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NUTRITIONAL VALUE AND CHEMICAL COMPOSITION OF MEAT

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Abstract
In this regard, the technology of processing meat products today, and increasing the production of canned meat are topical issues of the day, and meat and meat products are considered very important food products, as they contain vitamins and minerals. The taste is good.

Keywords: Meat is muscle, fat, rib and bone tissue, meat products, contains extracts, protein, fat, minerals.

Introduction

It is difficult to imagine our daily meals without meat and meat products. We mainly use lamb and beef. Meat is the carcass or part of a slaughtered animal, one of the main food products. The taste of the meat goes well with a variety of food products, so it is possible to prepare a wide variety of dishes and products from it. Meat consists of muscle, fat, rib and bone tissue. The nutritional value of muscle tissue is the highest. It contains extracts, protein, fat, minerals. There are drugs of groups A, D, RR and V. [1-4]

The technology of processing meat products today, increasing the production of canned meat is one of the current issues of the day. In addition, it is necessary to improve their quality, to increase the production of ready-made products, to expand the assortment, and to produce high-nutritionally valuable preserves and preserves that do not lose their quality for a long time. A for the main process of canned food production, it consists of receiving raw materials, preparing, storing, packing and sealing in jars, sorting and storing of sterilized canned goods. Requirements for meat quality Organoleptic and laboratory testing methods are used to determine meat quality of various substances [5-9]. The external appearance of meat and parts, the color of meat and fat, the consistency of joints, their smell and quality, and other indicators of the enterprise are determined by the orgonetic method. Meat for sale must come to our markets clean, bled properly, with no blood clots and no damage to fatty tissues [10-17]. Fresh, chilled meat should have a dry skin on the surface, from light pink to light red.The place where the muscles are cut will be a little moister, densely tense, and the depression that appears when the finger is released will quickly disappear. The smell and color of each type of meat is unique. The color of beef fat is light yellow or yellow with a solid consistency, and the color of sheep fat is white and dense. The oil should not have a stale or stale taste. The color of the fresh meat is clear, the surface of the joints is smooth and shiny, and the meat is clear. Broth made from fresh, chilled meat is clear and tasty [18-27]. Freshly

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frozen meat has a pinkish surface, but it is lighter than chilled meat. Consistency gives a clear sound when tapped hard. Frozen meat does not have a smell, but when the ice melts, the same smell of meat appears. Broth cooked from chilled meat is curdled, forming a gray-red foam. Chemical composition and nutritional value of meat. Meat and meat products are considered very important food products, because they are full of valuable proteins, fats and minerals, vitamins of group B, and they have good taste [28-34].

The intact body of slaughtered animals and its parts, muscle tissue, connective tissue, fat, bone and fat tissue, blood and various tissues of the animal body are included in the composition of meat. The chemical composition and anatomic structure of different tissues are not the same, so the quality of meat depends on their properties and quantitative ratio. The proportion of different tissues depends on the type and breed of cattle, age, gender and level of fatness. Muscle tissue and fat tissue are the most valuable. Muscle tissue is the main tissue in meat. In muscle tissue, the average protein content is 18-20% fat, 2-3% carbohydrates, 1-1.5% nitrogen extractive substances, 1-2% mineral substances, 0.7-1.5% water, and 72-80% in muscle tissue. valuable white cells myosin, action, myogen, globulin meoglobin, there is a protein that gives red color to muscle tissue. Complete valuable proteins with 98% absorption increase the nutritional value of muscle tissue. Adipose tissue connects individual tissues to each other and to the skeleton. Connective tissues are mainly collagen and elastic fibers. Connective tissue differs from muscle tissue in that it contains 21-40% of valuable non-fiber proteins - collagen and elastic. This tissue includes the following. Water, oil, mineral substances. In the meat of old molars and wild animals, the connective tissue is abundant in the front part of the body, especially in the lower parts of the leg. It is 9-12% of body mass. Bone tissue is the most complex type of connective tissue, the skeleton of animals is made of this tissue. Bone tissue is the strongest tissue. The strength of the skeleton is mainly due to the presence of 14-50% of mineral substances, mainly calcium phosphate and potassium carbonate. Bones contain 6-30% of oil, which gives the soup a pleasant taste and aroma, 15-33% water, non-valuable protein, 14-23% halogen. The amount of bone in the meat body depends on the type of cattle, breed, sex, age and fatness and is from 8 to 30% of the body mass [35-41]. The bone of slaughtered cattle is used for cooking soup and gelatin marrow fat, and bone flour is used. Receiving and storing raw materials and materials.

