



METHODS OF APRICOT PROCESSING IN THE CONDITIONS OF KARAKALPAKSTAN

Shakhnoza Pishenbaeva

3rd Year Student, Karakalpakstan

Institute of Agriculture and Agrotechnologies

Annotation

Today, apricots are dried and dried products such as kura, kaysa, and turshak are prepared from it. Dried apricot products are also in high demand in foreign countries. Apricots can be dried in different ways and processed in different ways to export secondary products. Apricots are superior to apricots grown in other countries due to their sugar content and vitamin content.

Keywords: apricots, sugar, drying, stacks, food, sulfur.

Introduction

Food products are the most important for human life in the world. Today, increasing the quality and volume of food products and providing them throughout the year is one of the important tasks. This is mainly due to the great importance of various fruits in providing the body with biologically active substances in human life, it is a natural healing product for preventing many diseases. Along with the place of food, fruits are one of the main factors in a person's long life.

In the conditions of our region, apricot is grown by many landowners, it contains sugar, organic acids, pectin, vitamins and other substances necessary for the human body, which are easy to digest. The ease of soil and climate conditions of our republic, hot and dry summer, low relative humidity of the air make it possible to grow many fruits. However, very hot temperatures can have a negative effect on young germination. Most fruits are good and of good quality mainly in districts with annual average temperature of 30000C.

Apricot is the most widely planted fruit tree, and it is mostly found in valley sides. Apricots are mainly consumed fresh in our country, and various dried products are prepared from them. Fresh apricots contain 8.4-19.0% sugar, 0.3-1.7% various malic and very small amounts of tartaric acids, 0.1-1.6% pectin, as well as vitamins A and C, starch 80% or more sugar when prepared. Most apricots grown in Uzbekistan have a sweet pulp and are eaten like almonds. It contains 45-58% fat and about 28-30% protein. Apricots are superior to apricots grown in other countries due to their sugar





content and vitamin content. Therefore, fresh apricots grown in our republic are in great demand in the world market.

Apricots can be dried in different ways and processed in different ways to export secondary products. Nowadays, apricots are processed in many processing plants, and apricot juice, jam and jam are produced from them.

There are also ample opportunities for drying apricots in our republic. Today, apricots are dried and dried products such as kura, kaysa, and turshak are prepared from it. Dried apricot products are also in high demand in foreign countries. Because these products are rich in sugar and vitamins, they are delicious. Dried apricots are prepared using traditional methods.

Apricot varieties are considered turshakbob, and Yubileiny Navoi, Korsodik, Sovetsky, Kandak varieties are the main ones.

To dry the turstak, it consists of sorting, calibrating, washing, immersing in boiling water, smoking, drying, grading, placing in containers and storing.

Apricots grown in the conditions of our region are harvested when they have reached the color and shape characteristic of their variety. Apricots can be picked 2-3 days before ripening. This method sometimes comes in handy, because the impermanence during transportation and storage of the crop is much reduced.

Apricots should be transported mainly in 12 kg boxes. Do not overfill the boxes. Because apricots can be crushed when they are placed together. Apricots are preferably stored in well-ventilated buildings or stacks. 6-8 boxes are placed in stacks. A label is attached to the boxes with the type and quality of apricots and the time of delivery of the product to the warehouse. Ripe apricots 12 hours. Apricots left for 2-3 days are stored for 58-72 hours, depending on when they were brought from drying. Empty boxes should be rinsed with 0.5-1.0% chlorine lime solution, then rinsed with clean water and wiped. This process takes 12-15 days. During this period, the moisture of well-dried fruits is over-dried.

The product, which has a moisture content of 16% according to the standard, is placed in 25 kg boxes or kraft bags. Turshak is stored in a warehouse with a temperature of 0-10 degrees and a relative humidity of 60-65%. Which is made from large apricot fruits, the preparation method is no different from that of turshak. For example, fruits are placed on trays in a smoked drying area, and they are stored for a day or two in the open area again. After a day or two, when they are turned over and the seeds are removed, the mouth is closed. After a day, the trays are stacked and the fruits are dried in the shade. After that, the work is no different from the preparation of turshak. It ripens in 8-13 days and yields 20-27% of the raw material. According to the standard, its humidity should not exceed 18 percent. Kuraga is a dried apricot cut in half. It is



made from large fruits. Picking, transporting, storing, sorting and washing apricots is no different from making turshak. Cut the well-washed apricots in half and remove the seeds. This work is done manually. Fruit slices are kept in boiling water for 45-60 minutes, placed on trays with the inside facing up and smoked with sulfur. 1.5-2 grams of sulfur are used per kilogram of fruit, smoking lasts 45-60 minutes.

Used Literature

1. Boriev H., Joraev R., Alimov O. Storage and preliminary processing of fruits and vegetables. - Tashkent, "Mehnat". - 2002. - 180 p.
2. Qutbiddinova. M. Technology of apricot cultivation, storage and preparation of various products. BMI. - Tashkent, 2012.