Steps and effects of agricultural, technological and storage conditions on quality of untraditional oils.

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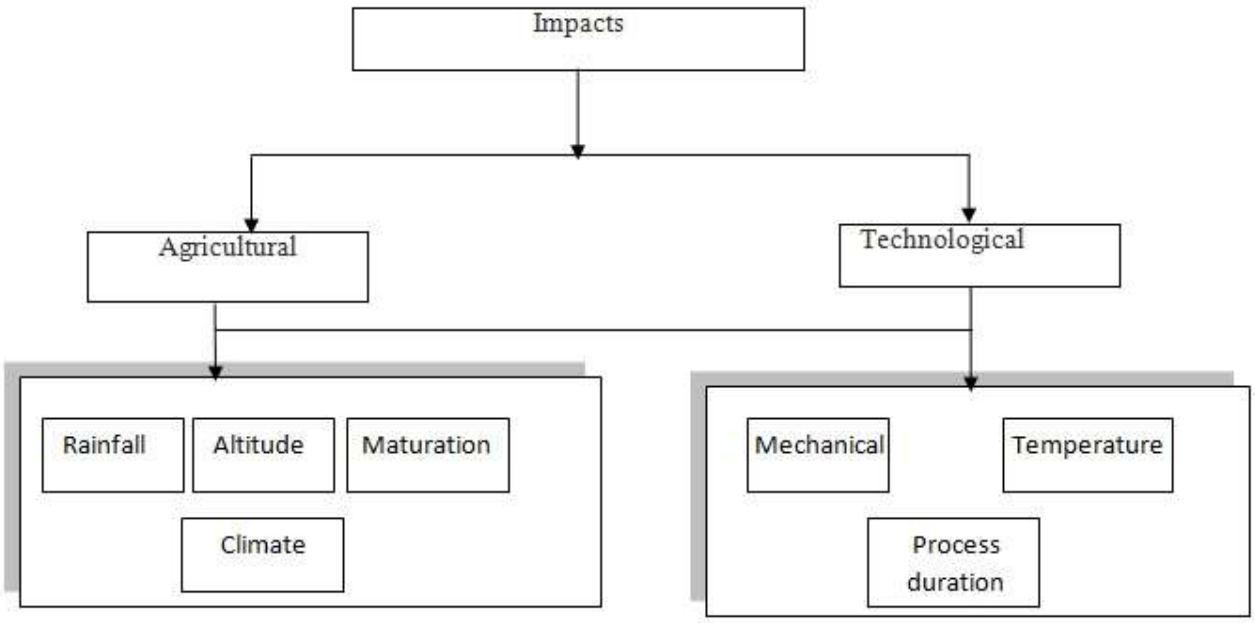
The main attention on increasing amount of food reserves exist nutrient plants, improvement of producing them, moreover appearing demand for studying quality-quantative characters of products in process of growing, producing and reserving. It is extremely critical in defining the normative need in food products to take into account the fact that the task of providing for balanced nourishment comes down not only to the achievement of normative caloric value and accessibility of the diet. Adequate nutrition is contingent to an enormous extent on its structure, on the degree of supply with essential nutrient and quality food products in proper ratios for the normal development and activities of the human being, on apt metabolism, on healthcare and prevention of diseases, on deceleration of aging processes of the organism and increase in life expectancy [1]. Furthermore extra augment of reserves of food products must be adopt untraditional plants to new climate and need be huge harvest. Since several years untraditional oil seeds have been grown fields of our country. Several theoretical and applied investigation have been carried out by some researches of agricultural and food field. There: sunflower, soybean, olive, sesame others. Nowadays above mentioned types of oil seeds have been growing and some of them are being produced. Localized untraditional plants to our climate condition must be deeply research effects climate condition, rainfall, latitude region on oil quality and quantity characters. For instance: Sunflower oilseed industrially has been grown our republic fields. Sunflower oil was first produced in the Russian Empire. Sunflower seeds content from 22 to 36% oil. Sunflower oil is known as frying oil and emollient. It has lots of nutritional benefits such as diet, cardiovascular, skin protection and oral health benefits. Known as having long history sunflower oil has an appreciable quantative of health essential ingredients such as vitamin E, sterol, and other. We are planning influence of agricultural and technological characteristics on such kind of oil ingredients which has important benefits on human health. In contrast has some negative health effects that has excessive quantity of omega-6 polyunsaturated fatty acids may be cause of breast cancer and prostate cancer. This listed health benefits and negative benefits may change by the changing agricultural and technological parameters. Every parameters of the oil related quality and quantity clearly have to control and study because of impact on human health. In addition next untraditional oil fruit is olive where overwhelmingly new for Uzbekistan climate. Olive is an ancient oil fruit a native of the Mediterranean basin and parts of Asia. The content of the olive oil has very useful components, favorable taste, phenols, polyphenols and unsaturated acids such as oleic acid. Olive oil is highly nutritious food known for its health benefits. One of the main reasons for this is the fatty acid profile of the oil which is rich in monounsaturated fatty acids. The fatty acid profile of olive oil depends both on the cultivar as well as climatologic and other condition. The rich nutritional value of olive oil is the reason many countries whish have not traditionally used olive oil and grown olive trees are trying to develop olive oil production. This work focuses on charactering the fatty acid profile of olive oil coming from *Ayvalik* variety olives grown in Surxondaryo province of Uzbekistan. Surxondaryo Province in the extreme south-east of the Uzbekistan **(***Coordinates: 38°0'N 67°30'E, high from the sea level 300- 500 m, average annual temperature 16 -18* ^{0}*C, winter average temperature 2,2-3,8* ^{0}*C, rainfall ranges from 130 mm to 140 mm per year)* was collected For the purpose of supplying correspondence of oily products on standard requirement would be at least 3steply study of impact on ready oil quality[2,3,4,5].



For example influence of technological process on quality of olive oil such as phenols, color, organoleptic and other. Impact of agricultural parameters on quality is oxidative degree, fatty acid composition, tocopherols and effects of storage condition K_{232} and K_{270} value mainly influenced by the storage date and packaging material. Moreover free acidity and peroxide value were mainly influenced by the extraction system. Volatile compounds their amount were influenced strongly by the storage date, bitterness, aroma and pungency. In conclusion clearly investigated every 3 stages of helps to rise of quality and quantity characters and save important ingredients for human body[6,7].

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