oil fire or in open pots or an autoclave, which is heated using a sharp steam. In the years that followed, meat industry enterprises used continuously dissolving skilled craftsmen to melt fat.

Conclusion: For this there are expressive "Titan", a central avoidance machine, avj and De-Laval- branded masterpieces. These craftsmen dissolve animal fat in 6 to 15 minutes, allowing them to obtain high-quality melted fat. THE fluffy, yellow hatchlings are busly pecking for food in the short womb, where it implanted. With knives located in the center of the barbecue and pushed into the wall of the barbecue under the influence of centrifugal force, fat is cut into large and large pieces. These pieces pass through holes in the barbecue wall, motionless to the drular drular, cutting into small pieces using attached blades. These blades are exposed to sharp steam in the holes in the drular wall. As a result, the heating procedure accelerates to 85o, and small pieces of fat are dissolved. The mass of fat produced in this way comes to a continuously moving centrafu. In Sentrafuga, the sprinkler is sent to the separator by pump so that the separated fat is cleaned from the water mixture, in which small particles of water and protein are separated from the oil. Cleaned fat is cooled from 35 to 42o. In the center, quality melted animal fat is extracted from avoiding workshops.

List of available publications:

1. "Technologies for storing and processing livestock products'
I.Maqsudov, X,B.Yunusov, SH,Q, Amirov.
2. "Vetsanexpertiza of agricultural products, processing technology"
Murod.S
3. www.bilim.uz
4. www.agro.uz