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Structure of Cereals and Cereals

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Abstract: the storage and proper use of the entire grown crop currently facing the national economy is one of the main tasks facing us.

Keywords: received, substantial consumption, substances, moderate.

Food products (bread, cereals, pasta, etc.) obtained from ear grains, necessary for human life are important consumer goods. In addition, grains of ear, legumes and oilseeds and seeds play a huge role in human life. Studies of food consumption in the world show that 50% of protein substances, 70% of carbohydrates and 15% of fatty substances are obtained from grains and seeds. Due to the seasonality of grain crops, they are grown all year round. There is a need for storage for various purposes. The centuries-old experience of the global scale shows that grain storage is a big and complicated matter. Despite the shortage of grain and leguminous products on earth, a significant part of them dies during storage and, as a result, does not meet the demand of individuals.

According to the FAO (World Food and Agriculture Organization) indicator, the decrease in the mass of grain products for various reasons is 10...15%, which are stored in the quality of products is insidiously reduced. The above figures are average, and in most countries these figures show a different form. For example, in most countries of the African continent, the region of Southeast Asia, grain waste is 30% or higher. A cool climate, sufficient technical base and a qualified engineer and in states with personnel, grain waste is 1....5%.

In Uzbekistan, millet is sown as a primary and secondary crop. Its importance is great when growing two grain crops per year. Especially the low rate of planting, precocity, the presence of a short-day plant further increases its cost. It can also be used to repair thinned grain fields. It yields high yields in the dry hot air of

Central Asia. It is characterized by drought resistance, heat resistance among grain crops. Resistant to diseases and pests. History. Millet began to be grown

4-5 thousand years before our era. The center of origin and formation is East and

Central Asia. Archaeological finds have proved that it has long been cultivated on the territory of present-day Uzbekistan and Kazakhstan.

Elimination of wastefulness in the storage of each grain and other products belonging to this group in our state there are tools that will allow you to do this. The use of advanced technology in the process of storage, production, these include the provision of qualified personnel, the use of necessary chemicals.

The course "technology of grain and grain storage" is not only technological disciplines, but also technical and economic disciplines; each is included in the offer. Its main purpose is the storage of grain and products from it (flour, cereals and omichta EM assistance to future specialists in increasing grain resources, which are one of the most important tasks of the national economy, consists of returns.

Enterprises receiving grain from collective and state farms-from one hundred ortik are grown on grain and leguminous crops of various ear, legume, moibop and forage plants. The seeds are woolly. These are indicators of product quality, manufacturability and capacity properties are considered in the

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courses of mineralogy and biochemistry. But large grain is the object of their storage to organize the storage of batches without fatalities, it is necessary to know the characteristics of how.

To the appearance of grain shipments arriving at warehouses (botanical family, type and grade, as well as quality indicators) however, their properties are close to each other as storage objects. This condition is practically the same technological actions for different batches of grain during storage and storage modes.

This is the botany of individual batches of grain in the cathode with common properties, signs, growing features associated with harvesting and transportation, special properties that are captured every autumn.

A batch of grain is called a grain mass that is homogeneous in appearance and quality indicators.

Grain is delivered to grain receiving enterprises in batches. But be careful when checking, we find that the batch of grain in the used shows a set of parts.

Even the main part of the grain mass is not always the same. The grain is different; it will have a size, fullness, mass of 1000 grains, density, humidity, etc.

Ultrasound is a specific formation of fruits and seeds of Bunaka plants and is a consequence of development.

Grain and granaries. In our country, grain, seeds and products processed from them are sold in state and collective farms, seed stations, elevators, grain receiving enterprises, distribution facilities for starch, beer and alcohol production, as well as bakeries, mills, cereal factories, omixta EM factories, as well as bakeries and pasta factories are stored at production plants.

The main type of grain mass together with grain is always made up of other mixtures: seeds of other plant species and pollutants plant seeds, organic and mineral dust, etc. Settles every time. The quantity and qualitative composition of these mixtures depend on the style of agricultural technology, organization and method of harvesting.

The main type of grain and all mixed groups in quantity stores microorganisms in ultrasound. 1 g of grain mass contains flour or hundreds of thousands, sometimes so far, a million copies of microorganisms can be found. So that, microorganisms are an unavoidable star of the grain mass, a component of which, as is known, under conditions they have a regular effect on the quality and quality of grain.

Heterogeneity of grains and mixtures in shape and grain size the space between massive bodies is the space between grains formed by voids brings.

The air filling the space between the grains regularly evaporates from the grain mass. With the composition, temperature and even pressure of ultrasound, affecting the components of harma the atmosphere may differ from the danger. So every time the air is between the grains we can say that this is a component of the grain mass.

Thus, the composition of the grain mass includes the following organizational parts:

- The main type of grain, differing from each other in size, completeness and condition (seed), and sometimes another type of plant grain (seed), kaisiki use, character and the main type, with an assessment, sleeps on the grain;
- microorganisms;
- air in the space between the grains;

In addition to these permanent components, there are pests in some grain batches and bed bugs are found every time. Their meeting in the grain mass is an impractical case this needs to be emphasized. A type of ultrasound in the grain mass by the nature of the detection of the above-mentioned components, which have the properties of storage, must be taken into account during.

The reasons leading to crop failures during the storage of grain and grain products causes of grain loss ignorance and a decrease in the quality of grain during storage lead to great destruction. And this death, in turn, encumbers the achievements of agricultural production aimed at increasing yields specializes in growing and harvesting. The grain storage process is the process of grain production. this fan, which is the last stage of grain release and storage facility, determines the properties of the grain heap, as well as affects the physical, chemical and biological factors affecting the condition of the grain.

Actual tasks for the storage of grain products. Grain in autumn, in the interests of the national economy and consumers, the following questions are put forward regarding the storage of the company's products.

1. Grain products without bran or mass storage with minimal loading.
2. Storage of grain products without deterioration of their quality.
3. Grain in storage product quality improvement.
4. Reducing the consumption of cocktails when storing cereals

Drying of grain mass during storage. For this purpose, grain receiving enterprises have various varieties and harvests, doncurriers are used. The harvest season of grain crops grown in our region is hot and dry due to the compliance with the period; the permissible moisture content of grain is about 8-9%. For this reason, in most cases, the need to use a dryer is every load.

Ventilation of grain mass during storage. Cereals and cereals to create a comfortable temperature storage regime the products will need ventilation. For this purpose, a system of transport mechanisms and grain cleaning machines are used, or special active ventilation equipment is used. Using natural or cooling equipment, cooled air can be used as a cooling agent.

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