

TECHNOLOGY OF PREPARATION OF APRICOTS, RAISINS AND CURRANTS FROM DRIED VARIETIES OF APRICOTS

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ANNOTATION

This article provides information from the literature on the collection, sorting, placement of dried apricot varieties in the drying area and methods of drying them. On this basis, along with the development of exports of dry products in the country, it can achieve a number of positive achievements in the field of agriculture. In particular, the loading and unloading of dry products is very convenient, while dry products are also an invaluable quality product for various expeditions and passengers.

Keywords: *agriculture, apricot variety, dry product, sugar content, acid content, sorting, drying.*

It is known that picking fruits without wasting time is a responsible job. In order to carry out this work at a high level, it is necessary to place all the equipment used in the season before the start of the harvest, i.e. ladders, harvesting buckets or baskets, sacks, hooks, ropes and so on.

Another distinctive feature of apricots is that the fruit has high taste and brand qualities and is suitable for processing. It is used to make high-quality dried fruits (sorrel, kayas, kuraga). In particular, the local varieties of Central Asian fruits are the most perfect in the world in terms of chemical composition and taste qualities, and in terms of these properties, apricots can easily compete with grapes, figs and dates. Among them are Mirsanjali, Khurmoi, Kandtak, Subkhoni, Isfarak, Korsadiq, Arzami and other varieties created by the people's selection. In addition, apricots are medicinal and have dietary properties.

Before drying, pest-infested, crushed and raw apricots are separated and contaminated. Apricots are mainly dried in 3 ways: sorrel (dried together with the seeds); kaysa (seeds are dried); kuraga (dried in two).

Apricots for drying are harvested during the period of technical ripening, and each variety is required to be in a specific soft state. It is recommended to pick apricots for drying when the sugar content is 14-20% and the acidity is 0.3-1.1%, depending on the variety. Only need to pick up when picking. In some cases, stumbling blocks (to make things easier) also occur.

Peeling and drying are strictly prohibited, as the quality of pickles obtained from such apricots is low and it is not possible to sell them according to the standard requirement. It should be collected in small boxes of 10-12 kg.

The dried product is very convenient for loading and unloading, storage, and at the same time, these products are invaluable, high-quality products for various expeditions and passengers.

High climatic conditions and low humidity in the country make it very convenient to dry fruits in the sun. The sun-dried product is rated very high in quality compared to artificially dried.

To dry the fruit in the sun, it is necessary to prepare specially equipped drying areas in the open. Drying points will be set up near the gardens. The level of the drying area depends on the type of fruit to be dried, the amount to be placed per square meter. For example, if 10 tons of product arrives every day for drying and if placed at 10 kg per square meter for drying, 10,000 square meters of drying area is required for as many products throughout the season. For each square meter of drying area can be placed 10–12 kg of apricots divided into two.

Receipt of the product in the drying areas for temporary storage, placement on trays should be clearly marked. In addition, the drying point should be equipped with tables for cutting fruit, dishes for washing fruits, pots for immersion in boiling water if dried using alkali.

The main part of apricots grown in the country is dried. Before drying, pest-infested, crushed, raw apricots are separated and contaminated.

Apricots are mainly dried in 3 ways:

1. Turshak (dried along with the seeds).
2. Kaysa (without seeds the apricots are dried).
3. Kuraga (dried separately in two).

1- table. The amount of dry product yield by apricot varieties

№	Apricot varieties	The amount of dry product output (turshak),%	The amount of dry product output (Kaysa),%	The amount of dry product output (Kuraga),%
1	Arzami	-	-	15-18
2	Mirsanjali	30-32	-	24-27
3	Subxoni	32-35	-	26
4	Qandtak	35	-	-
5	Isfarak	39	32	31
6	Xurmoi	40-45	-	30-35

Apricots for drying are harvested during the period of technical ripening, and each variety is required to be in a specific soft state. It is recommended to harvest apricots with a sugar content of 14-20% and an acidity of 0.3-1.1%, depending on the variety.

The most widely used varieties of apricots for the preparation of high-quality sorrel include: Subkhoni, Korsadiq, Khurmoi, Ruhi Juvonon, Yubileyniy, Navoi and others.

The technology of pickling includes all the processes (picking, sorting, washing, smoking, placement, storage) that take place during the drying period of the product from apricot picking to standard humidity.

Although sorghum is more common than sorghum, due to its low cost, it is used to dry mainly small-grained and low-quality apricot varieties.

The dry matter content of apricots harvested for drying should meet the standard requirement for varieties (22-26%).

Before drying, apricots are blanched in boiling solution or steam. In this technological process, small cracks are formed in the skin of the fruit. This speeds up the process of smoking and drying with sulfur.

Blanching is done by steaming in steam and kiln boilers and then cooling with cold water. Blanched fruits are collected on trays and placed in smoking compartments.

Depending on the size of the fruit, it is smoked for 1-1.5 hours at a rate of 2-2.5 g of sulfur per kilogram of product. Smoked apricots are placed on special trays of 10-12 trays with 7-8 kg of fruit each, next to which is burned sulfur.

Once the smell of gas is gone, the trays are placed along with the fruit in the open pots. After 2–3 days, the fruits are rolled up. Drying in the open, ie outside, takes 3-4 days, then apricots are put in the shade with a tray and put on the trays, in which case it should be brought to the end of drying. In total, drying takes 8-10 days. After drying, the pickles are placed in wooden boxes to equalize the moisture content and stored indoors for 12-15 days. During this period, the moisture of the well-dried fruits is transferred to the over-dried fruits.

The moisture content of the finished dried sorrel should not exceed 15-17%. The yield of dry product is 28-40% (compared to wet fruit). Humidity standard products should be stored in rooms with a temperature of 0-10C and a relative humidity of 60-65%.

For the preparation of **Kaisa**, as mentioned above, apricot kernels are removed and dried. Large-grained, high-grade apricots are dried. This method is rarely used because of the high cost of preparing the product (grain separation) for drying. The technological process of drying is almost no different from the process of making sorrel.

Since the price of kays is much higher than that of Turshak, the costs incurred will cover several times more than the profit made. Apricot varieties that are easily separated from the kernels are suitable for drying in this way. Drying takes 8-13 days. According to the standard, it is possible to obtain a dry finished product in the amount of 20-28% at a humidity of 18%.

In the preparation of **Kuraga** apricots, apricot picking, transportation, storage, sorting, washing, smoking and other technological measures are no different from the preparation of apricots. Large-grained apricots are selected for drying in this method, and after washing, the seeds are removed by splitting them in half from the line.

Fruit pods are kept in boiling water for 1 hour, the inside is turned upside down and collected on trays and incubated for 60-80 seconds at the rate of 1.5-2 g of sulfur per kg of product. The smoked fruit is dried on a platter along with a patty. After 2/3 of the moisture is reduced, the apricot kernels are turned over and after about ¾ part of the moisture escapes, the trays should be placed on the trays. When dried in **this way, 20-28% dry product with 18% moisture can be obtained.**

The total drying period lasts 5-7 days.

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