

EFFECT OF CONTAINERS ON POTATO STORAGE

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First of all, potatoes are used as food by adding them to all dishes. Because of its importance in the national economy, it is described as "second bread". The products stored in the experimental options undergo changes in the composition of cells under the influence of complex physiological and biochemical processes. Especially, this phenomenon is observed when the life activity of buds in storage containers changes. Sweating of root crops is one of the main causes of storage losses. Because moisture and water droplets on the surface of the product create an environment for the development of microflora, as a result of which diseases related to the life activity of disease-causing microorganisms occur in the product.

This, in turn, can cause the product to deteriorate or even become completely unfit for consumption. Usually, in order to prevent sweating during storage, the product is covered with straw, wood shavings, etc. But these tools are non-sterile and can become a good environment for the development of phytopathogenic microflora as a result of rapid moistening. Therefore, creating new ways to improve the storage of root crops is one of the most urgent problems. In this regard, the use of adsorbates in the removal of liquid droplet moisture, and for this, the search for local adsorbents and the creation of methods for their use in the storage of root crops is one of the most promising researches in this regard.

Potatoes are more durable than many other vegetables. Although this is the case, a lot of carelessness is allowed in its preservation.

Finding and improving potato storage methods is one of the most important tasks.

The results of various experiments show that potatoes stored in different containers in the warehouse had different effects on the quality of the product.

The data show that the natural reduction of potato products during 5 months of storage in different containers gives different results.

The greatest amount of natural decrease of the stored product corresponds to the first months and the last periods of storage.

If we look at the changes in the experimental options, the smallest decrease was observed in the potato product stored in the boxes. The potato product stored in boxes decreased by 0.6 percent in November, and by 2.6 percent in March, or 5.8 percent in the total of 5 months.

In the variant where the potato product is poured into the warehouse and stored in a heap, the buds on the tubers begin to grow towards the end of the experiment. In addition, after 2-3 weeks, the exchange of substances between starch and sugar in the product begins. When stored in containers, emissions are almost twice as low as when stored in a heap. When stored in boxes and bags, the mechanization of loading and unloading is also simplified.

This situation is proven by the fact that the structure of the potato and its composition determine the natural protective properties. Since potato covering tissues and periderm consist of very densely arranged cells, the storage of the product is strongly dependent on the containers in which it is stored. Another feature of potato product's storage resistance compared to other vegetable crops is that the tubers contain suberin. In these damaged places, the density of the covering tissue accelerates recovery in unfavorable conditions and increases the shelf life of the product.

In the process of storing potato products, the types of containers are the most necessary for the reduction of its mass, especially when stored in boxes, the least natural reduction is achieved. During the storage of potato products in the boxes, due to the damage to the surface of the nodules, a number of substances, polyphenols, hormones, and ascorbic acid are formed that protect the damaged area along with the substance suberin in the nodules.

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