

Salt Resistance Characteristics of Winter Wheat Varieties in Soil and Climatic Conditions

Teshayeva Dilfuza Rahim qizi Teacher

Department of Biology, Bukhara State University Course: Plant Physiology

ABSTRACT: The soil and climatic conditions of winter wheat varieties are described in detail, as well as the role of wheat varieties in human life.

KEYWORD: Chemical composition, valuable food, atmospheric drought, pigments and enzymes.

Introduction: In the conditions of Uzbekistan, winter wheat yields 40-80% more than spring wheat. In wetlands, winter wheat yields are higher than spring crops. In irrigated lands, the well-developed poplar root system of winter wheat is mainly densely distributed in the 0-40 cm layer of soil, which contributes to improved aeration and accumulation of root mass. This increases the soil structure and fertility. During the wax ripening phase, the roots of winter wheat penetrate to a depth of 230-258 cm in the soil. Tiny rhizomes, during the activity of the root hairs, create an environment around them called the rhizome, in which many bacteria, fungi, play an important role in the life of the soil and plants. Therefore, increasing the share of winter wheat in crop rotation on irrigated lands not only increases grain production, but also increases soil fertility [6]. The chemical composition of wheat grains is very variable. Its protein, gluten, minerals, vitamins, pigments and enzymes vary depending on climate, soil and fertilizers, applied agricultural techniques, varieties. According to world standards, the protein content of wheat grain should not be less than 13.5%. The amount of protein in wheat grains determines the purpose for which it is used. Bread requires 14-15% protein and pasta 17-18% protein. The main source of plant protein for humans is wheat grains, which meet 50% of the protein requirement in the daily diet. The protein complex in the grain endosperm consists mainly of gliadin and glutenin, while in the grain the albumin and globulins, the latter do not form gluten. Gliadin and gluten form gluten [37].

Main part: Varieties of soft wheat grown in Uzbekistan are divided into three classes according to the technological characteristics of baking: The first class - strong (strongh) wheat includes good varieties. An important feature of them is that in the appropriate technological processes, the flour forms a large, well-formed porous bread. A dough made from strong wheat flour absorbs a relatively large amount of water in a moderate consistency and produces a large amount of bread. Its dough is resistant to prolonged fermentation. strong wheat grain contains 14% protein, crude gluten 28%, gluten quality from group 1, 100 g of bread covered with a volume of 550 cm, grain vitreous 15% in red wheat, 60% in white grain, its bread crumb strength is 280 J. should not be less. when strong wheat flour is added to weak wheat flour, the baking properties of the latter (flavor, porosity, volume and other parameters) are improved and the quality is satisfactory. they are also divided into medium,

152	ISSN 2690-9626 (online), Published by "Global Research Network LLC" under Volume: 2 Issue: 10 in December-2021 https://grnjournals.us/index.php/AJSHR
	Copyright (c) 2021 Author (s). This is an open-access article distributed under the terms of Creative Commons Attribution License (CC BY). To view a copy of this license, visit https://creativecommons.org/licenses/by/4.0/

good and excellent quality strong wheat depending on the accumulation of high quality protein and gluten in the grain and are highly valued in the world market.

Wheat is one of the most valuable food crops in the world. More than half of the world's population consumes wheat. Wheat bread is a unique food product. It is very tasty, nutritious and well digested by the human body. Recently, scientifically based methods of agronomic techniques adapted to the climatic conditions of different regions of arable lands have been developed, which, if properly implemented, will allow to grow abundant and high-quality grain [35, 38]. In the creation of such varieties, great attention is paid to drought, winter (for winter wheat), low temperature during the growing season, excess moisture, resistance to salinity. Depending on their drought tolerance, wheat varieties are divided into spring drought tolerant and summer drought tolerant. In addition, varieties resistant to heat and atmospheric droughts and heat are also distinguished. In most regions, wheat is planted from August to December. it was found that the main factor influencing the germination of seeds sown during this period and the duration of subsequent stages is temperature. In Uzbekistan, the minimum temperature for germination of wheat and barley seeds is 60C. at higher temperatures their germination is accelerated [14].

List of used literature.

1. Adinyaev E.D. Ozimaya pshenitsa na oroshaemyx zemlyax. M.: Agropromizdat. 1985. 205 p.
2. Amanov A.A. Kachestvo zerna kolleksiionnyx obraztsov pshenitsy. Journal of Agriculture of Uzbekistan, 2005, №3, 16-17 p.
3. Amonov M.A. Ustoychivost pshenits Uzbekistana k neblagopriyatnym faktoram sredy. Tashkent. Fan. 1978.- 92 p.
4. Amonov A, Nurbekov A.I. zavisimost urojaya ot nekotoryx morfologicheskix osobennostey listev ozimoy pshenitsy v oroshaemyx usloviyax Uzbekistana. Deepening the integration of education, science and production in the rural economy of Uzbekistan. // Doklady mezhdunarodnoy nauchno-prakticheskoy konferentsii. Toshkent.2003. pp.233-236.