

**COMPOSITION OF PRUNUS CERASUS BRAIN LIPIDS**

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The demand of the world's population for vegetable oil is increasing day by day. Because oil is used in almost all areas of the economy: in the production of food, canning, varnish, perfumery, linoleum, printing inks, medicine and equipment lubrication. Fat is useful and necessary for human health and is the most widely used product in the food industry after cereal products. It is observed that the feature of production of safe and high-quality products for food enterprises of Uzbekistan is becoming the main indicator that gives an advantage in competition. A number of important Decrees and Decisions of the President of the Republic were announced to achieve the set goal, which is aimed at sharply increasing attention to science, radical reform of science and education systems.

The main problem facing the food industry is the plant new sources of oil: waste processing, recycling operation and disposal, as well as its useful addition is to convert into products. Cherry, apricot, peach, and plum fruits belonging to the Rosaceae family are mainly used in food industry enterprises, where fruit waste is easily collected. Natural oils obtained from fruit waste processing are a source for enrichment of non-traditional oils[1].

Cherry oil can become an ingredient in the food industry due to its excellent composition: fatty acids and strong antioxidant properties. Cherry oil in Eastern countries used as a cooking oil [2]. Composition of cherry core part is presented in many literatures, but the specific climatic conditions of each region can change its composition.

Oils from the genus Prunus contain a large amount of mono unsaturated oleic acid, a small amount of linoleic acid and less There are a number of saturated fatty acids, which are fatty acids it is much more useful than olive oil in terms of composition.

In addition, the oils contain vitamin E and active compounds Vitamin E in fat is also present in food like fatty acids and is important in the pharmaceutical industry [3].

The pith of Prunus cerasus is an important food with high nutritional value is the source. The nutritive value of the kernel depends on the fat and protein content however, it is usually also used as animal feed or fuel possible Its nutritional value is unsaturated fatty acids, especially depends on monounsaturated fatty

acids due to the presence of cyanide, when consumed in excess of the norm, head causes pain, visual impairment, rapid heartbeat.

**Physicochemical parameters of seed oils of the Prunus family**

The name of the plant	Origion	Refractive index, 25°C	Comparative weight, 15°C	With soap niche number	Acid number, mg CON	iodine number, I <sub>2</sub>	Amount of oil, %
Bitter almonds	Bayram - Ali	1,4692	0,9180	190.9	-	96	38
Peach	Tashkent	1,4692	0,9198	191,4	0,73	96-110	44
Apricot	Tashkent	1,4700	0,9200	190-198	1,21	100-108	46
Plum	Oryol	1,4692	0,9150	191,5	5,05	72.7-100	31
Cherry	Moscow	1,4717	0,9328	194	7,2	110-114	35
Cherry	Fergana	1,4768	0,9213	195,60	2,50	124,30	35,5

Samples of bitter almonds, peaches, apricots, plums and cherries grown in different areas were taken into the research objects [4].

The oil content in the kernels of these fruits was found in bitter almonds-38%, peach-44%, apricot-46%, plum-31% and cherry-35.5%. According to the results of the analysis, peach and apricot oils contain a very small amount of free fatty acids compared to other types, as their acid number is 0.73 and 1.21 mg of KON, respectively.

Plum kernel and cherry (Moscow) oils have the highest acid content. But cherry (Fergana) and cherry (Moscow) oils have high iodine content. Therefore, their fatty acid composition is more unsaturated, that is, it contains more double bonds.

Summary. Based on the above, the organization of waste-free or low-waste technology in fruit processing enterprises will help to increase the yield of finished products, significantly reduce the cost of basic materials and save energy resources.



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