

TECHNOLOGY TO INCREASE MILK HOMOGENEITY AND REQUIREMENTS FOR IT

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ABSTRACT

This article comments on ways to make dairy products in accordance with the requirements of Agriculture and to make good use of innovative ideas in this regard, as well as to correct the requirements for dairy products.

Keywords: Raw materials, sanitary regulations, pasteurized milk, fat control, pet milk is used to produce butter, glaze, casein, yogurt, and other products.

Milk and dairy products that are in circulation on the territory of the Republic of Uzbekistan must be safe within the established shelf life and in it for a long time and comply with the requirements of the technical regulation. The wrapping of milk and dairy products should ensure the safety of the product during the entire shelf life and the features of its consumption in the process of handling. The requirements for raw materials, sanitary rules for finished dairy products, normative and hygienic norms, veterinary and sanitary rules and norms, additional requirements for the safety of milk and dairy products, requirements for the shipment and storage of raw materials, requirements for environmental safety must be very carefully controlled.

When produced from pasteurized milk-natural raw materials, qualitatively selected milk is normalized in order to bring the amount of fat and dry matter in it to its standard requirements. Sterilized milk-no different from pasteurized milk in composition. The sterilization process is carried out in autoclaves with a pressure of 103-104 to 118-123 degrees Celsius, in which all microbes and their spores die. Such milk will be able to be stored at home for 10-15 days. Meiorized milk is milk that reaches 3.2 percent of the fat content in natural milk by skimming it or adding cream. The Cured milk is made from powdered milk that has not been skimmed or skimmed, as well as condensed milk without added sugar. The powdered milk is dissolved in water and the proteins are laid out for booting. Then it is filtered, homogenized and cooled. The recovered milk will contain 3.2 percent fat. Freshly milked milk tastes a little sweeter, and the color is whiter yellow. In particular, milk boils at a temperature of 100, 20 C, and freezes at a temperature of 0.54-0.580 C. The chemical composition of cow's milk is made up of various elements, in which: water -87.5 %; dry matter-12.5 %; at the same time milk fat -3.8 %; protein -3.3 % (of which: casein -2.7 albumin-0.5 and globulin 0.1), milk sugar -4.7%; minerals -0.7%. Milk intake, processing, storage of milk and dairy products should be carried out in very clean

conditions. Factory milk should not be taken from farms that do not have a monthly reference from fan control. And it is necessary that there is a sign in it that is pasteurized. The production of dairy products for children should be used only their milk from healthy animals. The milk taken should be filtered immediately and pasteurized after cooling to 40s. For this, the head of the laboratory is the responsible specialist person. Pasteurization in this process results in a microbiological method of examination. Pasteurized milk is cooled to 4-20s and sent to the necessary workshops. If pasteurized milk remains in the capacity for more than 6 hours, it must be re-pasteurized. During the production of the product, it is forbidden to repair or disinfect in rooms. At the end of the technological process, a certificate of the quality of products is issued. The finished product should be checked by the laboratory 2-3 times per shift during storage. The finished product can be shipped to a researcher, storekeeper or Master. Products that are contaminated, have a damaged packaging, are not marked, and have a broken Promontory are not distributed. At the same time, each employee of the enterprise must comply with the rules of personal hygiene, meet the state of the workplace, technological and sanitary requirements. Every working employee who enters the work must undergo a medical examination. Also, each working employee must have a medical personal booklet. This booklet should be kept at the head of the workshop, that is, at the master. Each new recruit must be trained in hygienic training and undergo an examination.

In fact, milk is again a bone produced in the mammary glands during lactation of humans and mammals; physiologically it has a complex chemical composition and all nutrients intended to feed the newborn offspring. It contains water, protein, fat, minerals, vitamins, enzymes, hormones and other substances. The fact that milk contains most of the nutrients necessary for the normal growth and development of the body in optimal proportions makes it a valuable food product. Agricultural animal milk is a valuable food product. Pet milk produces butter, glaze, casein, yogurt, and other products. Experiments show that cow's milk is the most consumed. Sheep, goat, mare, camel, Buffalo, Buffalo, northern reindeer and other animal milk are also used;

The composition of animal milk varies depending on their type, age, feeding and storage conditions, lactation period, season of the year. Milk proteins are mainly composed of casein, albumin and globulin. Due to the action of the Shirdon enzyme and weak acids, the clotting property of kezein is used in the production of cottage cheese, cheese, casein. Albumin plays an important role in ensuring the growth processes of a young organism, in the formation of globulin immune cells.

Milk protein has a complete set of all vital amino acids, including irreplaceable amino acids; Milk in particular contains lysine, methionine, and tryptophan in optimal proportions; the sulfur-containing amino acids are rich in methionine and cysteine.

Conclusion. Fresh milk retains bacterial resistance for 2-3 hours, so after milking, the milk is immediately cooled to a temperature below 10°, at 4-6° the milk can be stored for two days. Milk is pasteurized and boiled in factories. Pasteurized milk cream is not obtained, the fat content is increased to the standard norm, it is vitaminized.

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