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BEET DRYING TECHNOLOGY

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Article history:	Abstract:			
Received: 6 th June 2023	The article analyzes the importance of beets, varieties of beets, drying			
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Keywords: Drying, dry matter, vitamins, blanching, moisture, PKS-20 dryer, finished product output.

INTRODUCTION

Village economy products from drying main the goal year during population village economy products with equal to respectively to provide possibility gives _ In season cultivated big in the party the harvest all of them again work opportunity no _ Fruit and vegetables dry storage present in the day village in the farm being used wide is a network .

Dried products less volume occupies , nutritional substances concentrated without own into takes and good is absorbed (eg _ from vegetables received powders), more transported and etc. _ Drying is _ heat and mass of transmission complicated process , this animal and plant from sources received village economy raw from the material removable products and half ready products efficient to keep possibility giving canning methods is one

Drying – this food of products violation prevention to get the most ancient methods is one Drying modern methods and methods natural features save to stay with together high good quality products get enable will give and most of the time dried products new to products relatively advantages have _

BOOKS ANALYZED AND METHODOLOGY

Beetroot (Beta vulgaris) - eng ancient is a crop . He is four kind of divided into :

1. Sugar beet - leaf light green , root fruit white , longconical will be 2. Hashaki beet - leaf hungry green , root fruit large , shape and color different . 3. Stomach Beetroot (red) . beetroot of growth the first year long busy leaves has been ball harvest does _ Leave color full green or red , root fruit red , shape flat , round or impassable conical will be The root meat red is , in it paint substance - anthocyanin of pigment to the amount looking hungry full to red will change .

4. Leaf beetroot (molgold). Of this leaf to consumption is used . Leaves large , leaf clause long , Root vascular-

fibrous connections between located _ of cells division because of concentration circle harvest by doing develops . That's why for beetroot root fruit transversely cut when viewed sequence coming full colorful parenchyma tissues with hungry colorful vascularfibrous from connections harvest has been nations it seems At the meat nations little , of color full red to be shit beetroot of root-fruit positive signs is considered Beetroot growth of the era second year strong branched earrings releases _ Beetroot seed seed root fruit from being planted then in 115-125 days it is ripe .

RESULTS AND DISCUSSION

in Uzbekistan shit of beets only one Bordeaux 237 variety zoned is planted . This variety medium ripe (100-120 days), productive (250-350 s/ ha), root-fruit round , orange-red in color Storage good _ Basically , summer in the month is planted . It's okay of beets Bordeaux 237 variety q is displayed . Stomach raki beetroot drying technological scheme the following from processes organize found : raw materials _ storage , washing , measuring , calibers , blanchers , cleaning , inspection , repeat cleaning , cutting , drying , grading , metal of mixtures cleaning , briquetting , packaging .

Stomach raki beetroot drying final humidity is 13-14% or 6-7% , as follows in the table given in modes tape conveyor steamy in dryers done is increased . Trimmed beetroot to tape stuck not stay for of the dryer the first and second tape the surface plant _ oil with processing is given Drying parameters choose beetroot cutting shape and ready of the product final to humidity depends . _ Humidity is 6-7%, and The size of the die is 6x6x6 mm preferably and cube in the form trimmed beetroot one stage when dried , the size is 8x8x8 mm cube in the form trimmed beetroot two stage is dried . Beetroot two stage in drying the first in line beets up to 14% dried one a day is stored and then _ in a PKS-20 dryer until the humidity drops to 7% is dried .



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Table 1								
	Trimmed in case shit beetroot drying modes							
	3x7 mm column in the form of			cube in the form of , mm				
				8x8x8 or 6x6x6	бхбхб	8x8x8		
Indicators	dried beetroot humidity							
	13-14%	6-7%		13-14%	8%	8-13%		
	KSA-80 or "Imperial"	PKS - 20	KSA – 80 or "Imperial"	PKS-20				
Specific load on tape 1 , kg/m ²	12.5	11.0	11.0	17 (8x8x8) 22 (6x6x6)	11.0	4.5		
Downloadable raw materials quantity , kg/min	9.5	1.8	6.0	17 (8x8x8) 22 (6x6x6)	1.8	1.0		
Tape above the air temperature , °C								
First	70	<i>75</i>	<i>75</i>	70	75	55-60		
second	75	70	70	75	70	55-60		
the third	65	55	55	65	55	50		
the fourth	60	40	40	55-60	40	45-50		
Drying duration , hours	3.5	4.2	4.2	3.0	4.2	3.2		

Dried beetroot from variety before size from 5 mm small has been parts separate get in order to shaking from Galvir will be held . Then look dried product inspected and is graded , and magnetic from the separator will be held .

Ready was _ product to packaging will be directed . if dried beetroot export for or vegetable mixtures , nutritional concentrate and rations work release for intended _ if don't scatter without is packed . The humidity was 13-14% dried beetroot without heating ,

humidity was 6-8% beetroot while heated up briquetted

CONCLUSION

From the above the following conclusions release can : 1 ton with a moisture content of 13-14% dried beetroot work release for dry 8 tons with a content of 15% raw material _ necessary will be In this work in release of raw materials common loss of 28 % organize will (blanchers and in cleaning - 21%; repeated in cleaning -



4%; in washing - 1%; in shearing - 0.5%; drying and in packaging - 1.5%).

1 ton with 8% moisture content dried beetroot work release for dry 9 tons with a content of 15% raw material _ necessary will be In this work in release of raw materials common loss of 31 % organize will (blanchers and in cleaning - 21%; repeated in cleaning - 6%; in washing - 1%; in shearing - 0.5%; drying and in packaging - 2.5%). In briquetting losses _ amount is 1% organize is enough Dried breast cancer of beets organoleptic indicators as follows : consistency - light in fragility elastic partial (fragility of moisture decline with increases); the taste and smell - dried to beets special , foreign taste and without odors ; color - different colored full red _ up to 1 year when stored to ripen duration - from 25 minutes a lot not _

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