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АНАЛИЗ ПОКАЗАТЕЛЕЙ КАЧЕСТВА МЕСТНОГО ЗЕРНА ПШЕНИЦЫ

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ANALYSIS OF QUALITY INDICATORS OF LOCAL WHEAT GRAINS

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ABSTRACT

Current in the day land on the face climate changes due to grain wax ripening to the period passed at the time we have temperature sharp increase observed and to the plant enough level humidity arrived not coming as a result will receive our product being immature remains. That's why for each of us the process deep learned in case our people consumption for good quality was wheat grain varieties Create and to grow to the road let's put a must.

Keywords: gluten, physico-chemical properties, wheat, temperature, protein, flour weighing, baking properties, technological properties.

АННОТАЦИЯ

В наше время, в связи с изменением климата на земле, когда мы переходим к периоду восковой спелости, у нас резко повышается температура, и продукт, который мы получаем из-за недостаточного поступления влаги на растение, становится незрелым. Вот почему нам необходимо создавать и выращивать сорта пшеницы хорошего качества для потребления нашим народом, тщательно изучив каждый процесс.

Ключевые слова: клейковина, физико-химические свойства, пшеница, температура, белок, масса муки, хлебопекарные свойства, технологические свойства.

INTRODUCTION

The world scale wheat grain cultivation increased to go, his productivity increase with technological, bakery properties decline, wheat different types of grain varieties the creation of weighing flour and bread, pasta and vowel confectionery products work release technology complication studied. And this local wheat varieties of cereals increased to go or productivity increase for biological, genetic and botanist properties change his technological properties effect learning field specialists in front standing current from tasks is one.

LITERATURE ANALYSIS AND METHODOLOGY

Autumn wheat precious and fruitful food from crops one is considered. His cereal gluten rich in proteins and quality according to spring wheat from grain won't stay. B.P. Pleshkov information according to wheat in grain protein amount from 9 to 26 %, without nitrogen with extract substances from 49 to 73 %, fats from 1.5 to 3 %, starch from 2.5 %, ash from 1.3 to 2.8 % by grain weight relatively will change.

Wheat of grain chemical composition very variable. His contained protein, gluten, mineral, substances, vitamins, pigments and enzymes climate, soil and putable fertilizers, used depends on agrotechnics, varieties without changed stands. [1]

Autumn wheat in his life potassium photosynthesis in moderation to the passage of oils accumulation in plants of carbohydrates moved to walk, plant lying down to stay and also to cold and to drought durability to increase helps. [2]

Photosynthesis in the process potassium active participation reach, in it enzymes activates carbohydrates, in decay active participates. From him besides, potassium harvest substances synthesis and disintegration manages. Cell juice in the composition is osmotic, to the potential influence is enough. To the plants to be given potassium quantity if increased, nitrogen good absorbed in the body organic substances will increase [3]

Autumn wheat in crops potassium important importance occupation of potassium appropriation bloom, milk to ripen periods increases. In wheat appropriation possible was 25 % accumulation of potassium until the period, 42 % tubercle and 100 % spike until the period appropriation in studies defined. [4]

RESULTS

Wheat of grains physical and chemical properties analysis does we are of course different to classes was without we learn. Wheat class, grain quality from the indicators the lowest value according to is determined.

In our republic prepared and delivered to be given soft of wheat (table 1) five classes there is is a mill in the industry mainly from grades 1-3 we use so in 4-5 grades physical and chemical properties which aspects of flour weighing to get quality flour road that he won't put it analysis we do.

Table 1

Indicator name	To be prepared and delivered to be given soft of wheat classes according to description and limited standards				
	1st class	2nd class	3rd class	4th grade	5th grade
Raw of gluten mass percentage is less than % it's not	32.0	28.0	23.0	18.0	Not limited
Transparency, %, from less it's not	60.0	60.0	Not limited		
Less than natura, g\l, it's not	750	750	710	710	Not limited
* Drop off number, s, less it's not	200	200	150	80	Not limited
* Dry to substance again calculated of protein mass percentage is less than % it's not	-	12.5	11.5	9.0	Not limited
** "Dry to substance again calculated of protein mass share" and "Drop number of indicators determination consumer requirements according" to is determined.*					

DISCUSSION

Selection methods used to create new varieties of wheat. If there are 200,000 plant species in nature, only 250 species (0.12 percent) are cultivated species, and the remaining 99.88 percent are wild or semi-wild plants. Of these very in many man for necessary , useful , valuable sign and has features. For example, wheat to the plant near was wild without growing wheat sign and features comparing if we see: Autumn of wheat to the cold the most resistant varieties can withstand -20°C maybe, wheat and to -40-45°C endures [5]

Autumn of wheat seeds at a temperature of 1-2°C blue starts. But it is in temperature turning in wheat biochemical and physiological processes slowly will pass The temperature rise with this

processes increases, and bruised Murtaka food of substances coming accelerates. Seeds sprout output for comfortable temperature 12-20°C, temperature increase 30°C seeds the field conditions soundness and lawns kigos harvest to be reduces. The soil surface layer wet enough when b dies, grass at 14-16°C in 7-9 days harvest will be per diem when the temperature is 10°C grass in 12 days, 5-7 days after planting at 20°C after sprout comes out seeds sprout output the optimum temperature for 25°C. Heat the seeds planting to the depth and humidity and another to factors depends without planting sprout exit period from 7 to 50 days and in drought from him more than to be possible .[6]

CONCLUSION

Wheat of grain raw of gluten physicist features different factors under the influence of change , e.g high temperature under the influence (hard drying in the process of excessive grain except hot leaving as a result , by itself in heating , dry the winds under the influence of) of the protein denaturation surface arrival , as a result they are roar and gluten his own natural feature loss was determined.

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