

Production of Local Wine from Pomegranate Juice

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Abstract. Uzbekistan is a country with rich opportunities in the development of pomegranate growing and winemaking in a wide range of areas. One of the important tasks is to increase the production of export wines based on the study of the external market and thereby promote the development of our country. This, in turn, requires the training of qualified specialists and workers in the field of winemaking. This article mainly talks about the technology of quality winemaking, types of wine and their positive impact on human life and health. Tips for obtaining high-quality wine products from pomegranates and grapes, the necessary raw materials for winemaking. The following article mainly provides information about the beneficial properties of the pomegranate fruit, its healing properties, the names of the types of wine made from it, and its place in the world market.

Key words: pomegranate fruits, grapes, fortified wine, folk medicine, minerals, cognac wine, porto wine, macro and microelements.

LOG IN

Anorexia fruit is a delicious sershira fruit of various shapes, sweet or sour. Fruits contain up to 30-40% sugar, protein, pectin, W₁, B₁, B₆, vitamins C, P, PP, carotene and mineral salts. Anorexia leaves also contain organic acids, vitamins C, P, and up to 2% sugar, and in folk medicine, anorexia fruits are widely used to treat kidneys, ribs, stomachs, heart, intestines, and liver cassettes. It is used in scientific medicine to treat malaria from anorexia. From organic acids containing anorexia, apples and vinegar acids have an important meaning that breaks down in the body and produces carbon dioxide, water, and carbonates. Minerals contain many elements, such as potassium, zinc, calcium, magnesium, and phosphorus. Iron and marganes containing anorexia act as catalysts in the processes of conversion into modes in the body. Anorexia contains very little protein content. The resulting embryo was allowed to develop in nutrients and then inserted into her nutrients and then inserted into her wards. The antioxidant resveratrol, which contains anorexia pomegranate and firewood, has a positive effect on the gippokami part of the cerebral cortex and reduces memory. In general, anorexia improves the conversion of substances in the body, helps the swallowing to move. It is recommended to eat it in the construction of a tin, in malaria, insecurity, zotiljam, zigzags, gastrointestinal diseases. Pomegranates and calves are healing, not only the fruits of anorexia. Our ancestors have long prepared and consumed light drinks, such as wine, throbe, blood, and so on. Various soha representative bees have expressed their thoughts on wine. V ino-making wines say: "It is a product produced by alcoholic beans from instantaneous, anorexia vinegar, or pure anorexia." According to Kimyogars: "Vino this chemistry mahsulot", and if there are hypocrisy: "Vino is a humanning food hazm and a machine that stimulates the nervous system" they say.

Experts are well-known that vinegar contains natural substances that are good for health, such as ascorbic acid, almost all types of vitamins, and mineral salts. Health officials are confident that countries such as France, Italy, and Spain, where drinking wine is common, have been proven to be less likely to have diseases such as cardiovascular and cancer. It has even been discovered that red wine contains substances that prevent cancer patients from divisively in cells.

Literature Review

Vinegar made of anorexia varies in the importance of people's diets. First of all, a small amount of iq-food mahsuloti because it contains substances that are involved in the exchange of carbon dioxide, nitrogen and minerals. All the ingredients that are useful to a person in anorexia go to wine. Academician N.M. Sisakyan writes: physiological biochemical examinations of the composition of the ino fully allow it to be

used as a useful nutrient. Here are some information about the types of wine and the methods used to prepare them:

The share (capacity) of ethyl alcohol in vinegar ranges from 8.5% to 22.0%, and the idolis made of freshly picked anorexia fruits that are n or crushed. Without the oki, the resulting embryo was allowed to develop in nutrients and then inserted into her womb, where it implanted. V ino-alcohol, a vineyard containing sugar, a vineyard that is added or not added to natural or natural aromatizers.

