

DETERMINATION OF PRODUCT OUTPUT AND QUALITY INDICATORS WHEN PROCESSING IN A WORKING SOLUTION OF C₅H₈NO₄Na * H₂O WHEN DRYING SWEET PEPPER FRUITS IN A SHADY WAY*Makhmurov Doston Menglibek ugli**Assistant of Tashkent State Agrarian University.*

Abstract: in a scientific article, experiments were carried out to determine the product output and quality indicators when these varieties and hybrids of sweet kalmpir are processed in a soyaki method of drying, in a working solution of C₅H₈NO₄Na * H₂O. Natrii glutamas, mononatrium glutamate, the mononatrium salt of glutamic acid is a white crystalline powder, well soluble in water, with the chemical formula C₅H₈NO₄Na * H₂O - is a food additive designed to enhance taste perception by increasing the sensitivity of the tongue receptors in the dar Tashkent variety 0.85 kg, in the "Chelsea F1 hybrid 1.1 kg, "Reyna F1", while in the hybrid this figure was found to be 0.96 kg. arii glutamas, mononatrium glutamate, the mononatrium salt of glutamic acid is a white crystalline powder, well soluble in water, with the chemical formula C₅H₈NO₄Na * H₂O - is a food additive designed to enhance taste perception by increasing the sensitivity of the tongue receptors in the dar Tashkent variety 0.85 kg, in the "Chelsea F1 hybrid 1.1 kg, "Reyna F1", while in the hybrid this figure was found to be 0.96 kg. It is worth saying that the highest figure in the output of this ready-made dryylgna product was analyzed to be 1.1 kg, in the Chelsea F1 hybrid.

Keywords: variety, hybrid, sweet pepper, basket, temperature, humidity, finished dry product, weight, powder.

Introduction: It is known that sweet pepper fruits, including some of the vegetable crop watermelons, are widely used in various fronts, food industry. The duration of the growing season of sweet peppers is long and the entry into the crop 60-70 days after planting the seedling and fruiting until the autumn season are illuminated in scientific sources. Introduction: it is known that sweet pepper fruits, including some of the vegetable crop watermelons, are widely used in various fronts, food industry. The duration of the growing season of sweet peppers is long and the entry into the crop 60-70 days after planting the seedling and fruiting until the autumn season are illuminated in scientific sources. At the same time, the temperature-dependent clarity of the growing season changes the color indicators of acidic fruits, which are noted in the tasinif of varieties and hybrids of sweet pepper at the periods of biological ripeness in different varieties and hybrids.

As the object of the study, the Emerald, delightful, Sabo, dar Tashkenta varieties of sweet pepper and the hybrids Reyna F1, Chelsea F1 and Hercules F1 were selected.

The subject of the study. The classification of varieties and hybrids of sweet peppers is their characteristic when drying fruits Morpho-metric sizes and soyaki.

Methods of research. GOST 14260 89. Plodi persa struchkovogo. Technicheskije uslovia-Vved. 1990-M.: Gosstandart Izd-vo standartov, 1989. 9 e.: il.; 25 cm, Gost 32065-2013 Ovoshi sushenie. methods of research. GOST 14260 89. Plodi persa struchkovogo. Technicheskije uslovia-Vved. 1990-M.: Gosstandart Izd-vo standartov, 1989. 9 MeMethods of reseof research. GOST 14260 89. Plodi persa struchkovogo. Technicheskije uslovia-Vved. 1990-M.: Gosstandart Izd-vo standartov, 1989. 9 e.: il.; 25 cm, Gost 32065-2013 Ovoshi sushenie. Obshie technicheskije uslovia, GOST 15467" product quality assessment " Shirokov E.P Organolepticheskije method

osenok pishevix produktov y.P.Shirokov and V.I.Analyzed according to the style of the Polegaevs.

Results of the experiment: during the studies, experiments were carried out to determine the product output and quality indicators when drying sweet pepper fruits in a soy method, when processing in a working solution of $C_5H_8NO_4Na \cdot H_2O$. esults of the experiment: during the studies, experiments were carried out to determine the product output and quality indicators when drying sweet pepper fruits in a soy method, when processing in a working solution of $C_5H_8NO_4Na \cdot H_2O$. Natrii glutamas, mononatrium glutamate, the mononatrium salt of glutamic acid is a white crystalline powder, well soluble in water, with the chemical formula $C_5H_8NO_4Na \cdot H_2O$ - is a food additive designed to enhance taste perception by increasing the sensitivity of language receptors.

After the fruits of the sweet pepper varieties and hybrids prepared for drying are peeled from the band and seeds, the fruit meat is picked into a string and placed to dry in a soy place. In this experiment, various indicators of the construction of fruits of 7 varieties and hybrids of sweet pepper under study were identified.

