

## MULBERRY FRUIT DRYING AND PRODUCT PREPARATION TECHNOLOGY

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### ANNOTATSIYA:

Ushbu maqolada tut mevasining quritish usullari va tut mevasidan mahsulotlar tayyorlash o'rganilgan va tahlil qilingan.

### Аннотация:

В данной статье изучены и проанализированы способы сушки плодов шелковицы и приготовления изделий из плодов шелковицы

### ANNOTATSIYA:

In this article, methods of drying mulberry fruit and preparation of products from mulberry fruit are studied and analyzed

**Kalit so'zlar:** Balxi tuti, havoda quritish, elektir quritgichda quritish, murabbo tayyorlash, vino tayyorlash, to'p meva, soyada quritish.

**Kalit слова:** Balkhi tuti, drying in air, drying in an electric dryer, making jam, making wine, ball fruit, drying in the shade.

**Keywords:** Balkhi tuti, drying in air, drying in an electric dryer, making jam, making wine, ball fruit, drying in the shade.

### Introduction:

Smoke should be consumed before eating so that its harm does not touch the stomach. If mulberry fruit is dried and drunk by making a decoction, compote from it, it heals impotence, helps to lose weight, cleanses the body. In winter, the bud of the mulberry tree is taken, cleaned and drunk to strengthen the tincture to the heart. When mulberry tree flowers are mixed with vegetable oil and infused in a dark place, an excellent cream is formed for the treatment of small acne, spots and freckles on the skin. When the mulberry leaf and branch are crushed and mixed with vegetable oil in the treatment of old wounds and damaged areas on the body, the wounds heal quickly, there is no place left on the skin. The nutritional value of Mulberry is 70



kcal. Fresh Mulberry (or canned) fruit juice can help with simile chest pain and difficulty breathing. Mulberry juice is drunk for three weeks for treatment purposes. It is surprising that in this short period of time, heart function fully recovers and recovers. Freshly picked mulberry juice will have all the beneficial healing properties of Mulberry. It is an active remedy in the treatment of respiratory tract, tonsillitis and angina, and also gives a positive result in the treatment of chronic cough, pneumonia and bronchitis. To people who are engaged in mental work, its benefits are great, since the phosphorus contained in it improves mental activity. Decoction, tincture and ointment are prepared from the peel. With the ointment, purulent wounds, a burned and injured part of the skin, dermatitis, eczema and psoriasis can be treated. To prepare the ointment, heat two tablespoons of crushed tree bark 100 g, mix with chilled sunflower oil and let it rest in the refrigerator for three days, taking it and stirring again. So the ointment medicine will be ready. With this ointment, four times a day are applied to diseased areas of the skin. It is also used to keep it free from acne: it is applied to the face and shoulder skin after each bathing. Usually mulberry fruit is eaten when freshly cut, but it is also eaten by placing it in compote, jam, kisel, syrup, cookies and baking. The ripe fruit of the Mulberry is eaten near the place of residence. It is not suitable to be carried in a long-distance vehicle, it becomes a limp until it reaches.

## LITERATURE ANALYSIS

Balkhi tut (Mogassas) is a tree of the tutelary family (tutsimon family). His homeland is present-day Afghanistan (after the city of Balkh). West and South. Many in Asia. Balkhi tut was released through folk selection. It is grown in Uzbekistan mainly for its fruit. The Leaf is also used to feed silkworms. The degree of satiety of the leaf (especially for the 4 — 5-year-old worm) is excellent. The branch-branch grows branched, reaching a height of and the width of the Branch-Branch is 18 – 20 m. The fruit is blunt, white, sweet, seedless. The Leaf is serene, smooth, dark green, medium in size (18 cm tall, 17 cm wide), roughened in summer. 12 – 30 kg of leaves are taken from each Bush. The fruit is eaten fresh and dried, from which we take, Mulberry holva, molasses are also prepared. Balxi Mulberry is frost-resistant, propagated by grafting. The timing of picking berries for this rare plant is minimal - from July to August. Not for a moment due to the ripening of Mulberry fruits, the fruits are harvested in several stages. In addition, the rules are the simplest: it is better to harvest in the morning, after the first Dew. The weather should be dry and preferably sunny. For convenience, it is better to spread the fabric



