

**COMPARATIVE ANALYSIS OF THE MAIN CHEMICAL
COMPOSITION OF ORGANIC POWDER OBTAINED FROM CARROT
ROOTS GROWN IN EARLY AND LATE PERIODS**

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ABSTRACT

*The article describes the beneficial properties of carrot (*Daucus carota*) root for the human's health, the amount of macro and microelements, carbohydrates, total acids, methods and technology of their determination and the chemical composition of carrot varieties grown in different periods. In order to analyze the chemical composition of carrot roots, samples were taken from 4 different varieties grown in 2 periods, early and late periods, and compared. Physical properties of organic powder obtained from 4 different samples: transparency, degree of color, solubility in water were also compared. According to the results of the laboratory analysis, it was found that the amount of total acid and carbohydrates (6:9 in order) in the composition of the local variety of Red Mirzoi grown in the late period is more than other samples, and the amount of organic powder (98.5%) obtained is also more than other samples.*

KEYWORDS: *Carbohydrates, Total Acids, Bullet Blender, Transparency, Degree Of Color, Early And Late Periods, K13 Ph Meter.*

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