



**RESEARCH ON THE DEVELOPMENT OF NORMS OF TIME SPENT
ON THE TECHNOLOGICAL PROCESS OF SEWING AND KNITTING
PRODUCTION; BASIC RAW MATERIALS, THEIR COMPOSITION
AND PROPERTIES**

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Abstract

Development of recipes and techniques for the production of new varieties of bread and bakery products using local raw materials, improving the chemical composition and rheological properties of dough using powders from local secondary raw materials, improving the quality, nutritional and biological value of bread and bakery products.

Keywords: improving the quality, local raw materials, nutritional and biological value, basic raw materials.

Introduction

Needless to say, the gap between the rapid growth of the world's population and the limited opportunities for growth in food production is the main reason why the problem of food programs is becoming more acute every year. I think.

Simply put, the growth of food production is lagging behind the growth of population and needs.

This gap is deepening, first of all, in countries and regions where there are no conditions for accelerated food production.

This is primarily due to the fact that environmental degradation is still ongoing, the unpredictable consequences of climate change, frequent droughts and water



scarcity, including the depletion of groundwater for irrigation, irrigation, there is a lack of investment in land reclamation and land reclamation.

The Main Part

Through a scientific approach to ensuring the implementation of the requirements of the Decree of the President of the Republic of Uzbekistan dated February 7, 2017, No. PF-4947 "On the Strategy of actions for further development of the Republic of Uzbekistan" [1] conducting research on the use of local raw materials in enrichment with. It also analyzes the problems of preparation of raw materials for the production of enrichment powder, components in the recipe of the enrichment powder and the improvement of the technology of production of the enrichment powder.

Flour is a product of grain grinding. If only the inside of the grain - the endosperm - is used, this type of flour is said to be completely crushed when ground together with the husks and husks. Grains of wheat, rye, triticale, oats, buckwheat, barley, corn and other crops are mainly used for flour production.

Flour. Wheat and rye flour are mainly used in baking. Corn, oat and soy flour, as well as other types of flour, are used to make some types of bread. Rye and wheat grains are very close in structure. They consist of a layer of bark and Aveyron (edge), a spike and a core (flour). Grains contain starch and protein [2-4]. Wheat and rye are divided into autumn and spring varieties according to the time of sowing, as well as biological characteristics. In addition, there are several types of wheat, of which the following two types - soft and hard wheat, are especially important. Durum wheat is high in protein. Soft wheat is both autumn and spring, while hard wheat is only spring. Durum wheat flour is mainly used to make pasta and semolina. Soft wheat flour is used to make bread.

Soft and hard wheat grains differ in their mechanical properties and grinding and ripening properties in the mill. Hard wheat grains produce more grain in the first stage of milling, and a smaller amount of flour is produced, while soft wheat grains produce more flour [5-7]. Its main ingredient is starch, which is 80%.

Starch is the main component of grain and flour. Starch is insoluble in cold water and multiplies in hot water to form a thick paste solution.

As the dough leavens, some of the starch turns into sugar-maltose. Maltose is converted to normal blood glucose. Thus, in the preparation of starch bread dough, yeast is a source of nutrients - a simple source of sugar.



Pure starch is a very fine, white, odourless, and tasteless powder in the form of granules that can only be seen under a microscope, and the shape and size of each grain starch vary.

Proteins are very complex chemical compounds that fall into two main groups: simple and complex proteins. The most important proteins in wheat are gliadin and gluten. These proteins are abundant in grain flour and makeup 80% of the total protein in wheat. When wheat is mixed with water (when the dough is kneaded), the gliadin and glutenin proteins in wheat form an elastic, rubber-like elongated mass called gluten. The quality, size and porosity of bread depend on the amount of gluten and, most importantly, its quality.

Therefore, the amount and quality of gluten is the most important indicator of the quality of wheat. Current standards provide for a certain amount of gluten in wheat flour [5-8]. The fat is not evenly distributed in the wheat grain; it is mainly concentrated in the light of the grain. Fat has a negative effect on its preservation. When the flour is at a high temperature and in a dry place, the fat in it decomposes, and the products of decomposition are then oxidized to form an odorous substance, which results in an unpleasant odour and taste. Therefore, the grain is usually cleaned of sprouts during grinding in the mill.

Grain rollers are milled in a lathe mill or in a stone mill. Currently, grain is milled only in agricultural mills.

The grain is milled in two ways: low and high. High milled is a complex, also called grading method.

The low-milled method, in turn, is divided into simple (single and repeated milling), wholemeal milling, skin peeling and wholemeal milling. At low weight, the grain turns into a millstone or roller once.

The percentage of flour produced by grinding in a mill is called flour yield. When grain is milled, bran and waste are also obtained.

When the grain is ground in a mill, one grade (if one type is weighed), two grades (if it is weighed twice), three grades (if it is weighed three times) are obtained.

Depending on the amount of bran and its small-scale grinding, the flour currently produced in the mill industry can be divided into the following varieties: high grade (30%), 1st grade (72%), 2nd grade (85%), wheat flour and wholemeal (96%), wheat flour; wholemeal (65%), peeled (87%) rye flour and wholemeal (95%) rye flour.



Each group of flour brought to the bakery should be inspected for quality. One sample for every ten bags of flour is taken from the seam allowance (OST VKS 6292). If it is determined that the flour is different, one of every five bags or a sample of most of the bags will be taken at the request of the person taking the sample for testing. The flour (sample) taken for testing is placed in a clean, cooked bag, in a jar or bottle with a lid.

Into this container:

- a) The total weight (amount) of flour in this group;
- b) Its name and type;
- c) The name of the mill;
- d) Where the flour came from;
- e) The number of the certificate of quality of the flour or the document based on which it is received;
- f) place and date of sampling for inspection, wagon number;
- g) a label with the names of the samplers.

The flour is sent to a laboratory to determine and analyze the average sample. A sample of at least 500 g is taken to analyze the flour from each group. A sample of 2-2.5 kg of flour can be used to test the flour. Its colour, smell, taste and crunch, as well as its physical and chemical properties; absence of metal particles; quantity and quality of gluten; whether warehouse pests have entered it; acidity and moisture, are determined by the organoleptic method.

Conclusion

The development of areas of rational use of secondary raw materials, taking into account the low level of attention paid to secondary raw materials that remain after the production of primary raw materials in fruit and vegetable processing enterprises in the country. Bringing the developed products to the domestic and foreign markets, developing new industries in the areas of their marketability and use. Establish the establishment of specialized mini-enterprises for the processing of secondary raw materials. In this way, to meet the needs of the population to a certain extent in vitamins and minerals and to provide the population with the required amount of iron in the daily ration, thereby producing iron-fortified products and improving the domestic market. For example, the powder made from apple by-products contains 128 mg of iron per 100 g, carbohydrates 41%, protein 20%, vitamins macro-and microelements 27.2%.



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