



Technology of Drying Melon Varieties

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Abstract: *This article discusses the preparation of melon rind, the nutritional and chemical composition of melon rind, the quality and cost-effective method of preparing rind and the equipment used in this method, the new export technology of melon rind drying, the prices in the study of domestic and foreign markets. The article covers the simple and advanced experience of making melon rind, which has its place in the world market.*

Keywords: *drying of fruits and vegetables, preparation of melon peel, chemical composition, necessary equipment, new technologies, importance in the domestic and foreign markets, experience of the pioneers.*

in Uzbekistan grapes, apricots, peaches, melons and other fruits, as well as polys products, melons are dried in the sun. The high temperature and low humidity of the climatic conditions of our republic are considered very convenient for drying all kinds of fruits and vegetables, including melons, in the sun and making melon rind. Melon is one of the main Polish products, which has a place in the domestic and foreign markets. That's why it is not only a sweet crop that is consumed when it is harvested, but it does not lose its taste even after being processed (and dried). All fruits and vegetables are mainly dried using 2 different methods: natural and artificial. Melon drying is done naturally. It is possible to dry in cloudless hot, sunny weather for several days without consuming excess fuel and electricity. It is economically desirable to prepare melons from melons planted for seeds, from melons that are slightly damaged or damaged by pests or diseases. The high temperature and low humidity of our republic's climatic conditions make it very convenient to dry all kinds of fruits and vegetables, including melons, in the sun and prepare melon rind, which is considered a very ancient method. Sun-dried products are highly valued in terms of quality compared to artificially-dried ones. Melon is one of the main Polish products. It is not only edible when it is made, but it does not lose its taste even after being processed (and dried). In addition to planting melon seeds, oil is extracted from it, and the peel, a favorite food of meat, is used as fodder for livestock. 1-1.5 kg of oil can be obtained from 10 kg of melon seeds. 15,000 to 20,000 tons of melon seeds are spent annually on seed farms in Uzbekistan. As a result of the processing of such amount of melon, more than 1000 tons of melon can be obtained. This allows farms to earn additional income. Melons are made in August. How to prepare melon core: cut the melon in half and remove the seeds. Pallas are cut into 3-4 parts, separated from the skin with a knife and hung in a pair without cutting the middle to the end. Cut the melon in half and remove the seeds. Pallas are cut into 3-4 parts, separated from the skin with a knife and hung in a pair without cutting the middle to the end. Cut the melon in half and remove the seeds. Pallas are cut into 3-4 parts, separated from the skin with a knife and hung in a pair without cutting the middle to the end.



Mechanical examination of fruits and yield of wilted products (percentage) Table 1

Melon varieties	Seed	Skin	Meat	Withered product output	1 t dried raw materials used to obtain the product, kg
"Street"	6.3	26.0	67.7	5.4	15200
"Stone"	8.4	24.6	67.0	8.4	14900
"white feather"	3.4	11.6	85.0	8.6	11700
"Drink"	5.3	13.3	81.4	8.8	12160
"Yellow Pod"	4.0	21.0	75.0	8.9	13330
"white seed"	5.8	13.4	80.8	8.0	12500
"Bosvoldi"	9.2	22.9	67.9	4.5	14900
"Orange rose"	4.7	14.3	81.0	8.5	12340
"Blue Rose"	7.7	20.0	73.3	7.7	14100
"Rose"	6.2	18.7	75.1	7.5	13300
"Bread is meat"	7.3	13.6	79.1	8.4	12650
"Sweet Pod"	7.7	21.5	70.8	10.7	14120
"Gurbek"	10.7	21.8	67.3	5.4	14900

