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TECHNOLOGY OF TOMATO DRYING IN HOUSES

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This article provides information on the technology of storage, processing and drying of tomato fruits. Based on the given information, scientifically based technologies are widely used in the processing and storage of tomato fruits.

Keywords: tomatoes, fruits, storage, processing, drying, industry, technologies, fertilizers, leaves, roots, productivity.

Introduction. Tomatoes are the most widely grown vegetable crops in Uzbekistan. The widespread use of tomato fruits is determined by their high nutritional value. Fruits are consumed fresh and processed. Various juices, tomato paste, puree, sauces, marinades, and many other products are prepared from them.

Tomato fruits also have high nutritional and healing properties. Consumption of tomato fruits in the daily diet has a positive effect on the human body. In Uzbekistan, tomato cultivation occupies more than 40% of the total vegetable-growing area. Our country exports fresh tomato fruits and a large amount of processed tomato products abroad.

It is necessary to increase the productivity of this crop to provide the population with tomato fruits and raw materials for processing enterprises. This can be achieved by selecting promising varieties adapted to local natural climatic conditions and starting their seed production. In recent years, extensive measures have been implemented in the vegetable growing industry to fully satisfy the population's needs for food and other agricultural products, in particular, vegetable products. New innovative technologies for growing vegetable crops,

including tomatoes, are being introduced. Currently, more than 200,000 hectares of vegetable crops are cultivated in our republic, 45.8 percent of which are planted with tomatoes, and the average yield per hectare is it is 24 tons.

Methods of drying tomatoes at home. This is a simple process of removing excess water from the contents of tomato fruits. This is the oldest method of food preservation. Most tomato products contain 75-80% moisture. This moisture value is much higher than what is needed for long-term storage. Due to this moisture in the products, bacteria and fungi multiply very quickly. Bacteria and enzymes can spoil food and reduce its nutritional content.

Since ancient times, people have been accustomed to harvesting apples, apricots, plums, peaches, pears, and grapes for the autumn and winter months. The fact is that it is better to dry and eat the goodies that contain a lot of sugar. After all, sweets rich in sugar retain moisture and even absorb moisture from the air. Therefore, these fruits can be moist even when they are dry. When the fruit is overdried, it hardens, and when it is crushed, it becomes soft and pliable.

"Barlos" or "Universal" varieties of tomatoes grown in our republic are better suited for drying, but you can use any varieties. The main thing is that they should be ripe, they should be thoroughly washed and dried before drying. Dried tomatoes are cut into equal halves or quarters. The pulp inside the tomato is removed with a teaspoon. Salt and spices are sprinkled on the tomato halves.

Sun drying is a common tip of tomatoes. Now it is customary to carry out this process in microwave ovens. For this, ovens are heated to 50-90 degrees. If the temperature is lower than this, the drying process is slower, and juicy raw materials may lose their quality. If the temperature is too high, the dried tomatoes will burn and taste bad. The drying process lasts from three to eight coats, depending on the humidity and temperature of the raw material.

All varieties of tomatoes can be used for drying and pickling. Plum-like "fleshed" tomatoes are especially convenient. For this purpose, they should be sliced like half an apple and placed on a greased tray with the cut side facing up. The smaller sides of the tomato are also oiled, and sprinkled with salt and herbs to taste. Herbs are prepared in advance, of course. Tomatoes prepared for drying can be dried in a sunny or windy place. When drying in drying ovens with a temperature of 70-80 degrees, 3-4 coats are enough. Tomatoes should be taken more than overdried. After that, for a long time, the cooked tomatoes are placed in sterilized jars, and hot vegetable oil is poured over them and covered so that air does not enter. It is also

possible to arrange the tomatoes, which have been well dried in the sun and in a cool place, on a string like peppers, wrapped in cheesecloth, and put in the kitchen.

In Italy, Spain, Brazil, and the Greek islands, where tomatoes grow and branch like trees, their growth is very high. To avoid spoilage, tomatoes in these countries are cut into two pieces, dried in the sun, and canned with spices or (according to taste) onions in olive oil.

Another way to quickly harvest tomatoes is to wash the fruits well and cut them into two or four pieces, depending on their size. After that, the excess juice, seeds, intermediate walls are taken with a spoon.



Pictures 1-2. Sheets from scientific research work on drying of tomato fruits

By doing this, the time of chopping the tomatoes will be reduced by two times. A pan is lined with parchment paper, greased with olive oil, and tomatoes are picked with the small side facing up. Sprinkle salt and spices on top. Slice fresh chives and put them on top of the tomatoes. If the crimson falls near the tomato, it will burn during the crushing process. It is also necessary to pay attention to these processes when drying in an air grill and electric dryer. If you try it with a knife, it will come to the end of the separation. The finished product is packed in clean jars, covered with olive oil, and stored in refrigerators.

Tomatoes that have been picked and dried in such a way can be eaten all year round and made into cakes. Because the healing drugs in the composition are well protected.

Conclusions

1. If we conclude from the conducted studies when drying in ovens with a temperature of 70-80 degrees, eca, 3-4 coats are enough. Tomatoes should be taken moister, not overdried.
2. Ovens for drying tomatoes in microwave ovens are heated to 50-90 degrees. If the temperature is lower than this, the drying process is slower, and juicy raw materials may lose their quality. If the temperature is too high, the dried tomatoes will burn and taste bad. The drying process lasts from three to eight coats, depending on the humidity and temperature of the raw material.
3. When calculating the economic efficiency, the rate of profitability was 140.3%.

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