



MEAT PRODUCTION IN AGRICULTURE

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Abstract:

The need to research the theoretical foundations and priority areas of food safety in Uzbekistan based on the implementation of the food program determined the relevance of this research topic. Livestock and meat production - agriculture is one of the important branches of the network. It is a source of protein from livestock such as milk, meat, eggs, honey, fish, industrial production, raw materials for the processing industry (milk, meat, leather, wool, cocoons, etc.) and plants. serves by preparing organic fertilizers for plant breeding. As a result of economic reforms and structural changes and diversification carried out in this sector, the number of cattle in our republic increased from 6 million 571.8 thousand heads in 2005 to 12 million 414.7 thousand heads in 2017 or 188.9 percent, of which the number of cows increased from 2 million 821.3 thousand to 4 million 418.3 thousand or 156.6 percent, and the number of sheep and goats increased from 11 million 351.9 thousand to 20 million 680.5 thousand per head or 182.2 percent, and the number of poultry increased from 18 million 775.7 thousand to 71 million 343.4 thousand or 3.8 times.

Keywords: Agriculture, meat products, fat, min - V1, riboflavin - V2, nicotinic acid - RR1, biotin - N, choline, cobalamin - V12, minerals, vitamins, enzymes and hormones.

Beef is consumed as a valuable and delicious food for all people and occupies an important place in all kinds of products. The nutritional value of beef is primarily determined by the calorie content of protein and fat. Depending on the body fatness of the beef, the weight of beef is on average 51-53% of its live weight, while the fat content is 2-14% bones are found to be around 18-30 percent. The calorie content of meat is about 1200 per kilogram, depending on its quality, fatness and leanness of the animal, feeding method, feeding, age, sex, physiological state, etc. 2800 kilocalories and more have been tested in experiments. The fat content of lean beef is on average 3.30%, but it can increase to 23.0% when it is brought to the level of high obesity. Also, if the amount of tendons is 14% in lean cattle, it is only 9.6% in high fat ones. If the fatness of the cattle is higher, the water (68.5 percent) and protein (17.6 percent) in the meat will decrease, and the fat content (23 percent) and total calories (2850 kcal) will be higher. tested in experiments. The highest quality meat is produced primarily from all high-breed meat breeds (Kazakh White, Santa Gertrude, Aberdeen Angus, Hereford, Kalmyk, Charolais, etc.). Because cattle of this breed are adapted only for meat production. It is possible to determine the amount of meat in the cattle body and its quality by estimating it even during the animal's lifetime. In this method, the thinness and fatness of the cattle, the full fleshiness of the thigh parts, and the straightness or unevenness of the shoulders, as well as the general appearance of the body (exterior) are determined. In this case, the method of weighing and counting meat after slaughtering cattle is accurate and convenient. In this, mainly two indicators are taken into account, i.e. the weight of the carcass and the yield of the carcass. divided into several groups. That is, meat with bones or meat nimitas; minced meat



or meat separated from the bone; blind meat or meat that has been cleaned from fat, tendons, tendons and lymphatic vessels is one of them. has the property of being. The meat of old cattle is tougher, tougher and coarser. At the same time, it needs to be cooked for a long time. The digestibility of such meat is lower than that of young cattle. Therefore, in foreign countries, veal meat is several times more expensive than large beef. In general, the amount of meat is more in fat animals, less in lean ones, and less in young animals, and more in older ones. At the same time, it was found that male cattle have more meat than females. The amount of fatty tissue in the cattle body is mainly under the skin, as well as around the kidneys and bladder, around the stomach and intestines. This feature is better expressed in large cattle. Another method is more convenient for determining the quality of beef. That is, whether the meat has a marble appearance or not is the main indicator in this regard. When it is called marbled meat, it is expressed in layers of fat and muscle tissue. Such meats are considered very tasty and nutritious. The marbling of the meat is well developed mainly in beef cattle. That is why their meat is softer, nutritious, quick-cooking and tastier than that of meat-dairy cattle. it is known from the observations that if there is a lot of fat in the meat, then the taste of the meat will decrease, the digestibility will decrease, and people's need for such meat will not be high. The nutritional value of beef is determined by a number of factors, such as the age, sex, level of fatness, types of forage consumed, and their nutritional value. It is natural that the chemical composition of meat varies based on the above factors. According to the literature, lean meat contains 72-75 percent water and 25-28 percent dry matter, but almost 60 percent of the dry residue is percent is protein, 5 percent is fat, and 1-1.2 percent are minerals, vitamins, enzymes, and hormones. 85% of the meat protein is complete and consists of irreplaceable amino acids. Myosin is considered the most important protein in meat and occupies a significant place. Accordingly, it was determined that almost 35-40 percent of all proteins in meat are made up of myosin. Actin makes up 12-15 percent of proteins in meat. It is found in meat in fibrillar and globular form. It also contains proteins such as globulin, myogen, and myoalbumin. Among them, globulin is equal to 10-20 percent of all proteins. Myogen is 20 percent and myoalbumin is 1-2 percent. In meat, nucleoproteins, which are extremely complex, are also found. Among them, ribonuclein and deoxyribonuclein acids, elastin, collagen and mucoproteins were found.