under the tree. Beat the peel with a stick to beat the ripe fruit. Only then put them in a bowl. In addition to the fruits, the leaves are also harvested..The shell is also used in the preparation of decoctions. It can be harvested at any time, unlike other parts of the Mulberry. To do this, cut small areas of the bark from different trees with a sharp tree. Different parts of the mulberry tree are prepared in different ways. It is necessary to sort out the fruits, removing ripe specimens and excess debris. It is not necessary to wash them, but it is worth transferring them from cool water once. Then they need to dry the towel well at room temperature for 2 hours. The leaves should be cooked in the same way. There is no need to prepare the peel before drying.

## **DISCUSSION AND RESULTS**

**Mulberry drying methods:** mulberry trees can be dried in different ways. In the air: in sunny weather, the fruits should be dried on wire racks. In the evening, they should be brought into the room, and in the morning they should be brought back into the air. The drying time will be about 2-3 weeks. Dry mulberry leaves in the shade. At the same time, it must be turned 3 times a day to prevent rotting. The Shell does not care where to dry it. The period is 10 days at room temperature. In the oven: before this method, the mulberries must be air-dried for 2 days. Place the berries on a baking sheet with baking paper and send to the oven for 20 hours at a temperature of 40 degrees. Stir the mulberry fruit every 2 hours. In addition, the oven door must be open for ventilation. The leaves can be dried in the same way, just stir every 30 minutes. In an electric dryer: in this case, pour the berries into the device at a temperature of 40 degrees for 6-8 hours, and then raise the temperature to 50 degrees. In general, Mulberry fruits should be dried for 20 - 25 hours. Mulberry leaves should be dried at a temperature of 40 degrees for 3-4 hours.

### **Preparation of products from mulberry fruit:**

**Making jam:** the recipe is for 10 servings. Cooking time is 2 hours. Ingredients: sugar - 1.5 kg; dried mulberry - 1 kg; citric acid - 0.002 kg; water - 0.2 l. Methodology: prepare syrup: dissolve sand in water and bring to a boil. Wash and dry the mulberry tree fruit. Mix the smoke with the syrup and place on the gas. Bring to a boil, cool. Repeat. Bring to a boil again. Add citric acid. Boil. Check readiness: the drop should not spread. Sterilize jars and lids. The prepared jam is placed in jars and rolled up.

**Winemaking:** prepares 30 servings. Cooking takes about 45 days. Ingredients: dried mulberry - 2 kg; sugar - 1 kg; water - 5 l; wine (preferably white) - 1 l; cinnamon -



0.03 kg. Methodology: mulberries should be left for a day. Then squeeze the juice out of them. Add sugar and cinnamon to the juice. Ferment it for 7 days. Filter the juice into a separate container. Add white wine and stir. Cook this solution for 2 weeks. Pour into bottles. Calorie content of dried mulberry: the product is high - calorie - there are 375 kcal per 100 g of dried mulberry. At the same time, proteins - 10 g, fats - 2.5 g, carbohydrates - 77.5 g. Contraindications: the first reason for refusing to use Mulberry fruits is the allergic intolerance of the human body to certain components of this product. In addition, Mulberry cannot be consumed in large quantities for people with diabetes or hypertension. Individual dried parts of the plant are stored for about a month, but the shelf life in containers increases to a year. Berries should be stored in glass jars, and leaves - in cardboard boxes. It is best to grind the peel and pour it into sealed containers. For Mulberry dishes, it is better to use plastic containers and glass jars, bottles.

### Conclusion:

The beneficial properties and contraindications of dried mulberry should be known to everyone. The use of Mulberry and the preparation of products from it requires compliance with all the rules of these processes. Drying mulberry fruit and preparing and consuming the product is a cure for many diseases. Mulberry tree propagation varieties are grown by hybridization or single selection

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