

STAGES OF PRODUCTION OF BREAD AND BAKERY PRODUCTS IN UZBEKISTAN

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The role of bread and confectionery in the human diet cannot be overestimated, because these products are an integral part of the nutrition of our fellow citizens. Certain types of bread have been placed in the category of social products, and it is forbidden to raise prices for them.

The production of bread and bakery products in Uzbekistan is dynamically developing due to several criteria:

the product is relevant and in demand in our market;

minimal risks when investing money;

the ability to manufacture a wide range of products according to various world or our own recipes.

Bread is made from flour of various cereal crops, but wheat and rye flour, as well as their mixture in certain proportions, is most widely used.

The production of bread and bakery products at each stage involves the implementation of various technological processes. Consider schematically each process using the example of a bakery.

The first step is to prepare the dough. To do this, sifted flour of one type or a mixture of several varieties is diluted with water, yeast, milk or sourdough, eggs, salt and sugar are added.[1-10]

The specific list of components and their quantity depends on the recipe. The resulting mass is kneaded until a homogeneous consistency. The primary dough is quite viscous and heavy.

In order to make real fresh bread from the ground grain, it must go through several stages (Figure 1.):

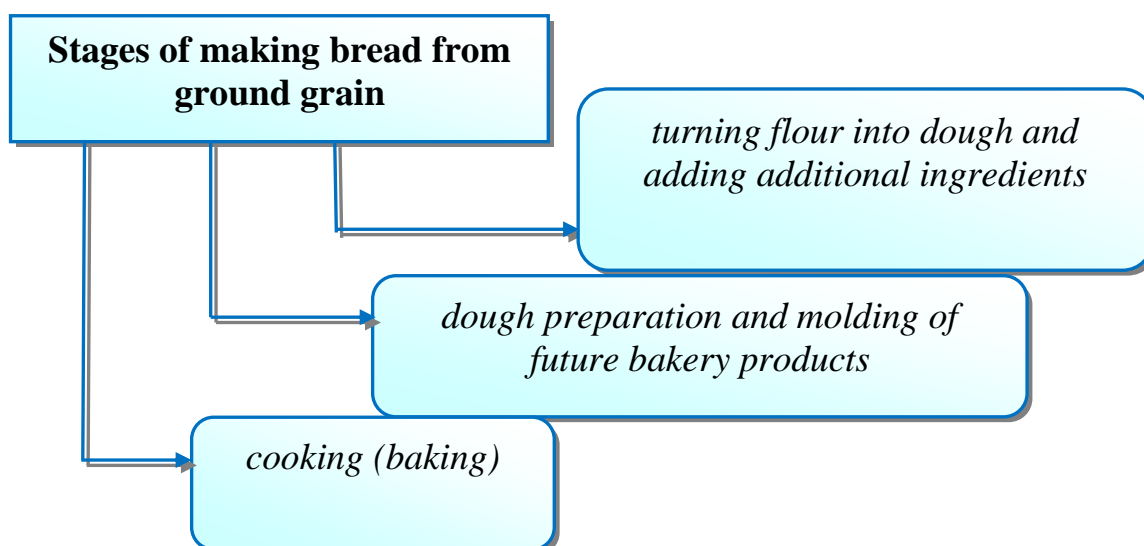


Figure 1. Stages of making fresh bread

At the next stage, the dough is placed in special chambers with a temperature of about 30-40 degrees and left for the required time. Then fermentation and maturation take place - the yeast breaks down sugar and forms a carbon dioxide environment, in which the dough begins to increase in volume and becomes friable.

The production of bakery products at the next stage consists in separating pieces of a certain weight from the total mass and placing them in a baking dish. Parallel prepared dough can be sprinkled with poppy seeds, cinnamon, vanilla and other additional ingredients. The molded mass is sent to the oven, where after a certain time the dough turns into fresh and fragrant pastries.

At present, equipment for the production of bread and bakery products in Uzbekistan includes:

containers for receiving and storing products;

dough mixing machines;

molding lines;

heat chambers for dough ripening;

special belt-type ovens (used in bakeries with a large volume of products);

packaging lines.

The quantitative composition of the equipment may vary depending on the type of production, the volume of products produced and the number of varieties of bread. All products made from such a dough are distinguished by shape and mass, they can be with or without fillings. The hardware-technological scheme for the production of puff bakery products varies depending on this. Semi-finished products have the form of interconnected layers.[11-20]

Dough production involves the use of a large amount of fat, which is added in two ways: directly into the dough, as layers. With the second method, which is most often used, a layered structure is formed.

Pressurized water vapor helps finished products rise. The melted fat acts as a barrier to steam advance.

During baking, puff yeast dough increases in volume due to yeast and fat layers. It is very important not to allow the yeast layers to break. The amount of fat is very important for the test. It is recommended to use special margarines that have elevated triglycerides.

Production and preparation of puff pastry products. For puff pastry, flour, sugar and powdered sugar, egg powder or eggs, special margarine, emulsifiers, improvers, salt, acid, additives and yeast are used. It all depends on the manufacturer's recipe.

In factories where margarine is made, it is immediately divided into layers. If such margarine is not available, use the usual one with the addition of flour.

Margarine is stirred until a homogeneous mass is obtained, and after that about 20% flour is added. This forms the layers necessary to create layering. After kneading margarine with the addition of flour, it is cooled by placing it in the freezer.

To prepare the dough without yeast, take chilled water, dissolve the ingredients according to the recipe. Flour is not poured all, but only 90%. All components are mixed for five minutes at low speed. After that, 4% margarine, which can be softened, is added and kneading is started at a lower speed for 15 minutes.

In order for the layers to form correctly, it is necessary to achieve the correct consistency. The result will be positive if you let the test lie down. Thus, breaks can be avoided. Increased elasticity for some products is not desirable. It can lead to shape distortion. It is the resting time that will help the dough to acquire the necessary consistency. So it will become more viscous. The finished dough is divided into forms and spread on the surface of the table, covered with cling film, and put in the freezer for half an hour. The yeast-free dough is left in the bowl. It should lie down more.

For lamination, it is necessary to carry out the rolling correctly. It is carried out on a special machine, and it must be multi-layered. Layering is achieved with margarine. Alternate rolling with cooling.[21-30]

Refrigeration is not required for resting yeast-free dough. Only after rolling out all the layers, can the products ready for baking be placed in the chamber for half an hour. Having taken them out, they are rolled out to the required thickness and proceed to molding. Yeast dough is subjected to cooling at all stages, not taking into account the first rolling. After rolling to the required thickness, the dough is molded. If all processes are done correctly, then you can see separate layers that will be clearly defined. The hardware-technological scheme for the production of puff pastry products depends on a manual or automated method.

Finished products are baked on sheets that are sprinkled with water or oiled. Cooling of products takes place in the workshops. After that, everything is packed into boxes. It is carried out using various materials, on which the shelf life depends. The use of certain containers for packaging may be associated with the hardware and technology equipment of the enterprise. [31-35]

Preservative substances that are safe for the product, do not affect its quality and taste characteristics, but prolong the shelf life, can be added to some types. Thus, the stages of production of bread and bakery products in Uzbekistan are peculiar.

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