

ANALYSIS OF YOGURT CERTIFICATION PROCEDURE

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Abstract:

This article provides general conclusions on the analysis of the certification procedure for yogurt products.

Keywords: Yorurt, food, regulation, specifications, bacteria, Inspection, lactose, lactose.

Introduction

The food industry is one of the promising and rapidly developing sectors. Manufacturers today have to launch a wide range of products and create new products to meet the ever-increasing demands of customers.

A total of 21,074 food production enterprises operating in the Republic of Uzbekistan during the months of January-February 2023 made 6736.7 billion. products worth soums were produced. The network's physical volume index was 106.4% compared to January-February 2022.

According to the analysis, stable development has been observed in recent years, especially in the food industry, and the domestic market is being filled mainly with products produced in our country. This can be clearly seen in the example of one of the most promising branches of the industry - milk and milk processing.

Analyzes and Results

A lot of work is being done in our country to ensure the safety of dairy products.

For this purpose, a general regulation on the safety of milk and milk products was adopted. In accordance with the Program for the development of technical regulations in 2014-2018, approved by the decision of the Cabinet of Ministers of the Republic of Uzbekistan No. 207 dated July 30, 2014, on July 7, 2017, by the decision No. 474 of the Cabinet of Ministers "Safety of milk and milk products to The general regulation "about" was adopted.

Yogurt O' zDSt 3037-2015 Yogurt. Technician conditions standard requirements basically will be certified .

O' zDSt 3037-2015 standard fat free or oily and dry substances for normalized from milk work released , heat with processing given and with a bacterial starter different different

food taste giver products , flavors and food additions added or not added without fermented , directly consumption to be done to yogurt relatively is used .

Yogurt - milk fermented shape a lot countries wide spread out product is considered Briefly by doing in other words , yogurt milk *Lactobacillus bulgaricus* and *Streptococcus thermophilus* bacteria under the influence of from bitterness harvest to be is a product . Even milk sugar - lactose acceptance do it can't get people also eat yogurt their own in diets applications can

Whole the world consumption of yogurt increased is going That's it to feel received without , the market demand satisfy in order to work issuers product types are expanding . Current in the day the following of yogurts types work releasing :

- natural flavoring n ;
- flavored , fruit not added ;
- one how much fillers with enriched , nuts , raisins and etc.
- switzerland and French style according to (at the bottom) fruits with enriched ;
- defatted ;
- high composite fiber, fiber was
- powerful .

Vitamins with enriched yogurts to health big attention giving children and adults , that is athletes , diet keepers for recommendation will be done . Basically the oil is saturated from milk prepared , vitamins A and D with enriched yogurts in practice wide spread Most of the time vitamins C and E to yogurt will also be added .

Vitamins to milk good job from the process before is added . Milk vitamins with enrichment work in the process microorganisms to culture effect does not show . Also included vitamins of yogurt composition , color , taste and smell effect does not show .

Vitaminization children for food products work in release wide is used . Usage to the goal according to children food unique is considered He 's a baby physiological on demand suitable respectively work released , a lot cases important nutritious of substances one by one nutritious source is. Thus so , guys food children for balanced food in itself embodiment it is necessary Main ingredients including proteins , carbohydrates and from fats except of children requirements suitable without vitamin and minerals to be added if only placed to the goal reach possible will be

Children food of children nutritious substances , as well as vitamins has been demand complete provide it is necessary of the product concept , development release conditions , technology standard vitamin concentrates or individual, local to the circumstances adapted and customer on demand basically is used .

Children food for used vitamin additions another kind of to additions than one how much to advantages has :

- mistakes risk reduction and ready product of quality stand up warranty (physical , chemical and microbiological indicators) whole product mass according to vitamins dose the amount one character distribution ;
- quality control easy transfer ;

➤ the work to the power was of demand and in warehouses vitamins of preservation decrease separately vitamins pulling in getting high to qualification have has been of employees decrease at the expense of of funds saving such as Milk and milk products mandatory certification validity term 1 from the moon many p was (far term) products for 4, 5, 7, circuits according to take will go Eligibility term from 1 month less was (short term) products for and 4, 5 schemes according to take will go Raw milk for work issuer by compliance declaration based on done is increased . Compatibility certificate milk and milk products to the party in giving veterinary medicine certificate , act state veterinary medicine service by is given Mandatory certification is carried out for baby food products according to scheme 3, 4, 5. Yogurt certification was carried out according to the yogurt product certification testing program (Table 1).

