

АРТИШОК ХОСИЛИНИ САҚЛАШ

ЖУРАБОЕВА ШОХСАНАМ МАМАШОКИР ҚИЗИ

*Андижон қишлоқ хўжалиги ва агротехнологиялар институти
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АХМЕДОВА ДИЛНОЗА АБДУВАХОБ ҚИЗИ

Андижон қишлоқ хўжалиги ва агротехнологиялар институти талабалари

Аннотация. Ушбу тезисда салатбарг ўсимлигининг кимёвий таркиби, фойдали хусусиятлари ва ахамияти, салатбарг ўсимлиги хосилини йиғиб олиш ва йиғиб олиш даврида нималарга этибор бериш кераклиги хақида ва салатбарг ўсимлигини сақлаш шароити, сақлаш усуллари ёритилган.

Калит сўзлар: салатбарг ўсимлиги, таркиби, фойдаси, хосилни йиғиш, сақлаш, ҳарорат, қоғоз, салфетка.

ХРАНЕНИЕ УРОЖАЯ АРТИШОК

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Аннотация. В данной дипломной работе описаны химический состав, полезные свойства и значение салата, на что обратить внимание при уборке и заготовке салата, а также условия хранения салата, способы хранения.

Ключевые слова: салат, состав, полезность, заготовка, хранение, температура, бумага, салфетка.

STORAGE OF ARTISHOK HARVEST

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Annotation. This thesis describes the chemical composition, useful properties and importance of lettuce, what to pay attention to during the harvest and harvesting of lettuce, and the conditions of storage of lettuce, methods of storage.

Keywords: lettuce, composition, utility, harvesting, storage, temperature, paper, calfetka.

Thorny artichoke (*Cynara scolymus* L.) belongs to the family *Cynara* (L.) artichoke, a small family of mammals *Lactucoideae* (*Liguliflorae*, *Cichorioidae*) of the family *Compositae* (*Asteraceae*). The physical and geographical features of the Mediterranean region and the Canary Islands, which are the main homeland of artichokes, are favorable for the growth of this plant. Artichokes are also used as a forage crop in England, France, Italy, Hungary, Bulgaria, Sweden, Albania, the United States and Azerbaijan.

The importance of artichokes. Artichokes are eaten raw, roasted and canned. Its soft skin inside the flower bowl has a very pleasant taste and is a low-calorie dietary product, used in salads or when fried, eaten with a variety of sauces. Artichoke is a new and promising valuable plant, which is unconventional for Uzbekistan, and it is important to use it as green silage, haylage and dry fodder in livestock, as well as in obtaining raw materials for the food and pharmaceutical industries. According to the data, the wet weight of artichoke contains 18% protein, 15% protein, 1.92% inulin, vitamins and other organic substances.

Save the artichokes. Artichokes are not vegetables that cannot be stored for long, as are the case with many other vegetables. But it is retained for transportation

purposes or for short-term market regulation. Collected artichokes are washed in fungicidal water before entering the warehouse. If possible, sodium chloride is added to the washing water for disinfection. The head parts are dried after washing. The most important thing to do before storage is to adapt the products to pre-cooling and reduce the heat of the products in the field to the storage temperature quickly. With the availability of several pre-cooling methods, the most suitable pre-cooling method for artichokes is cooling. After pre-cooling done by this method, the respiration rate of the head parts slows down and the breakdown of the products slows down. Studies related to cold storage of artichokes have found that artichoke heads were successfully stored for 5 weeks at a temperature of $0 + 1^{\circ}\text{C}$ and 90-95% relative humidity. The most important factor limiting the 5-week protection period is the opening in the head parts and the darkening in the scissor leaves. If stored for a short time, the heat can rise to $+4 - +10^{\circ}\text{C}$. At these temperatures, artichokes can be stored for up to 14 days. Another way to store artichokes is to store them in case the air content around the products changes. The most important factor determining the shelf life of artichokes is the browning and subsequent darkening of the stem part of the scissor leaves. Another factor limiting the shelf life is that the inner leaves of the artichoke turn purple. The biggest problems during storage are fungal damage caused by *Botrytis cinerea* and *Erwinia carotovora*. The ethylene sensitivity problem that occurs in many vegetables does not pose a significant problem for artichokes.

Artichoke standards and its packaging. According to the Turkish Standards Institute's standard number 1133, artichoke heads are divided into 5 sizes. Artichokes larger than 13 cm in diameter are very large, while those with a diameter of 6-7.5 cm belong to a very small group. Packaging means boxes made of boards, covers and similar products for better storage of the product. Packages are placed in boxes 80x120 cm or 100x120 cm in length. The stems of artichokes should be cut and packed correctly in the form of a maximum of 10 cm and a minimum of 5 cm. Wooden packaging, if any, should be lined with clean, fresh, non-hazardous paper inside the box along with the lid. If identifier printed paper is used, the written part

must be on the outside and not touch the product. Artichokes can be placed in packing bags with a maximum of 6 rows on top of each other. The placed product should not be dense or open.

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