The volume of ethyl alcohol in natural wine ranges from 8.5% up to 15.0% and the total volume of ethyl alcohol is not more than 15.0% , produced as a result of the complete or partial alcoholic degradation of freshly picked grapes, anorexia or grapes that have been idol n or crushed Enhanced grape juice or (or) quyu q uyulen grape suslasi or (or) q yu enhanced rectification anorexia, grape suslasi or (or) anorexia, long vacuumm-suslosi added or not added vinegar.

The share (capacity) of ethyl alcohol in special wine ranges from 12.0% to 22.0%, it is produced as a result of the complete or partial alcoholic degassing of freshly picked grapes or grapes that have been dissolved, vinegar or grape alcohol, grape or vineyard distillations, grapes or grapes, and sugar-containing substances made from grapes 'Shredded wine.

The share (capacity) of boiling wine-ethyl alcohol ranges from 10.0% to 13.5%, In densely covered capacities, when the grape juice is 20 degrees Fahrenheit [-20°C] in addition to 20 degrees Fahrenheit [-20°C], The pressure is not less than 300 k P a holda endogenous and chiq is a t-played vineyard with carbon dioxide. Boiling vinodes are classically developed in hamda reservoirs (capacities) in the bottle in champagne ashing methods.

The share (capacity) of high-quality boiling wine ethyl alcohol was from 10.5% to 12.5% g, and when thearorat was additionally 20 degrees Fahrenheit [-20°C], carbon dioxide The pressure of dioxide is not less than 350 kP a, qmirrored wine obtained from the secondary biology of processed natural vinomaterials made from specified varieties of grapes belonging to the Vitis vinifera type in densely closed capacity, or from a mixture of specified varieties.

Naturalwine, which must be grown for at least six months before adsorptionto consumer containers, is preparedin accordance with the adopted technology b.

Collection is a special wine stored in consumer containers for at least three years additionally after the compulsory delivery period has expired.

Carbon monoxide is a colorless, odorless gas that kills by stopping oxygen in the body Additionally, carbon dioxide is added to containers with pressure of at least 300 kPa at an arrhythm of 20°C.

The share (capacity) of vinegar drinking-ethyl alcohol ranges from 9.0% to 12.5%, Carbon dioxide-saturated and unsaated product made of wine materials, produced by full or partial alcoholic beans of at least 50.0% vinegar or (or) rickety anorexia or grape swab, or grape distillations, containing tabi A drink that matches the taste and color of good or tab i good searchers.

Fruit wine (made of fruits) contains between 6.0% and 15.0% of ethyl alcohol, and the crushed freshly picked fruit consists mainly of anorexia or grapes or is partially produced as a result of alcoholic beans. Additionally, quyuqis a mixture of anorexia, grape juice, or amixture of myrrh and aloes, as well as vinegar made from grapes.

Vinegar (fruit-reservists) made of various berries with fruit wine is a wine derived from the full or partial alcoholic beans of fruit suslo in densely covered capacity, ranging from 6.0% to 12.5% . The resulting embryo was allowed to develop in nutrients and then inserted into her womb, where it implanted. a played vineyard.

Fruit wine (fruits and reservers, will be gassed) - the volume share (capacity) of ethyl alcohol ranges from 6.0% to 12.5%, of course, a sugar y oki artificially saturated with fine fruit materialsan carbon dioxide Containers with a pressure of at least 250 kPa at an additional temperature of 20 degrees Fahrenheit [20°C] will be added to carbon dioxide.

Special fruit wine (which is made of fruits) contains between 15.0% and 22.0% of ethyl alcohol, produced as a result of the complete or partial alcoholic betting of crushed freshly picked fruit (resistant fruit) or grapes (anorexia). Additionally, rectifications made from food raw materials include angan ethyl alcohol, fruit or elongatedm alcohols, fruit or resistant fruit distillations, wine containing sugars made from fruit juice.