Table 1 Yogurt product certification tests done increase according to TEST PROGRAM

No	Indicator name	Standards clauses	Test styles MX clauses on
1	Marking	O'zDSt 3037 :2015	Identification way with
2	of protein mass share	O' zDSt 3037:2015 8.4 p	ГОCT 23327
3	Temperature determination	O'zDSt 3037 :2015 8.5 p	ГОCT 28498
4	of sucrose mass connect	O' zDSt 3037:2015 8.6 p	ГОCT 3628
5	Phosphatase or peroxidase determination	O' zDSt 3037:2015 8.7 p	ГОCT 3623
6	of oil mass connect	O' zDSt 3037:2015 8.8 p	ГОCT 5867
7	Yogurt color according to white milk from the color titrated acidity determination	O' zDSt 3037:2015 8. 10 p	ГОCT 3624
8	Dry substances connect	O'zDSt 3037 :2015 8.12 p	ГОCT 3626
9	E. coli group bacteria determination	O' zDSt 3037:2015 8. 13 p	ГОCT 9225
10	Yeast and molds determination	O' zDSt 3037:2015 8. 14 p	ГОCT 10444.12
11	Staphylococcus aureus	O' zDSt 3037:2015 8. 15 p	ГОCT 30347
12	Salmonella	O' zDSt 3037:2015 8. 15 p	ГОCT 30519
13	Microorganisms determination	O' zDSt 3037:2015 8. 1 6 p	ГОCT 10444.11
14	Lactobacillus delbrecki subsp. Bulgarian and Streptococcus thermophilus microorganisms determination	O' zDSt 3037:2015 8. 17 p	O' zDSt 3037:2015 8. 17 p
15	Bifidobacteria detection (Bifidobacterium)	O' zDSt 3037:2015 8. 1 8 p	O' zDSt 3037:2015 8. 1 8 p
16	Pesticides determination	O' zDSt 3037:2015 8. 1 9 p	ГОCT 23452
17	Toxic elements determination	O' zDSt 3037:2015 8.20 p	
	Lead		ГОCT 26 932
	Arsenic		ГОCT 26930
	Cadmium		ГОCT 26933
	Mercury		ГОCT 2 6927
	Copper		ГОCT 26931
Zinc	ГОCT 26934		

Test short indicators according to the decision of the certification body The remaining indicators according to the nomenclature are relevant state services can be transferred on the basis of documents approved by

Milk - compliance of raw materials with safety requirements, information provided by hydrometeorology, environmental monitoring services, of the farm from the attestation of the sanitary condition and the initial processing of milk information about the past, the containers and materials used, based on the safety requirements of the recipe components. Mandatory certification over certified products milk and milk when carried out with the addition of inspection control documents by the applicant for the indicators of the products passes identification on the basis of, that is, the selected batch of samples eye is checked with Did not have the necessary information to identify the product of the product based on the indicators given in the regulatory documents organoleptic, physico-chemical and microbiological indicators, specific to the product an additional test of microflora is carried out.

According to GOCT 26809-86 - " Milk and dairy products ". samples are selected and prepared for the purpose of certification. GOCT 13928-84 – " Moloko i slivki zagotavlyaemye " and GOCT 9225-84 – " Moloko i milk products " , – on the basis of " Metody microbiological analysis ". samples are prepared and selected for testing.

Inspection control condition and term certification organ by is determined . Before sale of long-term stored milk and milk products, the product parameters are controlled according to the decision of the inspection control certification body for the certified product.

Conclusion

Milk and milk products are important in the human body. Today's in the day milk and milk products certification about one how much Suggestions and considerations is being conducted. Milk and milk products fast perishable, long lifetime unsaved product type enters

Being studied studies that's it shows that milk product - yogurt work release technology, chemical composition complexity, diversity with another of products separate stands Ours in our area produce quality yogurt release certification their work done in raising foreign experiences thinking about using it to see it is necessary

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