Beef and mutton are delivered to canneries with a chilled tissue temperature of 0°C to 4°C and a frozen temperature of no more than 80°C for 6 hours. When the quality of meat decreases, the pH indicator changes, the color, the ability to retain moisture, the consistency, the taste, and wateriness decrease. If the pH of the meat exceeds 6.3, the meat becomes dark and dry. Meat with a pH of 5.7-6.2 is good for canning, meat with a pH of 5.7 is good, and aquatic products are chilled at 0-4°C and frozen at -8°C. . The sold meat is stored in well-ventilated special rooms or refrigerators. Whole bodies and quarters are hung on bleached hooks. Sold meat can be stored for 3 days in air with a temperature of 0°C to 20°C and relative humidity not exceeding 85%, and in chambers

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with a lower temperature of -2°C for up to 16 days. Meat packaging fatness and category beef, veal, mutton fatness category I and II and pork meat are also packaged. and it helps to increase the productivity of salesmen's work, to reduce the turnover of goods, to reduce the natural humidity during sales, and to maintain the quality of the meat. Each portion of the packaged meat is wrapped in polyethylene or cellulose plastic. On the right side of the wrap, there should be a mark indicating the name of the company, the type of meat, its fatness category and variety, net weight, GOST number. Packed meat and dairy products are placed in single iron or rollmir boxes with a maximum net weight of 20 kg. The corresponding symbols are written on the chest side of the box. Meat packed in the store should be stored at a temperature of 2-8 degrees for a maximum of 36 hours or sold. Meat, dairy products, internal organs from the primary processing of this animal, head, tail, udder, meat trimmings, dairy products, up to 24% of the weight of beef after slaughter, up to 20% of sheep meat it is up to 17% in pork. In terms of vitamin content, the by-product is more than meat, in terms of vitamin content, vitamins that are more than meat by-product are A, B, PP in the liver, A, B, PP in the heart, B, B2 PP in the heart, myoglobin is especially abundant in muscle tissue. and myoglobin gives red colour to the meat. Myoglobin consists of a protein globin and a colouring gel. The gel in it has the property of attaching oxygen without changing the valence of iron. The resulting oxymyoglobin has a good light colour, and the colour of the meat depends on the Ph [42-50].

According to the results of the laboratory, when examining the beef belonging to "DAVLATJON CHORVA FAIZI" DX:

Certificate of sample selection: No. 54-1180 dated 19.06.2023

The arrival of the application to SL: No. 373 from 19.06.2023

Test Type: Certification 3rd drawing

Based on the requirements of the regulatory document: GOST 34120-2017, clause 5.2.21, table 13

Test method: GOST 7269 5.5, 5.6, 5.7, 5.8, 5.10 - clauses, table No. 1

Name of the organization: "STATE ANIMAL FAIZI" DX, Fergana region, Koshtepa district, Dormon MFY

Product Name and Designation: Category 1 Unpackaged Quartered Chilled Beef

SQ/O`V name	Zav. number. №	Information on comparability
Electronic scale MWP -600G	№ 0724	02.02.2024y

The tests were conducted in a room with normal climatic conditions: t = (20)°S, φ-(50) %

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Test results

№	Name of test types	MX requirements	MX according to the test method	Results
1	Stone appearance and surface color:	The surface of the meat is not wet, the muscles are elastic. It is forbidden to have internal organs, congealed blood and dirt in quartered beef.	GOST 7269 5.5 busy	The surface of the meat is not wet, the muscles are elastic. In the beef cut into quarters: the remains of internal organs, congealed blood and dirt were not detected.
2		light red and dark red	GOST 7269 5.5 busy	Light red color
3	Muscles when cut:	When cut, the muscles are slightly moist, the filter paper does not leave a wet spot; its color is from light red to dark red	GOST 7269 5.5 busy	Slightly damp, did not leave a damp spot on the filter paper; color is red
4	Consistency:	The meat is dense and tight when cut; the pit formed when pressed with a finger is quickly leveled.	GOST 7269 5.6 busy	Dense, tense; the hole formed when pressed with a finger was quickly leveled
5	The smell:	It is typical of the smell of barra and quality meat products.	GOST 7269 5.7 busy	It is characteristic of the smell of barra and quality meat products.
6	Oil condition: (Color, smell, consistency)	White, tan or yellow; the consistency is hard, it is massageable when crushed.	GOST 7269 5.8 busy	Yellow in color; the consistency is hard, it is massageable when crushed.
7	Transparency and aroma of soup	Transparent, fragrant	GOST 7269 5.10 busy	Transparent, fragrant.

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