



METHODS AND CHEMICAL COMPOSITION OF THE PREPARATION OF MOLASSES FROM GRAPE FRUIT AND ITS USE IN MEDICINE

Usmanov Saminjon Olimovich
Kokand State Pedagogical Institute

Abstract

this article provides information on the methods and chemical composition of making molasses from grapes, as well as its use in medicine.

Keywords: Grape Fruit, Vitamins, glucose, pectin, protein, carbohydrates.

Introduction

On a global scale, special attention is paid to the consistent development of Science and technology, production of domestic and foreign (export) products in the process of large-scale reforms carried out under the leadership of the president of the Republic of Uzbekistan Shavkat Mirziyoev Miromonovich in order to extract natural medicinal substances extracted from plants today and develop technology for the preparation of new types President of the Republic of Uzbekistan SH.M.Mirziyoev on July 7, 2021 to develop the cultivation of grapes, its industrial processing, processing of grapes and transformation into finished products, with the development and development of technologies for obtaining molasses made from natural grape fruits in high places in terms of their medicinal value corresponding to the basis of the decree of the president of the Republic of Uzbekistan No. 24.01.2022 PQ-99 on the priority tasks set out at the videoselector meeting on the organization of grape plantations and measures to establish enotourism in by reducing the number of unemployed, the employment of the people of our Ring is one of the relevant topics. Most varieties of grape fruit are grown in European countries and vary in taste and chemical composition depending on growing conditions. Vine is an ancient flowering or indoor seed plant in the genus *Vitis* of the family Vitaceae, the vine family includes species close to the genus. They differ in their morphological characters, biological characteristics, and use. Grapes also contain enough vitamins of Group B, vitamins E, A, PP, K, C and D. In addition, grapes also contain micro- and Macroelements such as iron, copper, potassium, calcium, magnesium, zinc, boron, vanadium, aluminum molybdenum, selenium, titanium, cobalt, radium, chlorine, silicon, and sulfur. Grapes contain water, glucose, pectin, protein, carbohydrate, saturated and unsaturated fatty acid, essential oil, and dyes.

Treatment with grapes and its juice puts an end to appetite. It is an effective remedy against insomnia, anemia, kidney diseases, neurosis and impaired metabolism in the body. The most useful grape variety is black kishmish, which is recommended for people with anemia and nimjon. Cancer patients are also prescribed black grapes or raisins as an immune-promoting agent. The chemical composition of grape juice increases strength due to the presence of such useful substances as fructose, glucose, sucrose, raffinose, xylose. Grapes are prescribed to be consumed in diseases such



as anemia, cardiovascular diseases, chronic hepatitis. In addition, grapes are recommended to be consumed in the gastrointestinal tract, acute and chronic nephritis, neurosis. Those who have stones or sand in their kidneys will get rid of it if they constantly eat grapes and drink their juice. It is useful to drink grape juice against colds and asthma in the airways, as it will get colds.

Dried (raisins) made from grapes are high-calorie, rich in glucose (65-80%), which is rapidly absorbed by the body. Due to the high content of resveratrol in grape skins and grains, it has the power to fight cancer. Due to its anti-inflammatory properties, it treats the onset of breast cancer, colon and rectum cancer without complications. Raisins are a medically very calorie-rich product and are used in anemia, powerlessness, decreased immunity and nervous tension. Compared to fresh grapes, the healing properties of raisins will be even stronger. While white grape raisins strengthen nerve fibers and cleanse the intestines of toxins and infections, Black Grape raisins are the most useful medicator for nervous tarts (impatient ones), that is, soothe the nerve and get tired. [4-8]. The medicinal properties of grapes have also been known for much longer. In Eastern medicine, as a medicinal plant, grapes were used both ripe and raw. Grape juice, vinegar, leaf stem were also used to make the most of it. Abu Rayhon Beruni noted that the water that flows when cutting the stem of grapes has many healing properties. Essential oil was also obtained from its stem. The famous physician Abu Ali ibn Sina, however, describes the properties of the grape: "the grapes that have been seized for some time will nourish and energize the body well. The harm of a well-ripened grape is less than that of an unripe one. Grapes themselves are more useful than juice. Raisins and granulated raisins benefit well in intestinal pain. Raisins are also good for the kidneys and bladder. The juice of the grape stem, the juice of the wild grape fruit, eliminates blood spitting. It is also useful for constipation and colon disease. The water of the grape stem crushes stones, heals soagal, bleeding, iron.

Nowadays, it is much more difficult to find foods without various chemical additives. In terms of usefulness in this regard, the product that our people have been preparing for a long time is shinny. Molasses is also prepared by the method of boiling the juice of mulberries, melons, watermelons and other wet fruits. Shinny-translated from French means a dark brown color, a kind of sour or sour liquid with a specific smell. It contributes to the doom feed. In Canada and the United States, pazzanism is used to make Ta'oms. In some countries, the use of grape water in the form of syrup is very popular. Molasses is very rich in carbohydrates. The content of grape water is more than 60% carbohydrates, 20-25% water. Grape shinnis energizes, stimulates appetite; increases blood, has great benefits in pregnancy.

Especially in recent years, when the harm of sugar has become known, its importance has increased even more. Two tablespoons of molasses consumed in the morning satisfy the body's daily need for calcium, iron, magnesium and other vitamins and give good results in low blood (anemia) diseases. Shinny is a type of dessert made from grape juice and is made from white grape varieties. (Buvaki, Bayan Shirey, Soyaki, Nimrang, etc.

To prepare molasses, the well-ripened heads of grapes are washed in cold water and crushed with a grout. Then the juice is filtered. To avoid nausea, pure yellow soil (clay) is mixed into the filtered juice, excess particles in the Juice (dust, grape flesh) are lowered into the sediment, and the filtered juice is put in a saucepan and continued to boil over low heat until the color is clear and slightly condensed. Time, which is then mixed in a wooden shovel. The finished molasses will be dark amber in color. The chemical composition does not change even with long storage of molasses, which is thoroughly prepared according to this method. The chemical composition of molasses



prepared according to this method does not change even when stored for a long time and also a technology for the preparation of molasses, which is very rich in calcium, iron, carbohydrates and other vitamins, gives strength in medicine, increases appetite, blood count and gives good results in low blood (anemia) diseases, has been developed.

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