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DETERMINATION OF QUALITY INDICATORS FOR FOOD PACKAGING (IN THE CASE OF YOGURT).

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Abstract:

The rise in the food industry is a clear result of the consistent reforms implemented in our country. It is envisaged that they will cover the issues of strengthening industrial cooperation, involving the implementation of the localization program of regional enterprises, and organizing new capacities in vacant production areas.

Due to the implementation of such systematic measures in the years of independence, all branches of industry developed rapidly and became, so to speak, the locomotive of our economy.

Achieving competitiveness and access to world markets - ensuring the rapid development of production networks can be implemented at the expense of modernization of operating capacities and acceleration of the process of technical renewal. This article is about the requirements for the packaging of food products (yogurt).

Key words: Tetra-rax weight, polystyrene, packaging, net weight.

Introduction

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



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domestically produced products. This can be clearly seen in the example of one of the most promising branches of the industry - milk and milk processing.

In fact, no matter which grocery store or supermarket you enter today, you will find milk and dairy products, meat and meat products, canned and canned products, various confectionery products, natural fruit juices, etc., made by local producers. we will witness that it is offered.

Milk, yogurt, cream, butter, cheese, brinza, various sausages and preserves, pastries, confectionery, fruit juices, jams, jams, various drinks - all of them are not inferior to foreign products in terms of quality and packaging. It even excels because it is natural and free from vegetable oils. Therefore, the demand for such products with the "Made in Uzbekistan" label is increasing, and the volume of similar production is also increasing.

For this reason, a number of additions to the procedure for certification of food products, including dairy products, are being made, and additional decisions and regulations are being developed. Taking these into account, we want to talk about the requirements of the packaging process.

Check the packaging

It should be made of polystyrene with a volume of 0.1, 0.2, 0.25 and 0.5 dm³ and other imported materials, which are approved for use by the Ministry of Health of the Republic of Uzbekistan, in accordance with the certificate.

Imported Tetra-rax fish with a volume of 0.5 dm³ must comply with the certificate based on the permission of the Ministry of Health of the Republic of Uzbekistan.

Tetra-rax fish should keep the hermetic packaging of the product when cooked. Cups are packed with thermolock-coated aluminum foil according to the certificate based on the permission of the Ministry of Health of the Republic of Uzbekistan.

The net mass of yogurt on the table for consumption should be according to the requirements indicated in Table 1, based on UzDst 8.022.



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Table 1 Requirements for the net weight of yogurt

The size of the consumption table	Nominal value of yogurt	Permissible deviation for yogurt
Polystyrene cups, cm ³	Net weight, g	Net weight, g
100	100	±3,0
200	200	±4,0
250	250	±4,0
500	500	±10,0
Tetra-rex fish, cm ³	capacity, cm ³	Capacity, cm ³
500	500	±0,15

Conclusion

In conclusion, it can be said that in practice, whose product is of high quality and can withstand competition, its market will always be agile. This is a fact that does not require proof. That is why every producer and the country in front of him considers it a priority to achieve this including Uzbekistan. The goal is to further increase the export potential of the country and to export as many consumer products as possible. For this reason, management systems based on international ISO standards have been introduced in our enterprises for nearly 10 years, which enable the production of goods for export. It is important that all technological processes cover the process of every employee in the team, from the employee to the manager, and the activity based on these norms is paying off in practice. The international certificate issued to the product, which is a product of these actions, ensures its marketability. In turn, the face of the product is considered, and special attention is paid to its packaging. This, in turn, ensures an increase in the purchase of the product.

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