In the process of drying, different quantities of melon peels are obtained from different types of melons. The amount of melon rind to be prepared is different in different varieties, and it is determined depending on the amount of sugar in the melon, the seed, the thickness of the melon skin and the yield of the flesh. 4.5-5.5% of medium-sweet varieties, 7.5-10.1% (average 7%) of very sweet varieties. It contains 38-75.7% total sugar, 76-91% dry matter, 15.4-83.7 mg % vitamin C. Humidity is around 20%. In order to make better quality melons, it is possible to dry them twice: the first time in the direct sun for 5-6 days until the moisture escapes, and the second time it is dried on stacks containing raw materials and dried thoroughly for 4-10 days. To dry melons in the sun in a simple way, you should have a platform, a table, a knife, a padnis, a rack, a rack, hemp rope and stainless wires. The drying area must be open, with good sunlight and away from busy roads. Melon drying is carried out on specially equipped hooks. For this purpose, workbenches are made from slats 170 cm high, sides 6x6 cm. On both sides of these rails, one-meter-wide stanchions with a triangular base are hung. Triangular supports are installed at intervals of 2.5 meters and strengthened with slats. Wire or blown hemp is pulled in 4-5 meter rows on both sides, at intervals of 35-40 cm. To dry one ton of products in a season (when dried 4 times) 9 machines, to make 1.1 cubic. meter of wood is used. Workbenches can also be made in the form of assemblies. When drying melons, you should pay attention to the following: the drying area should always be kept neat; control the cleanliness of tables and bars, if necessary, wipe them with an alkaline solution; training with workers on cutting melons, hanging them on wires and following precautions in all work processes; taking measures to protect warehouses processing raw materials and storing dried finished products from pets, rodents and insects; Before drying melons, all the necessary equipment must be fully equipped and in working order. When preparing melons, "Ichkizil", "Aq urug", "Kokcha", "Gulobi", "Orange" and other varieties with dense flesh can be dried on hangers in a simple way. The fruits of the soft flesh "Bosvoldi", "Toshloki", "Gurbek" varieties are cut and cut off during hanging, so after cleaning, they are cut and spread on the stalks and dried for 2-3 days. then it is hung on wires for better construction. Depending on the weather conditions and the thickness of the cut melon slices, the drying period lasts 6-12 days. To prepare, the melon rind is first washed, then divided into two equal parts, sliced 3-4 cm thick, peeled, and hung to dry in pairs. The yield of the dried finished product is different in different varieties and is determined by the amount of sugar in the melon, the seed, the thickness of the melon skin and the yield of the flesh.



The readiness of the dried product is determined by the state of the cut melon slices, the melon rind is flexible, when squeezed in the palm, juice does not flow from it, and the moisture content must not exceed 20 percent. To prepare, the melon rind is first washed, then divided into two equal parts, sliced 3-4 cm thick, peeled, and hung to dry in pairs. The yield of the dried finished product is different in different varieties and is determined by the amount of sugar in the melon, the seed, the thickness of the melon skin and the yield of the flesh. The readiness of the dried product is determined by the state of the cut melon slices, the melon rind is flexible, when squeezed in the palm, juice does not flow from it, and the moisture content must not exceed 20 percent. To prepare, the melon rind is first washed, then divided into two equal parts, sliced 3-4 cm thick, peeled, and hung to dry in pairs. The yield of the dried finished product is different in different varieties and is determined by the amount of sugar in the melon, the seed, the thickness of the melon skin and the yield of the flesh. The readiness of the dried product is determined by the state of the cut melon slices, the melon rind is flexible, when squeezed in the palm, juice does not flow from it, and the moisture content must not exceed 20 percent. It is determined by the thickness of the melon skin and the yield of the flesh. The readiness of the dried product is determined by the state of the cut melon slices, the melon rind is flexible, when squeezed in the palm, juice does not flow from it, and the moisture content must not exceed 20 percent. It is determined by the thickness of the melon skin and the yield of the flesh. The readiness of the dried product is determined by the state of the cut melon slices, the melon rind is flexible, when squeezed in the palm, juice does not flow from it, and the moisture content must not exceed 20 percent. It is determined by the thickness of the melon skin and the yield of the flesh. The readiness of the dried product is determined by the state of the cut melon slices, the melon rind is flexible, when squeezed in the palm, juice does not flow from it, and the moisture content must not exceed 20 percent.

Chemical composition of dried melon (percentage). Table 2

Melon varieties	vitamin C, mg	Total sugar quantity	Dry matter
"Street"	22.35	75.7	81.9
"Orange Rose"	16.4	66.3	91.6
"Gurbek"	21.6	62.3	82.1
"Garden of Life"	20.2	59.0	90.2
"Bread is meat"	16.5	60.2	80.2
Blue Rose"	14.5	85.5	92.0
"Rose"	22.2	72.0	93.0
"Stone"	21.4	65.6	80.0
"Allahomma"	16.8	66.6	85.5

Experienced farmers from Urgut started exporting melons to Russia in various forms. This product is also highly valued in the world market. The sale of melon peels in a beautiful package according to the customer's request has been established for several years. Hobbyist entrepreneurs pick melon rinds. 1 piece of these sliced melons is sold at the price of 1.1 dollars on the website of the online store Alibaba. In Britain, the price is even higher. In one of the online stores, melons that have not been processed in any way, sold for 10,000 soums in Khavos, are sold for 22 dollars per kilo. Wrapping raisin or walnut kernels in melon rinds is also a new method created by enterprising farmers in recent years. Even so, the system of selling melons to the world market is not sufficiently formed.

Summary. Melon is important for the human body. They have a lot of easily digestible sugars, organic acids and pectin substances. The abundance of vitamins and minerals, which are very necessary for the human body, further increases the nutritional value of melon peel. Dried melon peel is convenient to store and transport.



List of used literature.

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