



DOI: **10.5958/2249-7137.2021.01579.2**

USEFUL PROPERTIES OF APRICOTS AND METHODS OF DRYING IN LABORATORY AND NATURAL CONDITIONS

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ABSTRACT

Consumption of apricots has a positive effect on the general condition. It has many beneficial properties and contains many trace elements, minerals and vitamins. In the absence of fresh apricots, sorghum can replace it. Therefore, this article provides information on drying apricots in both natural and laboratory conditions. Consumption of apricots has a positive effect on the general condition. People suffering from cardiovascular and gastrointestinal diseases or overweight should pay more attention to this fruit

KEYWORDS: *Subkhoni, Jubilee Navoi, Sholakh, Lolacha Buxarskiy*

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