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HERITAGE OF AGRICULTURAL PRODUCTS AND POPULATION OF HOSPITAL

Annotation: This article focuses on the conservation and processing of agricultural products and is aimed at ensuring the continuity of our agricultural products in our markets.

Key words: heritage, agricultural prodects, population.

The efficiency of the agro-industrial complex, the sharp improvement of the population's food supply and the creation of an uninterrupted supply of food are the most pressing issues of the present-day period. Particular attention should be paid to the storage and processing of agricultural land in the farms to ensure that the population is provided with foodstuffs all year round.

Certainly, agricultural products are grown in a particular season of the year, so the issue of providing them with different products throughout the whole year can not be resolved without their long storage and processing. As production of agricultural products grows, their storage and processing are improved and new modern warehouses are being built.

When harvesting, transportation, storage and processing of agricultural products is scientifically organized, scientific and technical achievements and advanced experience are widely used in this regard. It is also important to provide 20% or more of the population with agricultural products, as well as to train qualified specialists in the development of transport, storage and processing technologies. Therefore, in agricultural institutes, the subject "Technology of storage and processing of agricultural products" is taught.

It has been engaged in storage and processing of agricultural products since its inception. It is one of the human needs to keep the product without destroying it and its quality, and its efficient use. The nomadic peoples have built special cellars

to store fruits and seeds. Especially when the peoples were busy, they began to think about the storage of surplus products. At the same time, they began to learn how to protect these products from various pests.

Archaeological excavations in different parts of the country indicate that agricultural production has been implemented during the slave-state system. The containers and other utensils stored in the products are remarkable.

In Central Asia, farming has long been the focus of agricultural production and processing. Because of the variability of weather in our region during the day and the day, products such as meat, oil, fish and eggs are very hot in the heat, and frozen vegetables and frosts are very cold. Dry products are mainly products that can be quickly decomposed and stored in a dry place, in bottles or porcelain containers, and in paper bags. Flour is stored mainly in bags or boxes.

There are a number of works in the 1X-X11 centuries in Central Asia on the storage and processing of agricultural products. Ibn al-Haytham (965-1035), Ibn Khatib al-Razi (1149-1209), Ibn Rashtah (X11th century), Ibn Khammar (born 942), Muhammad ibn Bahram (in 1194), Abu Hamid bin Ali Ibn Umar, Khazrat Mashhadiy Sayid Mohammed (XIV century), also refers to the processing of agricultural products. They write about the benefits of agricultural products in their works and detailed their need for winter-summer use. All of these products were tested in empiricism and wrote their own thoughts.

Fruit and vegetables are stored in different ways. New fruits and vegetables, as well as seeds and potatoes, are the fruit and vegetable warehouses. They will be temporary and permanent. Temporary warehouses include alignment, plaque, paddle, and so on. Permanent warehouses are constructed of a single-storey rectangular structure and made of concrete or brick, with deeper (1.5-2m) and above the ground.

Fruit and vegetable warehouses are divided into the following groups depending on storage methods:

Ventilated warehouses in natural methods.

Storage tanks for outdoor cooling with a fan.

Cold storage tanks.

Coolers with atmospheric regulation.

Freezers and ice storages.

The diversity of fruits and vegetables and their preservation for different purposes, the natural conditions of the region grown, and the material and technical potential of the farm, require diversity in storage. Choosing the right choice for the economy depends on its economic power.

When choosing the method of storing the farm grown, it is important to keep in mind the method of storage and the technological regime. The duration of the product storage should also be taken into account. Construction of vegetable and fruit warehouses with a well-developed technological regimes and the widest possible introduction of mechanization allows for the reduction of the quality of production and loss of production.

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