

IMPROVING TECHNOLOGIC PROCESS IN PRODUCING FLOUR FROM WHEAT GRAINS DEMAGED FROM TORTOISABLE TICK

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Annotation: *The issue of ensuring the quality of grain, its technological properties, has socio-economic significance, since bread and bakery products occupy a special place in the nutrition of the population of the Republic, as traditional, irreplaceable products of everyday demand, accessible to all segments of society, and the production of high-quality grain and flour from wheat is the basis for reliable provision of the population with bakery products.*

Key words: *grain waste, protein, fishing, poultry farming, protein and vitamin supplements, moisture, fee*

One of the most important tasks of specialists in the grain industry of the agro-industrial complex is an objective assessment and further rational use of grain. To do this, it is necessary to know the main factors that affect the technological properties of grain and make it possible to manage these properties. Grain, as a living biological system, is easily affected by unfavorable external factors, which leads to a decrease in quality and to a deterioration in its technological and consumer value. In the field conditions of grain farming, unfortunately, it is not always possible to prevent or at least weaken the harmful effects of such factors. Deteriorated grain quality complicates its storage and processing and, ultimately, affects the quality of finished products (flour, bread, pasta, etc.).

Tortoisable tick it considers the vermin of fields , you can come across with it in hot regions. These ticks damage wheat's grains sticking their proboscis (trunk) into corn during the milky period .

So, tick's saliva go through its proboscis to the wheat's grains . The saliva 15 formed from active ferments and the ferments damage whhest's quality (the quality of wheat) that is, the power of glubon is disappeared sharply. The flour whichis took from damagedwheat is under the poor quality to back a bread , the dough is flow down, the baked bread will be adhesive .

It is important to say that above mentioned idea is necessary to learn. It is learnt how to take the healthy flour from the damaged wheat . This process is improved . Under the investigations of damaged wheat grains from tortoisable ticks, we took these results :

The results are in 2 ways. The first is damaged wheat and the second is damaged wheat from tortoisable tick. (1 table)

We use a lot of methods to show damaged wheat from tortoisable tick

The quality index of wheat grains

1 table

N	Product	The amount of damaged wheat %	The amount of humidity %	The amount of humidity of gluten %	Quality of gluten	
					IDK	Gr
1	Control	--	11.5	25.5	100	II
2	Damaged wheat	10	11.5	22.5	120	III

In the first table you can see how to take the flour from the wheat in laboratory. The taken flour is analysed (2 table) and we made a dough the baked a bread. The first (control) dough was good and baked bread was excellent. But the second dough (damaged) was bad.

The quality of flour which taken from wheat grains.

2 table

N	Product	The amount of humidity %	The amount of %	Quality of	
				%	Gr
1	Control	14.5	30.0	95	II
2	The damaged wheat	14.5	27.5	120	III

For purpose of taking top-quality flour from the damaged wheat from tortoisable wheat, we have these researches:

The wheat which damaged from tortoisable tick cleaned and put into the special dish, wetted to 20-22%, heated during 60-120 minutes under 30 -70° degree. After the heating progress the wheat dried to 11-15% humidity, then cooled to 18-20%.

Cooled wheat is stewed for a 12-18 hour. Stewed wheat is heated under 55-70°C in special dish for a 2-12 minutes. After termic process the wheat washed in water 20 °C and stewed for 6-8 hour. When the wheat is heated under 52-55 °C the saliva of tortoisable tick is broken to pieces and the taken flour is in rised quality.

The wheat damaged from tortoisable tick is checked and after the termic process the technologic period was improved. The goods was analysed inn labs and we took useful conclusion and we made necessary ideas.

Conclusion: According to the conducted trial work in the production of bread from flour obtained from grain containing grains damaged by the turtle bug, it is advisable to use the sponge method of dough preparation for the quality of bread. Optimum technological parameters: sponge humidity 43.0-44.0% and dough 41.0-42.0%, semi-finished product temperatures: sponge 25-26 ° C and dough 24-25 ° C and reducing the duration of dough fermentation to 20 minutes has a positive effect on the quality of bread.

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