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Ushbu to'plamda "MASTERS SCIENTIFIC JOURNAL" respublika ilmiy jurnaliga kelib tushgan maqolalar o'rin olgan. Mazkur jurnalda zamonaviy ta'lim tizimini rivojlantirish jarayonida innovatsion ta'lim texnologiyalarini joriy etish va loyihalashtirish, integratsion ta'limni rivojlantirishda yo'nalishlar bo'yicha kreativ g'oyalar, takliflar va yechimlarni amalga oshirish maqsad qilib olingan. Mazkur jurnal materiallaridan OTM professor-o'qituvchilari, akademik litsey va kasb-hunar kollejlari va umumta'lim maktab o'qituvchilari, mustaqil tadqiqotchilar, magistrantlar, ilmiy xodimlar, iqtidorli talabalar hamda shu sohada ilmiy ish olib borayotgan tadqiqotchilar foydalaishlari mumkin.

Eslatma! Jurnal materiallari to'plamiga kiritilgan maqolalardagi raqamlar, ma'lumotlar haqqoniyligiga va keltirilgan iqtiboslar to'g'riligiga mualliflar shaxsan javobgardirlar.

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DRYING PACKAGING AND STORAGE OF PRODUCTS**Davlyatova Mavlyuda Bakhtiyorovna***Bukhara Institute of Engineering Technology***Khodzhieva Niyozgul Zohirovna****Khudoyberdiyev Sherzod Shomurod oqli****Yuldoshov Laziz Tolibovich***Master of State University of Bukhara*

Annotation: *the constant growth of the world's population requires a significant increase in the yield of products in order to meet the demand for food. After the yield of the product is increased, the process of their storage occurs. When the product is stored, it will first need to be stored in a state in which their composition has not changed. In the current period, several different ways of storing products are carried out. Therefore, when storing products, it is necessary to carry out methods that do not cost less, do not lose their naturalness intact, are convenient for storage and transportation.*

Keywords: *product, drying, storage, transportation.*

Food industry sectors can be divided into two groups, depending on the degree of processing of the product. While the first group includes sectors that include sorting, drying and storage of agricultural products, the second group includes deep processing sectors in agricultural products. Since production in food webs is organized in a combination manner, in most cases large-scale production covers all of the above processes. Drying methods are the oldest method of preserving food used by mankind. Moisture is extracted from vegetables and fruits, taking away the development and reproduction of microorganisms that cause rot. With the drying process, enterprises have a significant drying process from the cost of packaging, storage and transportation, which is of great importance in all areas and saves energy-intensive. [3] the drying process is of great importance in all areas and requires energy, which is sustainable. There are more than two hundred variants of drying types in industry, the dependence of bundaparameters on the drying material and drying conditions can be observed. This means that there have been many experiments on the subject. [4]

Current methods of drying in rural khosanoati require the use of new processing technologies that increase the quality of the final product, reduce processing time and improve the quality of dehydrated material. The process of dehydration of wet products using a drying technical agent is called drying. In this process, moisture is transferred from the solid phase composition to the gas (or vapor) phase by evaporation. Thermal field for drying products, vacuum drying with liquid phase heat carrier, and application of heat-preserving accumulator-induced new technologies in drying processes is undoubtedly a factor in the technological processes of product production.

Before drying, the dry product is separated into varieties by quality and passed through a magnetic separator, from which the metal fragments fall; the iron will hold. Dry products are placed in 12.5-kilo ribbed cardboard greens according to GOST 12003-66, 25-kilo fanned greens in fanned drums, that is, packaged. Dried apples, cherries, pears, apricots can be packed in rag bags for 30-50 kilograms, paper bags for 25 kilograms. Before packaging, a sheet of paraffinized paper is placed inside the Greens, since after the product is placed, there should be no free space left, well wrapped and not pass wet. Special presses are used to densely place dry products on the crates. The finished product, which is being taken for storage, is definitely thoroughly checked against infected pests or damaged by their eggs, the product is not left to storage. In later times, packaging of dried products in small iron cardboard boxes has become widely used. Especially observability, reliability is required when performing these works.

For storage of dried products, the product is placed in boxes or in graphite bags. The mouth is well sealed and placed on clean dry shelves. The first shelf will be 10 cm above the ground. A 0.5-meter path is left between the walls and racks, and one central 1.5-1.8-meter side paths are left between the rows.

Most of the racks should be 2.5 meters, so that it is easy to get the laying of the cited product must necessarily be intact at the entrance to the built-in rooms. The product is laid out on racks in batches and varieties. Each product Party must have a passport or label. It must contain the name of the product, the variety of goods, the weight of which has been prepared and the accepted deadlines.

In the preservation of dried fruits, it is necessary to regularly monitor the air temperature and relative humidity in the room. Dried fruits are considered a hygroscopic product, containing up to 40-50% sugar. Increased moisture in the storage of bark or raisins can lead to a number of negative consequences.

Therefore, air humidity is important when storing dry products. If the humidity of the air in warehouses is high, the product reduces the concentration of dry matter by absorbing the moisture in the air, as a result of which the quality of the product is impaired.

In addition, excess temperature than keragi also accelerates the chemical processes in the dry product and leads to a violation of its quality. Therefore, the quality of the product may not be impaired for a long time if it is stored in hermetic taralares or crates using paper with a greater density.

Also, the quality of the product can be badly affected by light that falls directly, especially sunlight. In addition, damage to the quality of the product can also be caused by pests and microorganisms. Especially since microorganisms develop rapidly, mold and, as a result, the quality of the product drops.

Dry goods are stored in special warehouses in places where good wind passes. The warehouse should not be well remount: the absence of cracks should be justified by quenched mortar, the window sills should be justified by melted boron and dry well. The reason is, not a single pest should pass into the warehouse. Therefore, the doors

and windows are tightly closed with metal nets (the size of the yacht should not be larger than 2 mm).

If pests appear in the warehouse, dysenthexia with methylbrom is performed.

Pests can be lost in different ways before drying or during drying. Even if the pest itself perishes, its eggs remain alive. Beyond it, the rooms cause an increase in pests even if they are not cleaned of previous waste. In the fight against pests, diesenfexy is mainly used, smoked with various fumigants. As a rule, when smoked of good quality, the pest and their eggs are completely destroyed. The best is considered good if sulfite anhydride, dichloroethangan chlorinated carbon, is added From fumigants that do not ignite, giving only bitter harmful tutin.

Dry products can be transported in bags, plywood drums, crates and containers with all kinds of transport. During the Transportation period, it will be necessary to get the moisture of khavo to a separate reach.

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