



DOI: **10.5958/2249-7137.2021.01982.0**

THE EFFECT OF PRELIMINARY PROCESSING ON THE PRESERVATION PROPERTIES OF GRAPES ON IT IN STORAGE

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ABSTRACT

In this article, interesting information about the stages of effective organization of the processing process after the harvest, which is widely used in world practice, is presented. In particular, the stages of the formation of the "cold chain" system, which is widely used in the storage and delivery of agricultural products to consumers, are covered.

KEYWORDS: *Harvesting, First Processing, Storage, Warehouse, Packaging, Cooling, First Cooling, "Cold Chain" System.*

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