

SPECIFIC CHARACTERISTICS OF POTATO STORAGE IN UZBEKISTAN

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ANNOTATION

This article describes the methods of storing potatoes, the losses that occur during storage, the processes that take place in the tubers, the factors affecting their storage and quality, and their analysis.

Keywords: tuganak, mechanical damage, agrotechnological, food, desiccation, container, cold storage, medium ripening, agrotechnics, bacterial and functional diseases, periderm.

In the spring-summer season, high temperature, low relative humidity, cultivation of potatoes with artificial irrigation and use of large amounts of nitrogen fertilizers are characteristic of Uzbekistan. to a certain extent affects the preservation of nodes and the increase of waste.

When potatoes are stored in non-refrigerated warehouses, the amount of waste in winter in Uzbekistan is 5-6%, due to the fact that the tubers turn blue (tumors that form on the tubers), the tubers partially or completely rot (the tubers are partially or completely infected). and in the spring-summer season it is 15-20%.

In the conditions of Uzbekistan, during the storage period of potatoes, a significant natural weight loss is observed (water and dry matter weight decrease due to potato respiration and water shining). In Central Asia, the natural decrease during storage of potatoes was found to be 1.5 times higher than in the northern and central regions of Russia, Ukraine, Belarus, and the Baltic region.

In Uzbekistan, potatoes are stored in warehouses with artificial cooling and ordinary warehouses, as well as in bales.

In artificially cooled warehouses, potatoes are stored in heaps in sections and containers with a thickness of 1.5-2 m. The technology of storing potatoes in such warehouses is similar to that of other countries.

During the first 10-15 days, it is kept at high temperature (20°C) and high relative humidity (90%). This ensures the formation of a multi-layered periderm at the damaged site of the nodule, which prevents the entry of putrefactive microorganisms. After the end of the "treatment period", the temperature of the warehouse is reduced to $2-3^{\circ}\text{C}$. The relative humidity of the air is kept at 85-90% and in the dark.

Potatoes are stored in a normal warehouse, in the same way as in an artificially cooled warehouse. Edible potatoes are stored in the dark in winter-early spring, and in the light in late spring and summer. In order to protect potatoes from natural loss, active ventilation, pollination from M-1 and TB (2-3 kg/t), spraying from GMK to plants 2-3 weeks before harvesting is used. The width and depth of the coils is 70-100 cm, and the

length is different.

It is stored from the beginning of November to April. Then the potatoes are taken out and put in the warehouse. Observations have proven that the smaller the size of the bag, the better the potatoes are kept in it. Most people recommend to make the beds 60-70 cm wide and 70-80 cm deep. If potatoes are mixed with soil and buried in a bag, it improves its storage. It is possible to prepare bales for storing potatoes using the E-153 excavator mounted on "Belorus" and other brands of tractors.

Potatoes are not stored in ventilated piles in Uzbekistan. LA Trisvyatsky, BV Lesik, VN Kurtina (1991), H. Ch. Boriyev et al. (2002), V. Zuyev et al.

Table 1 Rate of natural weight loss of fresh potatoes during long-term storage, in %.

Months	Northern and central regions of Russia, Ukraine, Belarus			Central Asian countries, Armenia and Azerbaijan		
	Artificial cooling - farm storehouse	Artificial cooling is a storage room	Heaps and coils	Artificial cooling - farm storehouse	Artificial cooling is a storage room	Heaps and coils
September	1.0	1.3	1.4	1.6	1.2	-
October	0.6	0.9	1.0	1.0	1.6	1.0
November	0.6	0.7	0.7	0.9	0.9	1.0
December	0.5	0.5	0.4	0.9	0.9	0.5
January	0.5	0.5	0.4	0.7	0.7	0.4
February	0.5	0.5	0.4	0.7	0.7	0.4
March	0.5	0.5	0.7	0.8	0.8	0.7
April	0.8	0.9	0.9	0.9	1.0	1.0
May	0.8	1.1	1.5	1.0	1.4	1.5
June	0.8	1.8	-	1.2	2.2	-
July	0.8	2.0	-	1.2	-	-
August	0.8	2.5	-	-	-	-

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