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GRAIN AND CEREAL PRODUCTS, THEIR PRODUCTION TECHNOLOGY

Abstract: the storage and proper use of the entire grown crop is one of the main tasks currently facing the national economy.

Keyword: received, substantial consumption, substances, moderate

Food products (bread, cereals, pasta, etc.) obtained from ear grains constitute important consumer goods necessary for human life. In addition, grains and seeds of ear, legume and oilseed plants play a huge role in human life.

Studies of food consumption in the world show that 50% of protein substances, 70% of carbohydrates and 15% of fats come from grains and seeds. Due to the seasonality of grain cultivation, it becomes necessary to store them year-round for use for various purposes. Centuries-old global experience shows that grain storage is a big and complicated matter. Despite the shortage of grain and leguminous products on earth, a significant part of them die during storage and, as a result, fall short of meeting human demand.

Weight reduction of grain products for various reasons during storage according to the FAO (World Food and Agriculture Organization) indicator 10...The quality of stored products is reduced by 15%. The above figures are averages, and in many countries these figures take a different form. For example, in most countries of the African continent and the Southeast Asian region, grain waste is 30% or higher. And in countries with a cool climate, sufficient technical base and qualified engineering personnel, grain waste accounts for 15%.

In our state, there are means to eliminate wastefulness in the storage of each grain and other products included in this group. These include the use of advanced

technology in the storage process, ensuring production by qualified personnel, and the use of necessary chemicals.

The course "technology of grain and grain products storage" is included in all offers not only of technological disciplines, but also of technical and economic disciplines. Its main goal is to help future professionals in preserving grain and products from it (flour, cereals and omichtha EM), as well as in increasing grain resources, which is one of the most important tasks of the national economy.

Grain and granaries. In our country, grain, seeds and products of their processing are stored in state and collective farms, seed stations, elevators, grain receiving enterprises, distribution facilities, mills, cereals, Omikhtha EM plants, as well as bakeries and pasta factories, starch, breweries and distilleries.

The reasons leading to spoilage during storage of grain and cereals, ignorance of the causes of wastefulness of grain and a decrease in grain quality during storage lead to great spoilage. This, in turn, burdens the achievements of agricultural production aimed at increasing the yield of galla, and demoralizes production and harvesting. The grain storage process is the final stage in grain production, it is the science of grain and the object of storage puzzle affects the properties of the grain pile, as well as the physical, chemical and biological factors affecting the condition of the grain.

Current tasks for the storage of grain products. In the interests of the national economy and consumers, the following issues will be raised on the storage of grain products in autumn. 1. Storage of grain products without loss or with minimal loading by weight. 2. Storage of grain products without deterioration of their quality. 3. Improving the quality of cereals during storage. 4. Reducing the consumption of cocktails during the storage of cereals.

Description of The Botanist. There are two distinct types of millet: common millet (*Panicum miliaceum* L.) and landing (*Setaria Italica* L.). A simple millet ball is a shawl, a spike-shaped shawl on a landing. Italian millet of landing (*S. italica*) to two younger species. *italica maxima* A1 is a tall, growing season long,

well-developed plant and *S. italica mocharium* Al. - relatively low height, the growing season is divided into short mold. In Italian millet or landing, the tubers reach a length of 15-30 cm. It is widespread in Uzbekistan, Kazakhstan, Kavkazorti and is grown for its grain and green mass. Mold is planted mainly for cereals, sometimes hay or green food. The most common type is common millet. Common millet (*Panicum miliaceum* L.) is an annual crop. It has 5 youngest types: scattered, scattered, tigiz (bent), semi-com or oval and Com. The weight of 1000 grains of millet is 5-10 g, the grain has no furrow, no popilcha. Flower sawdust makes up 15-25% of the grain. When germinated, the seed produces 1 murtak Root, and the epicotile is developed.[1] the height of the STEM is 75-100 CM, the stems from the Bush node form branches (branch) from the ground upper branches of the stem. Forms 5-20 stems on one plant. Therefore, even when planted in wide rows, the number of stems 1 m² does not decrease. Root system-Poplar, spreading to the soil to a depth of 105 cm, around 115 cm. The number of lateral roots reaches 120.[2] the degree of development of the root system depends on the variety, applied agrotechnics. Secondary roots are formed from the bushy branch of the plant. The increase in root mass mainly lasts from the bushing to the roasting. Joint roots are formed when the soil surface layer dries up will not, the plant will develop poorly. Only millet with murtak roots will be in a semi-lying position. In germination-clumping, roots account for 20% of the total biomass, 34% in clump-clumping, and 30% in clump-clumping. After rooting, root development slows down, it stops coming to flowering. From the bottom of the stem, the roots of air are formed. They increase the plant's resistance to drought, lying down. The peculiarity of mastering the millet root system is less than that of oats and barley. It therefore produces high yields on newly acquired land.

Drying of grain mass during storage. To do this, grain-receiving enterprises use grain cleaners of various brands and capacities. Due to the fact that the harvest season of grain crops in our region coincides with the hot and dry period, the

permissible moisture content of grain is about 8-9%. For this reason, in most cases it is necessary to use a dryer every load.

Ventilation of grain mass during storage. To create a comfortable temperature regime for storing grain and cereals, ventilation will be required. For this purpose, a system of transport mechanisms and grain cleaning machines or special active ventilation equipment are used. Natural or refrigerating air can be used as a cooling agent.

Food products (bread, cereals, pasta, etc.) obtained from ear grains, necessary for human life are important consumer goods. In addition, grains of ear, legumes and oilseeds and seeds play a huge role in human life. Studies of food consumption in the world show that 50% of protein substances, 70% of carbohydrates and 15% of fatty substances are obtained from grains and seeds. Due to the seasonality of grain crops, they are grown all year round. There is a need for storage for various purposes. The centuries-old experience of the global scale shows that grain storage is a big and complicated matter. Despite the shortage of grain and leguminous products on earth, a significant part of them dies during storage and, as a result, does not meet the demand of individuals. According to the FAO (World Food and Agriculture Organization) indicator, the decrease in the mass of grain products for various reasons is 10...15%, which are stored in the quality of products is insidiously reduced. The above figures are average, and in most countries these figures show a different form. For example, in most countries of the African continent, the region of Southeast Asia, grain waste is 30% or higher. A cool climate, sufficient technical base and a qualified engineer and in states with personnel, grain waste is 1...5%[2].

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