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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*

INTRODUCTION

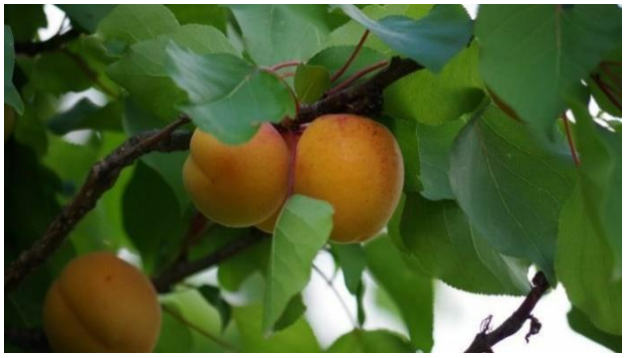
The Purpose of the Study: Drying of different varieties of apricots in the laboratory and in natural conditions and the study of the results between them.

Materials and Methods: Sources of information on the changes in the results of drying of laboratory and natural conditions of different apricot varieties and materials related to the study of the influence of various factors were used.

RESULTS AND DISCUSSION

- Apricots are good for hypovitaminosis or avitaminosis and anemia. He, as well as to strengthen the health of cancer. This wonderful, appetizing fruit enhances the body's ability to fight various diseases and restores the body's vital functions.

- 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.
- Anti-obesity apricots are eaten as a dietary product. Dietitians around the world have come to the conclusion that apricots are a useful product for metabolism and digestion
- It is recommended to eat this fruit, which is rich in magnesium and phosphorus, for brain activity. Its magnesium is also used to lower high blood pressure.



In the absence of fresh apricots, sorghum can replace it. So it is natural that everyone has a question.

Which apricot varieties are suitable for drying and retain certainly useful properties?

Not all varieties of apricots are suitable for drying. Today, there are about a hundred varieties, depending on the taste, intensity of aroma, amount of fruit and ripening period.

Preference should be given to varieties that produce large, fleshy and sweet fruits.When choosing a candidate, remember to pay attention to the taste of the fruit, because the fruits do not feel bitter.

Therefore, we use some varieties of apricots. For the experiment, such varieties as "Sholokh", "Jubilee Navoi", "Subkhoni" and "Bukhara tulip" were used.

- That is, the "Jubilee Navoi" apricot variety high yielding and high quality variety. The fruit is large (45gr). Golden-yellow color. It ripens in late June and early July. Yield 200-220s / ha.
- Subhoni-Turshakbop and Khoraki jaydari varieties are zoned for planting in Andijan, Bukhara, Tashkent and Fergana regions. The tree is big. The fruits ripen in early July, large (35-50 g) hairy, light orange, flesh pale yellow orange, sweet and slightly sour taste.

It is convenient to dry apricots in the laboratory and to store them at different conditions and temperatures. If the results do not work, the conditions can be changed. Two different methods were used to dry apricots in the laboratory. was carried out. In this case, the mass of the obtained variety was obtained with grains of 1000 g (mass of grains 95 g), ie the mass obtained without seeds was 905 g. This can be seen from the results in the table below.

DRYING APRICOTS IN THE LABORATORY UNDER AN ELECTRIC DRYER (CONSTANT TEMPERATURE 40 ° C)

№	Apricot varieties	The number of fruits per 1 kg of mass	Drying methods	Amount of mass to be dried (gr)	Output amount of finished dried product (gr)	Drying time (hours)	Sugar content (%)
1	Subkhoni	29	With core	1000	286	65	27,5
			Divided into 2 without core	905	213	46	
			Core mass	95	70	46	
2	Jubilee Navoi	29	With core	1000	304	65	19,6
			Divided into 2 without core	905	202	46	
			Core mass	95	69	46	
3	Sholakh	27	With core	1000	199	65	16
			Divided into 2 without core	948	148	46	
			Core mass	52	39	46	

Fresh, non-breakable excess fruit is not selected for drying apricots in the sun. The fruit is carefully washed and the seeds are removed.

In a natural way, apricots are dried on wooden sheets. Half of a seedless apricot is cut so that it does not lose its apricot juice when dried, without being too hard on the leaf. Apricots should be in the sun for 4–5 days, depending on the size.

You need to make sure that mosquitoes or bees do not fall on them; otherwise such a product may contain harmful bacteria. At night, they should be brought into the room, and in the morning after the dew falls, they are released into the air, otherwise the fruits will remain moist. During the drying process, the apricots are rotated from time to time so that they dry evenly on all sides. After drying in the sun, apricots are dried in the shade for 3–4 days.

All this involves drying the apricots in natural sunlight. For this reason, apricot varieties were dried in natural sunlight and in the laboratory for research. These results can be seen in both tables, and the results are tabulated by calculating the total mass, the dried mass, and the net dry mass in exact proportions.

- The experiment is in the open field on the experimental site of Tashkent State Agrarian University and in the laboratory in the laboratory of the Tashkent State Agrarian University: Faculty of Agricultural Storage and Processing.

NATURAL DRYING OF APRICOTS IN A SOLAR BATTERY DRYER

№	Apricot varieties	The number of fruits per 1 kg of mass	Drying methods	Amount of mass to be dried (gr)	Output amount of finished dried product (gr)	Drying time (hours)	Sugar content (%)
1	Subkhoni	29	With core	1000	306	168	27,5
			Divided into 2 without core	900	210	72	
			Core mass	100	70	168	
2	Jubilee Navoi	29	With core	5000	1350	168	19,6
			Divided into 2 without core	3650	757	72	
			Core mass	350	250	168	
3	Sholakh	27	With core	6000	1250	168	16
4	Lolacha Burarskiy	28	With core	5000	1200	168	19,3
			Divided into 2 without core	2750	465	72	
			Core mass	250	150	168	

How To Store Dried Apricots: It is important not only to dry, but also to properly store the dried fruits of apricots.

This is very important! To preserve the dried fruit for the longest time, they should be folded into a gauze bag and stored in a cool and well-ventilated room with a humidity and air temperature of not less than 10 degrees.

If this is not possible, dried apricots should be stored in paper bags or bottles, in tightly closed jars that should be regularly opened to the air for a short time.

CONCLUSION

As a result of two years of research, the following conclusions can be drawn:

Observations show that during the two years of the experiment, apricot varieties, Subkhoni, Jubilee Navoi varieties in the experiment on cutting and drying apricot fruit in an electric dryer in the whole case 27.8 - 28.8%.

In the second version of our study, Lolacha Burarsky (control) - 25.9% and Sholakh - 25, in our two-year experiment, ie in the experiment on drying apricots in an electric dryer, the best dried product yield. 0% was observed in varieties.

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