



GO'SHT MAHSULOTLARINI SAQLASH USULLARINI TAKOMILLASHTIRISH

Yigitaliyev Dilmurod To'liqin o'g'li

Assistant of Fergana Polytechnic Institute

Turg'unboyeva Hayotxon Isroiljon qizi

Jumaboyeva Dilnozaxon Muhammadali qizi

Farg'ona Politexnika instituti 96-20 QXMT guruh talabalari

Abstract: *This article covers information on meat products, types of meat products, the importance of beef and mutton, meat storage, requirements for refrigerators and freezers, methods of storing meat products and improving storage methods.*

Key words: *meat, meat products, beef, mutton, fat layer, freezer, refrigerator.*

Introduction. It is known that food safety is one of the most urgent tasks facing the countries of the world. Today, we cannot say that this problem has been completely solved in our country. Year by year, the increase in the number of the population and the increase in the needs of consumers for food products imposes the responsible task of forming a wide assortment of high-quality, cheap food products. Including, the demand for meat products is only increasing. Beef and mutton are the main meat products consumed by the people of our country.

Methods. Beef is one of the first types of meat that is included in the diet of babies with the beginning of complementary foods. Beef is an excellent type of meat that contains few calories and many useful substances. For athletes and anyone who follows a diet or has immune problems, it is recommended to include it in your diet. Beef is also distinguished by the breed of animals. Thus, marbled beef is appreciated all over the world - it is a real delicacy that looks like marble. This effect is created by thin layers of fat, which make the meat surprisingly juicy and tender when cooked. In order to obtain marble beef, bulls are raised according to special technologies: the animals are fed intensively, and only cereal feed is left in their diet before slaughter.

Meat and meat products are stored in refrigerators and freezers or in dry, clean, cold and well-ventilated dark buildings. Air humidity, temperature, ventilation and sanitary conditions of the building greatly affect the quality of meat and meat products during storage. Excessively dry air in the premises causes drying of meat and meat products, and their appearance deteriorates. If the air humidity increases, it causes them to mold and rot. Meat and meat products spoil



quickly in dirty, dirty and warm buildings, because microbes, especially putrefactive microbes, multiply very quickly in such conditions.

When hanging chilled meat and meat products, the temperature should be between -1 and -2°C , and the relative humidity should be 75-85%. Frozen meat products are tightly stacked on clean wooden and galvanized racks in warehouses or retail establishments and covered with a tarpaulin or other material. They are kept at a temperature of -2°C to -6°C and air humidity of 85-90%.

Autolytic changes are conditionally divided into three groups depending on the quality indicators of meat after slaughtering livestock: hardening of meat, ripening, deep autolysis.

Hardening of meat. If we pay attention immediately after the beef is slaughtered, the muscle tissue of the meat that has not fallen from the tank is soft, the ability to hold water is high, the pH environment is equal to 6.8-7.0, and this meat has a clearly perceptible taste. and will not have a smell. This meat is really soft. However, its organoleptic and culinary indicators are not optimal. Soon after the beef is slaughtered, the hardening process begins in the muscle tissue.

The process of solidification in meat depends on the characteristics of the meat and the external environment, and takes place for different periods of time. For example, in beef, the full solidification process takes place at $15-18^{\circ}\text{C}$ for 10-12 hours, and at a temperature close to 0°C for 18-24 hours. During this time, the hardness of the meat increases by 25%, and its resistance to cutting with a knife doubles. Such meat remains firm even after boiling.

Thus, the formation of the taste and smell of meat depends on the accumulation of inosine, hypoxanthine and carbonyl compounds. Also, glutamic acid plays an important role in the formation of taste indicators of meat. Glutamine is well digested in the stomach. Thus, mature meat has a higher nutritional value than meat in a state of hardening.

The optimal ripening period, which guarantees the maximum softness of meats and good taste and aromatic parameters, has been determined. If the meat is to be used for culinary purposes, then it is recommended to mature the meat for a longer period (10-14 days). Organoleptic indicators of meat reach the best level during such periods.

Beef quality indicators. It depends on the sex and age of the cattle. Depending on the type of cattle, there are beef, ox (slaughtered bull) and bull. Depending on age, it is divided into veal (beef over 3 years), veal (from 3 months to 3 years) and veal (up to 3 months). The color of the meat of cows and bulls is from crimson to dark red, the muscle tissue is dense, fine-fibered, and "marble-like" is clearly visible



in cattle of the fat breed. The color of the fat depends on the age of the cattle. It can be white to yellow in color.

The temperature of freshly slaughtered beef (about 34° C) is close to the temperature when it was alive. It is not for sale because it cannot be saved. Dehydrated meat is cooled in natural conditions or in cold chambers for at least 6 hours after being moistened. Its temperature is around ambient temperature, its surface is harder and its consistency is tense. Dehydrated meat does not have a shelf life, so it should be immediately cooled or frozen. The temperature of chilled meat is from +4 to 0° C between the muscles. As a result of natural cooling or artificial cooling, a crust is formed in this meat, its surface is free of moisture and the muscles become elastic.

Chilled meat is the best product for use in cooking, its aroma and taste are formed after heat processing. The temperature of frozen meat will not exceed -60C. Frozen meat is frozen in 2-phase and 1-phase methods.

Preliminary processing of livestock products, especially meat, is important. If the meat is not pre-treated, its color and appearance will be somewhat ugly, its quality will deteriorate quickly, and it will be prone to nausea in a short time.

Conclusion. Livestock product processing includes several technological processes. For example, they include anesthetizing cattle before slaughtering them, then bleeding them, skinning them, removing their internal organs, and cleaning their bodies. In conclusion, we suggest the introduction of innovative technologies in the field of production, storage and sale of food products, including environmentally friendly products, sustainable development of the meat products supply sector, increasing the volume of product production, strengthening the feed base, it would be appropriate to pay special attention to the field of storage, to introduce a new innovation. In this regard, we young people will have to work step by step on all fronts, and we will try to do so.

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