In our experiment, dried sweet pepper fruits were observed every 5 hours.fter the fruits of the sweet pepper varieties and hybrids prepared for drying are peeled from the band and seeds, the fruit meat is picked into a string and placed to dry in a soy place. In this experiment, various indicators of the construction of fruits of 7 varieties and hybrids of sweet pepper under study were identified.

In our experiment, dried sweet pepper fruits were observed every 5 hours. In this case, various changes in the fruits of dried sweet peppers, the state of construction, the indicators of weight loss were analyzed.

When conducting experiments, a total of 350 kg of raw materials were initially selected as an example from the fruits of a variety and hybrids of sweet pepper. When the selected samples were separated from the fruit band and seeds, the Vasin indicator of the raw materials that came out for ready-made drying was found to be different Vasin indicator between varieties and hybrids of sweet pepper.



In our experiments, samples from 50 kg of each variety and hybrid, when purified from seeds and fruit band, 7.5 kg in the Emerald variety 15%, 8 kg in the Sabo variety, 16%, 8 kg in the deliciousness variety, 16%, 8.5 kg in the dar Tashkenta variety, 17%, 7 kg in the Reyna F1 hybrid, 14%, in the Chelsea F1dourage, 6.5 kg, 13%, and in the Hercules F1 hybrid, 7 kg, 14% Bandy and seed were separated.

In this case, 50 kg of samples prepared for drying are 42.5 kg 85% in the Emerald variety, 42 kg, 84% in the Sabo variety, 42 kg, 84% in the sorrel variety, 41.5 kg, 83% in the dar Tashkenta variety, 43 kg, 86% in the Reyna F1 hybrid, 43.5 kg, 87% in the Chelsea F1 hybrid, and 43 kg, 86% in the Hercules F1 hybrid the output of the finished fruit meat was separated.

The varieties and hybrids of the extracted sweet pepper were placed on drying in a place protected from soybeans, oftobs, where the fruit meat was plucked into a string. While the duration of drying was 6-7 days, it was observed that the finished dried product output will be as much as it is (see table 3.2).



Table 3.2

Dried product output when drying fruits of varieties and hybrids of sweet pepper in the shade (2023-2025.y).

№	Sweet pepper-ni varieties and hybrids	Weight indicators of the samples taken		Fruit and band seed weight		Samples prepared for drying		Finished dried product output		Residual moisture content in dried products %
		κΓ	%	κΓ	%	κΓ	%	κΓ	%	

1	Emerald	50	100	7,5	15	42, 5	85	5,1	1,2	17
2	Sabo	50	100	8	16	42	84	5	0,99	17
3	Joy	50	100	8	16	42	84	5	0,91	19
4	Dar Tashkenta	50	100	8,5	17	41, 5	83	4,9	0,95	18
5	Reyna F ₁	50	100	7	14	43	86	5,2	1,3	16
6	Chelsea F ₁	50	100	6,5	13	43, 5	87	5,3	1,4	15
7	Hercules F ₁	50	100	7	14	43	86	5,2	1,2	16
\sum^7		350	100	52	15	297 ,5	85	35,7	1,1	17

Note* sweet pepper fruits, taken as a sample in this experiment, were dried in the shade for 6-7 days.

Vampire Boone Thayer, vampire Navida and duragaida, vampire thayer, vampire Navida 5.1 kg, 1.2%, Sabo navida 5 kg, 0.99%, Shodlik Navida 5 kg, 0.91%, Dar Tashkent navida 4.9 kg, 0.95%, Reina F1 duragaida 5.2 kg, 1.3%, Chelsea F1 duragaye, 5.3 kg, 1.4%, Hercules F1 duragaye, 5.3 kg, 1.4%, Thayer.

Experiments have shown that vampires have supernatural powers, such as the ability to transform into vampires and Duryodhana. In the course of these experiments, it was found that vampires from boiled stupid mahsulots, that is, each of them has from 20 grams to 140 grams of namun, from 40 grams to 5 grams of Namun of a vampire and from 135 grams of imun of a vampire. In the end, he was fired. As a result of the activity of artificial intelligence created on the basis of artificial intelligence, an artificial intelligence system is created in which the value of the probability that the smallest value is the value of the probability that the smallest value is the value of the probability that the smallest value is the value of the probability that the smallest value is the value of the probability that the smallest value is the value.

The results of these laboratory experiments showed that Zumrad possesses 17%, Sabo Navida 17%, Shodlik navida 19%, Tashkent Navida Gift 18%, Reina F1 duragaida 16%, Chelsea F1 duragaida 15%, Hercules F1 duragaida 16%.

Julio: At the same time, unlike most other species of the genus, the botanical classification of fruits of the Nava and Durazzo genera does not specify the types and ranks of fruits. There were

Navajos and fools among them. Due to the wide range of vampire motifs that mysteriously disappeared from heaven, Thayer was cast as the villain, the emerald of Nebuchadnezzar and Reyna F1, Chelsea F1, Hercules F1, the fool.

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