

Drying Cherry in The Sun

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ABSTRACT

This article provides information from the literature on the collection, sorting, placement of dried cherry and morello cherry varieties in drying areas and methods of drying them. On this basis, along with the development of exports of dry products in the country, it can achieve a number of positive achievements in the field of agriculture. Including dry products are very convenient to load and unload and store, while dry products are also an invaluable quality product for various expeditions and passengers.

The high temperature and low humidity of the climatic conditions of our republic are very convenient for drying morello cherry and cherries in the sun. Sun-dried produce is rated much higher in quality than artificially-dried produce.

To dry fruits in the sun, it is necessary to prepare specially equipped drying areas in an open area. Drying stations will be arranged near the gardens. The level of the drying area depends on the type of fruit to be dried, the amount placed per square meter. For example, if 10 tons of products are received for drying every day and 10 kg per square meter are placed for drying, 10,000 square meters of drying space is required for this amount of products during the whole season. 8-10 kg of cherries can be placed per square meter of drying area.

In the drying areas, the parts of receiving the product for temporary storage and placing on the trays should be clearly marked. In addition to these, tables, containers for washing fruits, pots for immersing them in boiling water should be installed in the drying station.

For example, in order to dry 100 tons of cherries, the drying station should have the following on average: 0.6 hectares of drying area, 5-6 thousand pieces of wooden trays, 2 boilers with a capacity of 300-400 liters of water for soaking in an alkaline solution and other equipment



(5-6 tables, 2-3 belt conveyors, 200-250 kilograms of caustic soda).

Morello cherry varieties "Shponka chernaya", "Chest gubina", "Samarkand", "Podbelskaya", "Lotovaya", "Imperiya" are dried. Varieties with dark color, dense flesh, sour-sweet, 19-23% dry matter are suitable for drying.

For drying, ripe, unripe, unwormed fruits are cut together with the fruit band and packed into boxes that hold 16 kilograms of product. They are transported in a car or spring cart. Morello cherry stays on the drying floor for up to 12 hours. When sorting, raw, rotten and damaged ones are removed. Bandi is cut by machine or by hand. Then the fruit is washed in a car or in a bath with running water. Then it is immersed in a boiling solution of 0.5% of caustic soda for 3-5 seconds, rinsed in cold water, placed in a row on trays and placed on the drying floor.

After standing in the sun for a couple of days, it is placed on stacks in the shade. Drying takes 5-8 days. Another 8-10 days of storage is required to equalize the moisture. One ton of dry product is obtained from 3-4 tons of fruit. Its humidity should not exceed 19%.

Cherry varieties such as "Black Cherry", "Black Goshe", "Black Knight", "Bakhor" are easy to dry. A well-ripened fruit with a lot of dry matter, no worms, no decay and no mold is suitable for drying.

This process is repeated in the same way as morello cherry are dried. Drying takes 7-10 days. As a result, 19-22% product is obtained. The moisture content of this should not exceed 19%.

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