

## DEPENDENCE OF TECHNOLOGICAL AND VARIETIES OF MELON ON STORAGE

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**Abstract.** This article describes the results of the research conducted on the storage of different varieties of apples. Experiments are based on quality control of apple fruit by organoleptic assessment of changes in their composition during storage. As a result of the research, scientifically based conclusions were made.

**Key words.** Apple, temperature, regime, relative humidity, slice, shelf life, gas environment.

**Introduction.** The export of poly products around the world increased by 6% and amounted to 2.3 million tons. On import of melons: USA-25%; Netherlands-10%; France-9%; Great Britain-9%; Canada-8%; other countries make up 39%. As of November 1, 2020, more than 54.7 thousand tons of melon products worth 22.1 million US dollars were exported abroad. This indicator is 32 thousand tons more compared to the same period last year. Kazakhstan 19.9 thousand tons, Kyrgyzstan 17.7 thousand tons, Russia 6.6 thousand tons, Ukraine 3.9 thousand tons, Latvia 2.6 thousand tons. In recent years, comprehensive measures have been implemented in the field of agriculture in order to fully satisfy

the needs of the population for food and other agricultural products, in particular, agricultural products. New innovative technologies for growing cash crops, including melons, are being put into practice. Currently, in our republic, more than 52.3 thousand hectares of land are cultivated with melons, 20.8 percent of which are planted with melons, and the average yield is 19.7 tons per hectare.

Uzbekistan is not among the top ten major exporting countries in the world. Taking into account that this year's export volume is at a record level, this amount is only about 2% of the total export volume in the world market. However, in terms of its nature, climatic conditions, and age-old traditions of local farmers in melon cultivation and preservation, Uzbekistan has the potential to take a leading position in the world market for melon export. For example, Spain and Guatemala, which are the largest exporters of melons in the world market, produce about 350 million per year. dollar product - exports 400-450 thousand tons of melons.

1.2 million in the world in 2020. melons were grown on a hectare of land, the average yield was 27 tons per hectare. According to the results of 2020, the value of melons exported from Uzbekistan to abroad is about 34 million. 104,000 tons of melons and watermelons were exported. For comparison, in the same period last year, 12.3 mln. 29.7 thousand tons of melons and watermelons were exported. This year's export volume has increased by almost 3 times in terms of total value and quantity compared to the corresponding period of last year. In particular, the volume of watermelon export increased almost 8 times (from 6,300 to 49,000 tons), and melon export increased by 2.4 times (from 22,700 to 54,700 tons).

Watermelons grown in our country were exported to 16 countries, while the geography of melon exports covered 27 countries. There is a good reason why the geography of melon exports is 1.7 times larger than that of watermelon. After all, the taste of melons grown in Uzbekistan is so sweet that it burns the tongue. Poliz products are also grown in other countries, in particular, in the southern regions of

Turkey and Russia. However, the melons of Uzbekistan are distinguished by their natural sweet taste, pungent smell and rich in vitamins.

The annual norms of consumption of melon fruits change depending on the soil-climatic conditions and the customs of the population. Melons and watermelons are primarily eaten as a thirst quencher. That is why they are widely used in countries with hot climates.

The endocrinology institute of the Ministry of Health of the Republic of Uzbekistan, taking into account the characteristics of Central Asia, recommends that a person eat 270 g of citrus fruits daily, including 100 g of watermelon, 150 g of melon and 20 g of pumpkin. In this case, the annual consumption rate should be 98 kg per capita, including 36.5 kg of watermelon, 54.5 kg of melon and 7 kg of pumpkin.

It is known that the fruits of melon crops are not among the products that are considered at the first level of importance, because they are low in protein and fat and high in water, so the energy value of these fruits is not high. The energy value of 100 g of fruit is 39 kcal or 164 kJ.

The nutritional value of the fruits of melon crops is primarily determined by the amount of carbohydrates that are easily absorbed by the human body.

Melons and watermelons are mainly eaten fresh, while pumpkins are used in dishes. However, it is possible to process the fruits of melon crops and use them to obtain valuable food products. About 15 - 20 thousand tons of melons and 10 thousand tons of watermelons are grown in seed farms in our country. During the ripening period, about the same amount of fruit is lost due to transportation difficulties, especially in remote farms. Therefore, the volume of raw material resources that can be processed, when converted into a high-quality product, will reach approximately 40 - 50 thousand t/. Organization of melon fruit processing in the market economy is very beneficial for the community and farmers.

Since ancient times, melon rind has been prepared in our country in a very

simple way. Honey, jam, and jam are also made from melon. The flesh of the fruits is sometimes used to make purees, compotes, and povidlo, and the skin is used to make candies.

External, internal appearance and taste of varieties are of great importance when selling or shipping melon crops abroad.

In cooperation with the scientific staff of the laboratory "Selection of Vegetable and Potato Crops" of the Scientific Research Institute of Vegetables, Potatoes and Potatoes, the morphobiological characteristics of potato varieties were studied.

*Table 1*

**Marketable and convenient aspects of the studied varieties, (2020 y.)**

№	Varieties name	Thickness	Hardness	To transport convenience
1.	Tuyona	Thick	Hard	Comfortable
2.	Umir boqi	Thick	Hard	Comfortable
3.	Amudaryo	Thick	Empty	Inconvenient
4.	Gulobi Xorazmiy	Thin	Average	Inconvenient
5.	Beshak	Average	Hard	Inconvenient
6.	Saxovat	Thick	Hard	Comfortable
7.	Zargulobi	Thick	Hard	Comfortable
8.	Oltin vodiyy	Thick	Hard	Comfortable

In the experiments, changes in the fruit weight of melon varieties according to the period, blood content, soluble dry matter and long-term storage were studied. These characteristics are of great importance in the cultivation of melons intended for export.

During the experiments, 5 pieces of melon fruits were taken from the studied varieties and sent to the laboratory in order to study the density, appearance, color, shape and biochemical composition of the fruits.

**CONCLUSIONS**

1. According to the results of the conducted research, it was found that the indicators of the economic characteristics of the Golden Valley, Zargulobi and Sakhavat varieties are higher than other varieties.

2. The thickness of the shell of polys crops is of great importance for long distance transportation and storage. Among the melon varieties, the thickness of the peel was 4-5 cm in the Golden Valley and Zargulobi varieties. This was noted as an acceptable technological feature for preservation.

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