

PROPER SELECTION AND STORAGE OF MELON

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Annotation: Dilmurod Abdullayev, a farmer from Fergana, gave the following advice on choosing the right melons:

- ✓ Melon should be selected according to the stem - it should be dry, but not too dry.
- ✓ The skin of the melon should not have any bruises or bruises, it should be firm.
- ✓ If the top of the melon is not smooth, it will not taste good. A melon with a slightly rougher surface will be sweeter inside.
- ✓ If spots or a dark part of the melon stand out, it is better to abandon such a melon, it may be nauseating and dangerous to health.

What should you pay attention to when choosing a melon? 5 tips from an expert.

Dilmurodjon Abdullayev says that it is not difficult to choose a ripe and tasty melon, the main thing is to know what to pay attention to when buying this fruit.

➤ Melon aroma

Ripe melon will have a unique aroma. Therefore, it is necessary to smell the melon while shopping. If there is damage from the outside, it is from that place that rotting begins. For this reason, I recommend buying an undamaged melon. The smell of grass is characteristic of unripe melons. If the melon looks great, but has no smell, it is not recommended to buy it.

➤ Melon Stem.

Determining ripeness and taste based on the stem is one of the main criteria for choosing a watermelon. But it is necessary to pay attention to these things in melons as well. It is necessary to buy cantaloupes that are completely dry, brown, with no signs of mold or rot. Damaged stems reduce the quality of this product. They are also more likely to be rude.

Melon size.

- It is better to take a melon of medium size. Among different types of melons, both the smallest and the largest are delicious. The average weight depends on the variety. It is necessary to buy the heavier of two melons of approximately the same size. This is an indicator of more juiciness, and also indicates that the melon is well ripe.

➤ "nose"

"Nose" is the place where the flower joins. In mature specimens, the "nose" is slightly softer than the rest of the melon, and when lightly pressed, the tip of the finger goes slightly inward. However, after pressing it, there should be no fingerprints. Its extreme softness is a reason not to buy.

➤ Melon voice

Sound is also a reliable indicator of the crop. When the melon is gently tapped, the sound produced should be slightly muffled. But the sound should come out clearly. Varieties plucked in the unripe state sound louder, almost like hissing. In overripe melons, the sound is almost the same.

➤ Melon peel

The bark of most varieties is very dense and elastic. Skins like these can be changed without much effort. After the pressure stops, the bark returns to its original state, leaving no traces on its surface. But if it is the opposite, the melon is overripe.

The color of the ripe melon skin should be almost the same on the entire surface. Also, the presence of a small circular spot, slightly lighter than the main color, is the norm. This means that the product has been in contact with the ground, so it has received less sunlight.

Green spots indicate that the melon is not ripe. The presence of dark yellow and brown spots is one of the main signs of rot.

Saving melons for the winter

If you want to eat melon in winter, then our advice will come in handy.

- the first method, freezing. cut the melon into pieces and freeze it, then put it in a single bag and put it in the freezer.
- the second method, jam. Of course, the beneficial properties of melon will be lost, but you can enjoy its delicious taste. Add 50 milliliters of water, the juice of 1 lemon and 700 grams of sugar and boil it.

Then cut the melon into small pieces and boil it, after boiling, turn off the gas and leave it for 10 hours. Repeat this process twice and seal in sterilized jars.

Summary.

When buying a melon fruit, first of all, it is necessary to pay special attention to its appearance, because if there are a lot of nets on the surface of the melon, that is, if there are a lot of bumps on the surface of the melon, then such a melon turns out to be so sweet that it bursts the tongue. Our goal in storing melons is to adequately satisfy people's demand for melons in winter and summer seasons.

References.

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