
IN UZBEKISTAN FUNCTIONAL FLOUR PRODUCTION RELEASE TODAY'S OF THE DAY IMPORTANCE

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Abstract

Consumers health for more nutritious and surer and understandable to content have products are looking for Functional flours assortment this demand satisfies and work producers for new kind of assortments work decay the need increases. In this article, we explore the concept of Functional Flour, its benefits, applications and potential in the food industry.

Keywords: functional flour, barley, nutritional fiber, special flour

In recent years, the food industry has witnessed an increase in consumer demand for healthy and nutritious products. As people become more aware of their dietary choices, there is a growing interest in functional ingredients that provide additional health benefits. One such innovation is Functional flour. This new product differs from traditional flours because it contains important nutrients, fibers and other bioactive compounds that have a positive effect on human health. Functional flour is a special type of flour that undergoes a special grinding process that preserves and contains the natural components of the grain that have specific

health benefits. Unlike refined flours, which lose most of their nutrients during processing, Functional flour retains essential vitamins, minerals, and antioxidants from the original grain. This makes it a highly nutritious option that improves the nutritional value of a variety of foods [6].

In our country, special attention is paid to the production of food products that meet modern quality and safety requirements, the local production of food components, as well as the development of technologies for the production of functional and specialized products [1]. In particular, the decision of the President of the Republic of Uzbekistan "On measures to rapidly develop the food industry of the Republic and fully provide the population with quality food products" dated September 9, 2020 No. pq-4821 played an important role in improving the system. Uzbekistan has its own modern food industry. It includes more than 3200 enterprises. It is mainly based on the processing of local raw materials. More than 200 types of products are prepared in food industry enterprises [2]. Functional flour can be derived from a variety of grains, including wheat, rice, barley, and others. Each type of functional flour has its own nutritional properties: [6] Functional Barley Grain Flour : Rich in dietary fiber that aids digestion and helps maintain a healthy gut. Contains important vitamins and minerals such as vitamin B, iron and magnesium.

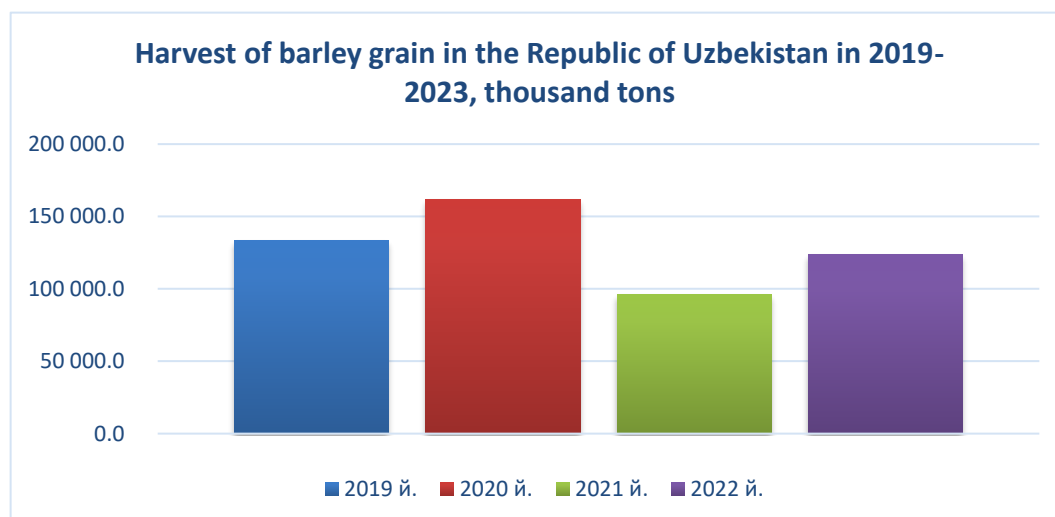
Other to them relatively lower glycemic index , this blood sugar level to manage help will give . That's it account received in case The production of flour and cereal products has a special place in the food industry. Barley ranks first among the most consumed grains in the world, after corn, wheat, and rice. It has a strong place in the diet and provides more than 70% of the population of many countries with the main food calories. [3]

During the past year, the area of barley cultivation in the world for 2019-2022 was 49.78 million hectares and the production volume was 153.91 million tons on average, and the leading 10 countries included: Russia (82.82 million tons), Australia (47.97 million tons), France (46.45 million tons), Germany (43.98 million tons), Canada (37.96 million tons), Spain (35 51 million tons), Ukraine (31.59 million tons), Great Britain (30.51 million tons), Turkey (30.15 million tons) and Argentina (16.71 million tons) [4]. In the graphs below, we can see the areas of barley planted in the territories of the Republic of Uzbekistan and how much was harvested [5].





Picture 1. Barley crop area



Picture 2. Barley grain harvest in 2019-2023 amount _

Statistical analyzes show that (pic. 1, 2)[2], barley in agriculture It can be seen that the cultivated area of grain crops increased steadily until 2021 in the period from 2019 to 2022 , and then decreased to 20 % by 2022-2023 due to the lack of accumulation of barley grain in the state resources .

The pictures presented above clearly demonstrate the need to improve the production of functional flour, which is considered important for the development of the food industry in our country today. The main trends in the production of functional flour are based on traditional and non-traditional raw materials.



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