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TECHNOLOGICAL INDICATORS OF VARIETIES SPREAD IN THE TERMEZ DISTRICT

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ABSTRACT

Enrich Food And Agriculture With High-Quality Grain Products By Studying The Technological Indicators Of Soy Varieties. . The Plant In The Main Consumption Is This Plant, From Which Mainly Flour Products Are Obtained. Also Alcohol, Starch, Groats And Many Other Products Are Obtained.

KEYWORDS: *Gluten, Natura, Transparency, Protein.*

INTRODUCTION

It is known to us that about 70-75% of the world's population consumes cereals and cereals. And the grain is obtained from several spice plants, such as willow, barley, rice. The plant in the main consumption is this plant, from which mainly flour products are obtained. Also alcohol, starch, groats and many other products are obtained.

When a person ceases to eat flour products, the body is enriched with iron, folic acid, amino acids, vitamins and biologically active additives. But poor-quality flour products do not give the necessary active additives to the body. This means that this poor-quality flour crop goes to the grain and the grain goes to the variety. The high yield of soy varieties depends on its technological parameters, that is on several factors, such as protein, gluten, nature, transparency. Stop reading a little bit about the above technological indicators.

Wheat 80% of the total protein content in soy is gliadin and gluten. When it dissolves in water, these proteins form elastic, rubber-like stretch mass called gluten. The quality, size, porosity of bread depends on the amount and quality of gluten. Therefore, the quality and quantity of gluten is an important indicator, indicating its quality. Wheat the amount of gluten in whole grains is 2 different.

I. The soul itself absorbed water.

II. Dry-the amount of gluten after drying;

Corn gluten is distributed as follows:

1. High-gluten grain-higher than-30%.
2. The average number of gluten grains is 26-29.9%
3. Gluten grain in the amount below the middle 20-25.9%
4. Low-gluten cereals-lower than 20%.

The nature of the grain is the volume weight of the grain. The higher this indicator, the more flour is obtained from this grain. If the humidity of the grain is high, the volumetric weight decreases. The volume weight will depend on the shape of the grain, its moisture, its contamination and the type of impurities.

Grain nature is determined in 1 litre or 20 litre cans. Categories of volumetric weight determined by the main crop grains: (natural g/l)

Wheat-725-775;

Rye-685-730;

Barley-545-605;

Oats-420-480;

Absolute (1000 pieces of grain) mass. This parameter is positively associated with the size of the grain, its transparency, density. Therefore, it has a sensitive effect on the technological indicators of cereals. Of great importance is the state of the internal structure of the internal structure of cereals for soy, rice, barley, rye and corn.

Because it manifests the character of the grain in the process of processing, it is undesirable properties. The endosperm of the dogi is grouped as a unidirectional, full-blown and light-darkened vial, that is, a semivial.

From the glass grain, particle flour is obtained. But a lot of energy is spent on crushing. Soft flour is obtained from granulated grain. But in it is composition, protein substances are less than in flour obtained from glass cereals.

To determine the viability of the cereal, 100 pieces of the remaining cereal are counted and checked using the 2 different methods after determining the contamination of the cereal:

1. Method-with the help of directed light in the aperture
2. Method-is determined depending on the cross-cutting of the grain.

The moisture content of the grain that migrates it is overall percentage on the mass is to the ratio on account of, which is the moisture content micro organism and pests in cereals very quickly and develop high possible processing of grain with moisture content of fodder depending on the amount of moisture, 4 groups are studied.

I-Bruise;
 II-Average;
 III-Humidity;
 IV-Obstacle;

In conclusion, we can say that the higher the amount of protein, gluten from the technological indicators of soy varieties, the more it will be possible to prepare quality flour. And from quality flour, nutritious, quickly, digestible, bakery and bakery products are obtained.

Quality of bread by size and amount of porosity: Most washed gluten dry by a simple method will bind to its quality proteins 75-90% of substances. And the remaining 10-25% is starch. cutlets. Lakelements. sugar makes yalipids. Wheat the amount of gluten in wheat flour if there is a lot of, then the flour will be of the same quality as the quality groups of gluten listed.

On the diet of the organism while consuming human flour products daily energy reserves of members without attachments from 17% to 45% it burns.

President of the Republic of Uzbekistan Shavkat Mirziyoyev January 16, 2018 day — Measures to further ensure the food security of the country signed the decree on. This decision is in the favor of the country's food to satisfy the need for rubbing and further planned. The most important in the word agriculture (*Triticum aestivum*) it is considered one of the cereals with a spike. Wheat in many countries of the world grown man holds the main place in the diet. To grain crops in the world demand is increasing year by year.

That's exactly the same bread we have from wheat grain, which we can say more precisely it is prepared. Increasing the yield of steam do, technological in it is composition control of the amount of protein and gluten, which is one of the indicators, as well as qualitative the cultivation of wheat grain is a pressing problem in alliances.

Wheat (*triticumaestivum*) is the main cereal crop in the category of herbaceous plants belonging to the family of cereals. Wheat millod was known in the 7-6 thousand years before. There are varieties that can be harvested even when planted in the spring, half-autumn and autumn, as well as in the spring. Biologically different from the autumn spring. It is resistant to frost and drought, sprouts even when the soil temperature is in 4-5°C. Especially demanding on wet during the spike. When the vegetative organs of autumn are examined, the amount of nitrogen in young lawns is more, in adult plants less, that is, up to 1-1.3%. If it is well fed with nitrogen fertilizer, then the content of protein and gluten in the liquid will be high. Paper, cardboard, baskets, lids are used as raw materials for weaving, silage suppression from blue mass, alcohol, groats, starch products of different varieties from cereals, and valuable feed industry. In the conditions of Termez district, "Yaksart", "G'azg'on", "Bunyodkor", varieties of autumn soft willow are planted.

In conclusion, we can say that the amount of protein and gluten contained in wheat depends on the variety of wheat the applied agrotechnics, the weather and the fertility of the seed.

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