According to the latest data, beef may contain from 3 to 35 percent fat, depending on the leanness of the animal. It was also observed that there are all kinds of mineral substances (potassium, sodium, calcium, magnesium, iron, etc.). Phosphorus and copper are also important. It is known from the observations that with the increase of fatty substances in the meat, the amount of mineral substances in it decreases. The presence of various vitamins in meat (thiamine - V1, riboflavin - V2, nicotinic acid - RR1, biotin - N, choline, cobalamin - V12, folic acid) is an important factor in increasing its value.

Evaluation of beef quality and sealing of meat. The work of determining the quality of beef products is carried out under the supervision of veterinarians based on the requirements of the standard /GOST 779-55/ "Coral meat, half and quarter parts". Beef that is suitable for consumption is divided into two categories. Category 1 requirements: the muscles of large cattle should be conically developed, the spine should not have bulging spines, and the tailbones should not fall. Also, if there is a layer of subcutaneous fat from the 8th rib to the buttock, and there are small pieces of fat on the neck, upper part of the face,



front ribs, thigh, chest and chin, it is considered the 1st category. /picture-16/. If the young cattle have developed a conical shape, the vertebral column is slightly bulging, the surface of the scapula, the ribs, and the fold of the skin are visible. There are small patches of fat in the part of the shoulder, the inner part of the thigh, and the part where the tail joins the body. The requirement of the 2nd category: In large cattle, the musculature is below the conical level, the spine tumors, the coccyx is bulging, and is clearly visible. Subcutaneous fat is not significant. Esh moles have developed slowly. Tumors of the spine, coccyx are bulging and clearly visible, fat particles are almost invisible.

Sealing a dream /something/. If the dream of adult animals is divided into 4 parts, each of them is stamped. The stomach of underweight bakers is sealed in two parts (left and right). When sealing meat products, attention is paid to its quality, degree of fatness, fat layer and its amount. "Kurigi" will be crushed. It is circular, quadrangular and triangular in shape and its size is 40, 45, 50 mm. It is mainly made of bronze, stainless and oil-proof metal. For sealing, purple sieh and red harmless buek are used. If the cartridges for consumption are stamped with purple ink, the cartridges sent for processing are stamped in red ink. A round stamp is printed on the 1st category cartridge, a square stamp on the 2nd category, and a three-cornered stamp is printed on the 2nd category cartridge. Meat products are stored in cold rooms, and weighed before drying. The basis of technological processes of primary processing of small animals is based on mechanical impact on raw materials, that is, primary processing of small animals. For example: using a chain elevator hanging on a suspension track using a special hook, bleeding using a knife, transferring to a skinning conveyor, skinning, removing the internal organs, passing them through a veterinary examination, sealing the bodies. Primary processing of large cattle is the same as small technological processes such as handling of cattle are based on mechanical impact on the bodies. Large cattle and pigs are different from small cattle, they are first tamed and then they are raised on a suspension line and the above technological processes are carried out. As mentioned in the previous report technological processes of primary processing of cattle are mainly based on mechanical impact on the body of cattle, as a result of which the meat of this or that cattle and its body parts are divided. In turn, the extracted body parts are processed and turned into a semi-finished product.

Conclusion:

Preliminary processing of livestock products, especially cattle, is of great importance. If the animal is not processed first, its color and appearance will be somewhat ugly, its quality will quickly deteriorate, and it will be prone to nausea within a short time. Livestock product processing includes several technological processes. For example, before milking cattle, they include deodorizing, skinning, skinning, removing internal organs, and cleaning their bodies.

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