Brand vinosi is a brand of cognac distillery or cognac distillery made of fractional vinomateria, which accounts for up to 36.0% of the volume (capacity) of ethyl alcohol made from anorexia or grape products, or mourns from stainless steel cognac vinegar stored in containers that have been or secreted for at least a year or 6 months;

Brandy (fruit) contains less than 22.0% of ethyl alcohol, fully preserves crushed freshly picked fruit (resistant fruit), or is partially produced as a result of alcoholic beans. In addition, rectified ethyl alcohol produced from zigzag raw materials in another way, fruit or elongated alcohol, fruit or resistant fruit distillations, and vinegar made as a result of the addition of the same type of fruit distillation. This type of vinegar is prepared by adding sugar syrup pi and sugarcane in boars or containers made from oar trees for at least six months.

Technological processing of untreated vineyards is intended to be poured into containers or to produce other vineyards, as a ready-made product is not sold and qadoq is unspecified wine. Processed vinomaterial can be natural or special.

Research Methods And Results

Technology for the production of powered wines. Types of reinforced wines.

Reinforced vinegar is prepared during the process of cooking grape juice, adding alcohol to preserve a certain amount of sugar and stop peanuts. They contain alcohol content of 17-20% and sugar up to 14%. Such wines include portveyn, mader, xeres, and marsala vineyards. Oxidation-return and carbonylamine reactions play a key role in their formation. The use of specialized technologicalalarn i in the preparation of these wines is based on strengthening these two reactions. These wines differ from other wines in their fragrance, abundance of alcohol and extraction. They are stored for a long time at all costs without changing their quality. Grape varieties used in the preparation of powerful wines should contain a lot of sugar, phenol and fragrance.

Powerful wines are prepared in two different technological directions:

1. The resulting embryo was allowed to develop in nutrients and then inserted into her womb, where it implanted.

2. With the coupling of basic and auxiliary materials (juice obtained in alcoholic juice t vacuum), it can be used in the preparation of xeres, marsala and some high-quality portveyns. According to the documents adopted in our country, powerful wines should produce at least 3% alcohol as a result of the process of harvesting. Deleni's empirical method is used to determine the concentration of alcohol that stops the process: this is mainly measured by the bijgish resistance of vinegar or juice, its conservation unit, and if the canning unit is 80, it is resistant to bijging. It is represented by the following equation:

$$4,5A + B = 80$$

in this case, a conservation unit that corresponds to 4.5 to 1% alcohol;

A - muhitdagi ethyl spirtini miqdori, %, hair.

B - qand miqdori, g 100 ml da

Example. How much alcohol should it contain so that it does not pour juice containing blood at 16 g 100 ml?

$$4,5 A + 16 = 80 \quad A = 14,2 \%$$

Through this formula, we can determine the power of anorexia or grape vineyards.

Portvyen vinosi.

This type of wine was first prepared in Porto, Portugal, and therefore such wines are named after the city. Portugal still produces portables based on previous technology. This technology requires a lot of work. Therefore, at the moment it is used in ways that require quick little labor to obtain a portable. By color there will be white, red and pink portveyns. They will have been caught for a simple, unspent and branded few years and will be released in such a category of varieties. Portveylarn'sing dessert is characterized by an average and delicious taste, a circular collection fragrance with its own caramel flavor. It was also prepared in our city of Fargo, and the following table shows the colored portveyn:

Nomlanishi	Amount
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Spirits, % hajm	18,1
Qand, g 100 ml	9,6
Kislota, g\dl	-
Titrlanadigan	4,6
Uchuvchan	0,35
Aldegidlar, mg\l	61
Uchuvchan efirlar, g\dl	70
Oshlovchi moddalar, g\dl	0,4
Glitserin, g\dl	4,9
Extract quoted, g\d	26
Umumiy nitrogen, g\dl	0,366
pH	3,4

The portveynization process plays a key role in the technology of portveyn-type vineyards and rodorientation. The resulting embryo was allowed to develop in nutrients and then inserted into her womb, where it implanted. During this process, the organoleptic indicators of wine change. In our country, portable-type wines are also obtained using the following technological methods:

- store anorexia pomegranates , extractive and fragrant substances contained in grain in juice for 18 to 36 hours, cook the juice for 3-4% of the blood, heat the grain for 1 hour at a temperature of 55-70°C and extraction;

