



TECHNOLOGY OF PRESERVATION OF PEARS AND PREPARATION OF VARIOUS PRODUCTS FROM THEM

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Abstract. This article discusses the use of pear processing technologies in processing enterprises of our republic today, the preparation of various juices, compotes and other canned products from them to meet the needs of the population. "Pickling and storing pears and obtaining various products from them." Based on the analysis of this information, information is provided on the processes of processing pears for production.

Keywords: Pear, storage, canning, product, juice, compote, technology, fruit, food, tree, harvest, crops, area.

Introduction.

In the Republic of Uzbekistan, fundamental reforms are being carried out in all sectors of the national economy, increasing agricultural production and increasing the efficiency of our economy, feeding our people, and planning our independence, primarily in agriculture.

In the conditions of the transition to the current economy, in our country, along with the cultivation and development of agricultural products, consistent practical work is being carried out to develop fruit growing.

In connection with the small-scale reforms being carried out in agriculture, the area of fruit crops has significantly expanded, and productivity is increasing.

A fundamental improvement and continuous continuation of the population's demand for food products and the processing industry's demand for raw materials is a requirement of the time. In this regard, special attention should be paid to the storage and processing of fruits and other agricultural crops.

The expansion of orchards and an increase in the number of fruits and the yield require the formation of a fruit production system. After all, the main task of the fruit production system is to preserve and process the existing crop, as well as to regularly and reliably deliver it to consumers. Therefore, many modern processing enterprises are being built in many regions and districts of our Republic.

Relevance of the topic. Among fruit trees, the pear tree is of particular importance. Pear is the most common fruit tree after the apple. Its fruit is valued for its very sweet taste. Pear fruits are consumed fresh, and also made into jam. Jam, juice, wine, and pear honey are prepared.

Pears grown in Uzbekistan contain from 10.8% to 12.7% sugar; 0.13-0.3% acids, about 0.35% pectin, and 0.31% starch.

It is known that pear fruits are consumed more fresh, therefore, their better-stored varieties are grown and can be stored in the winter and spring months without losing quality. In addition, autumn and winter varieties are sent to distant cities.

In our republic, processing enterprises use pear processing technologies, prepare various juices, compotes, and other canned products from them, satisfying the needs of the

population. "Pear harvesting is the process of storing and obtaining various products from it." The analysis of this information obtained is to provide information about the pear processing processes for production.

Pear cultivation technology. In Uzbekistan, Jaydari varieties of pear have been cultivated for more than two thousand years. The main advantage of pears is their biological adaptability, that is, resistance to heat and drought, pests, long life (70 years or more) and high productivity. Pear trees grown on fertile land with strong rootstocks yield up to 400-500 kilograms. European varieties of pears began to be cultivated in Central Asia at the end of the 19th century. In the 50s of the 20th century, varieties brought from Western Europe and the USA became widespread. Today, 17 varieties of pears are grown in Uzbekistan. Depending on the variety, they are recommended for planting in almost all regions of our country. These varieties were especially widespread during the years of Soviet power.

Pear storage technology. The timing of pear picking and the full compliance with technological requirements greatly affect not only the quality of the product, but also its shelf life. Unripe pears are sour, have little juice, tasteless and have an ugly color. Early harvested crops are fragile and spoil very quickly.

Late harvesting of pears also negatively affects their quality. They are tasteless and spoil quickly when stored. Late-picked apples and pears quickly soften and become floury. The timing of pear picking is determined by the purpose for which the product will be used. Based on this, pears are physiologically and biochemically divided into fully ripe, ripe and technical ripe.

Technical ripeness of pears is determined by the state of the fruit. At this time, pears have the best quality and meet the requirements of the processing industry. Most often, the fruits are picked when they are still young. For example, when making jam, pears are picked while they are still plump so that they do not get crushed when boiled. Fruits picked at the stage of technical ripeness are well transported and can even be loaded in a simple way.

Ripening of pears in a state of ripeness. The state in which pears are delivered to consumers without being spoiled is called ripeness. The pears picked at this stage should be of the size and color typical of their variety.

Compote preparation technology. Compotes are considered dietary drinks, their quality and nutritional value closely depend on the type of raw materials, their quality, preparation technology and a number of other factors. At the same time, the variety of fruits and berries also plays an important role. In the preparation of canned food, canned varieties of pears are widely used.

Technology for making pear jam. In the processing of pears, it is widely used in canning by adding sugar to it. In this case, the osmotic pressure of the medium is high with the help of sugar. As a result, the water contained in the microorganisms is absorbed and they die.

Making pear puree Puree is a pile of peeled fruits and berries. Pears and berries are suitable for its production. The production of pear purees is widespread.

Making jam and marmalade from pears. Jam is cooked from a mixture of pears. Both ripe and unripe fruits can be used for jam.

Making fruit salad. Fruits are loved by both adults and children. No matter what time of year it is, you can make a salad from the fruits that are available at home. Any type of fruit can be used for salad. Instead of yogurt, you can use ice cream. For those who love sweets, sprinkle chocolate powder on top of the salad, it will be even tastier.

Conclusion.

Based on the collected data, the following conclusions can be drawn. In agricultural production, it is necessary to observe the correct agrotechnical measures when growing canning varieties of pears. The following varieties are suitable for storage and processing of pears. These are the varieties Winter Nashwati, Kosoi Nok, Sargy Gozal, Lesnaya Krasavitsa and Levovasser.

Further improve the conditions and regime of pear storage. It is important to control the implementation of technological processes in the processing of pears.

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