

# TECHNOLOGICAL CHARACTERISTICS AND BIOCHEMICAL COMPOSITION OF APPLE FRUITS

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**Abstract** This article describes the results of research on the study of the technological characteristics and biochemical composition of apple varieties suitable for drying. Here, the main indicators of the apple varieties selected for the experiments were analyzed. As a result of the research, scientifically based conclusions were made.

**Keywords:** Apples, productivity, quality, varieties, acid, dry matter, sugar, moisture, degree of hardness, diameter

According to the method of conducting research:

t/p						
					7,3±0,6	78,2±3,5
					6,9±0,2	72±4
					7,4±0,5	73±3,5
					7,2±0,6	77±4,5
					7,6±0,3	78±3
					7,5±0,5	67±3,5
					7,7±0,2	79±2,5

						7,5±0,3	82±4,0
						7,4±0,2	70±4,5
						7,5±0,4	71±4,5

№		Моддалар					
	Farangiz						
	Jeromi						

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