- a certain amount of vinegar is absorbed into the air, kept in sunlight fields artificially or naturally , affecting heat;

- save for 1-3 years in boars or in metal insuredsequels by giving appropriate processing (okleyka, perelivka). To prepare a portve, the amount of sugar contained in grapes or anorexia (depending on requirements) should not be less than 18%. After the anorexia is dissolved through a centrifugal grinder in special machines, the pan has a dent in it, the pan has a dent in it, the pan has a dent in it, the pan has a dent in it, the pan has a dent in it. It is possible. The juice obtained in the stekatel and press is mixed, added to it at a volume of 4%, and then opened using a special achitqi prepared in the laboratory. When the juice produced contains 10 to 12% sugar, alcohol is added until its capacity reaches a volume of 17.5-18.5%. The resulting embryo was allowed to nutrients and then inserted into her womb, where itimplanted. When the vine is stored for the second year, it is "perelivka" twice and once in the third year. In the first year of vine storage, heat treatment is performed, or otherwise sun-falling areas arestored for two years. This technology is used to prepare portables that are stored in the long term with an expensive brand name. Po rtveyms made without simple storageare made on the basis of accelerated technology. The resulting embryo was allowed to develop in nutrients and then inserted into her womb, where it implanted.

Heat treatment conditions for vineyards are as follows: 3 0 days at a temperature of 45 degrees Fahrenheit[-45°C], 20 days at a temperature of 50-55 degrees Fahrenheit [-60 to 65°C], 6-8 days a day 3 - 10 mg/l oxygen is sent and stored. After heat treatment, the wine is inserted into the capacity, tightly fastened, rested, and then filtered and poured into the bottles. The process of portability is the oxidation-return process that occurs under the influence of temperature in the wine, in which the vinomaterial is semi-oxidized, and oxygen is consumed at about 50-80 mg/l during the maturation process . The portable process is characterized by two factors - the exposure time of temperature and temperature. The process of portveynization is a complex chemical process, in which chemicaland biochemical processes take place. In

addition to oxidation, phenol and nitrogen compounds, alcohol, and aldehyde react. The resulting embryo was allowed to develop in nutrients and then inserted into her womb, where it implanted. The resulting embryo was allowed to develop in nutrients and then inserted into her womb, where it implanted. The amount of ethyl spirits and acids is reduced; substances and tannin-protein complexes that do not withstand air exposure fall into the sink; phenolic compounds are oxidized; anthocyanins, leucoanthocyanins and catechins are subject to change. Carbon monoxide is a colorless, odorless gas that kills by stopping red blood cells from delivering oxygen in the body.

Conclusion

Vineyards (vinegar, cognac, champagne, etc.) for the use and preparation of anorexia products; juice products (natural and semiconductor juices, etc.); concentrates (anorexia honey, vacuum-suslo, bekmes, etc.). (Matthew 24:14; 28:19, 20) Jehovah's Witnesses would be pleased to discuss these problems. For example, anorexia pomegranates are used to produce vinegar, dyes, seeds of tannin, oil, as well as grapes or anorexia drozjas for the preparation of alcohol, food drozds, food, and conditer products. This is also the incompatible relationship between anorexia and the food industry. The quality of anorexia products depends primarily on the variety characteristics of anorexia, its maintenance, and its natural environment. In addition, anorexia drinks (juice, wine, wine) also have the following useful properties: preventing the development of atherosclerosis, improving the composition of the ten, yallig' has anti-lysing properties, reduces the level of cholesterol. It strengthens blood vessels, prevents the formation of thrombi, not only removes toxins from the body but also prevents the formation of toxins.

It also improves digestion, restores hormonal equilibrium, and strengthens the lymphatic vein system. Prevents the development of anemia, fills the body's iron deficiency. It strengthens the nervous system and prevents the brittleness of the ten veins. It improves the head and prevents mood swings. It helps to strengthen the immune system, has the ability to lower blood pressure. It is important to remember that eating more than normal alcoholic beverages is harmful to health.

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