

INFLUENCE OF EXHAUST GASES EMITTED FROM VEHICLES ON FOOD PRODUCTS**Momunova G.A.***The head of the department of Batkent National University***Isakov S.R.***is 2 nd course student in master's degree of Batkent National University***S.M.Madaminov***is the head of the department of "Normal Anatomy, Operative Surgery and Topographic Anatomy" of the Fergana Medical Institute of Public Health***Abstract**

The global food problem is one of humanity's oldest problems. Famine was one of the greatest hardships that befell people in ancient times, in the Middle Ages, and now. Famine manifests itself in 2 forms. In the first form, famine continues chronically, as a result of which people's health deteriorates, their skin dries up, and the possibility of contracting various diseases increases. This form of starvation is also called "starvation". In the second form, millions and tens of millions of people die at a certain time in a certain area due to drought or famine due to other reasons[1,2].

Key words

FAO, WHO, road transport, cadmium, Pb, arsenic, Southeast Asia, mercury, South Africa, free amino acid, keratin, inosine monophosphate, di- and triphosphopyridine nucleotides, carnosine and anserine.

INTRODUCTION

Human and nature have lived together since ancient times. Nature has given all its blessings to man. But the man crossed the border to his heart's content. Recently, the relationship between nature and man has become much worse. In the 19th century, great changes took place in the world, and in the 20th century, development developed very quickly[3,4,5]. As a result, the contract between man and nature was broken and various problems began to arise. If we count the most important of them:

- atmospheric air pollution;
- occurrence of various diseases in the human body;
- change in the composition of food products;
- food poisoning;
- soil pollution;
- water pollution;
- death of plants and animals;
- temperature rise etc.

According to the information of FAO (International Food Supply Organization), WHO (International Health Organization) and other organizations[6,7,8], the daily food norm of a person should not be less than 2400-2500 kcal. Some authors believe that this indicator should be equal to 2700-2800 kcal. At the same time, the mask indicator can change in relation to people's age, gender, work activity, profession, natural and social conditions. The state of "not enough food" begins to be felt when the above norm falls below 1800 kcal, and starvation is observed when this indicator is less than 1000 kcal.

According to the FAO, 35 percent of the world's population was undernourished, 15 percent received the required number of calories, but they did not consume enough protein. 20% of the population does not meet their protein needs, 30% are chronically undernourished or hungry[9,10,11]. Currently, the famine is 580-650 mln. covers a person. 1-1.3 billion and the person is not eating

enough. 13 million per year from starvation in developing mammals. from 18 mln. 300,000 people are dying, 3/4 of them are children. Currently, 200 million of the total population are condemned to starvation. to Africa, 370 mln. people to South and Southeast Asia, 70 mln. 30 million to South America. people belong to the Near and Middle East regions.

The above data cannot be solved even with very large amounts of food aid. For this, it is necessary to remove developing countries from economic backwardness, ensure their economic and social development, and show agriculture.

Permissible limit amounts of toxic elements in food products

Table 1

Products	Pb	Cd	As	Hg	Cu	Zn
Legumes	,5	,1	0, 2-0,3	0, -0,03	0,02	1 0
Sugar and candy	,0	,1	0, 5	0, -0,03	0,02	1 0
Milk and milk products	,1	,03	0, 05	0, 5	0,00	1
Vegetable oil and products made from it	,1	,05	0, 1	0, 0,05	0,05	1 -10
Fresh and frozen vegetables, berries and fruits	,04-0,5	,03	0, 2	0, 0,02	0,02	5 0,0
Vegetables, berries and products made from them, packed in a collective brass bowl	,0	,05	0, 2	0, 0,02	0,02	5 0,0
Fresh beef and poultry	,5	,05	0, 1	0, 0,03	0,03	5 0
Canned beef and poultry in a cast brass bowl	,0	,1	0, 1	0, 0,03	0,03	5 0
Fresh and frozen fish	,0	,2	0, 1, 0-5,0	0, 0,6	0,3-0	1 0
Canned fish in a cast brass bowl	,0	,2	0, 1, 0-5,0	0, 0,7	0,3-0	1 0
Drinks	,1-0,3	,01-0,03	0, 1-0,2	0, 5	0,00	1 ,0-10

Food products (especially dried ones) absorb moisture from the environment, that is, from moisture in the air. Dry and relatively dry products (dry milk, dry fruits, tea, coffee), products rich in

proteins, starches, fructose and invert sugar can absorb moisture, rich in fat and oil or have a lot of moisture. And the products do not absorb moisture. But it covers dust and other toxic gases in the air on its surface.

Meat products. Chemical composition of the main types of meat raw materials[12,13,14]. Processes related to the transformation of meat raw materials into finished products: selection of raw materials, its storage, processing and storage of finished products.

9/10 of meat raw materials are beef, mutton and pork. The meat of other animals is considered offensive to some regions.

The composition of meat raw materials depends on many factors, including the breed, age, sex, and conditions of care of the animal used for meat.

Proteins. Meat products are the main source of animal proteins. The amount of proteins in meat can be around 11-21%. Conditionally, the amount of protein in meat can be considered equal to 18%.

In practice, proteins of animal products consist of a mixture of fractions that are located in different places of living tissues, perform different functions and have different chemical composition[15].

The main fraction of muscle tissue is composed of myofibrils (10% of tissue or 56% of total proteins) located in fluid - sarcoplasm (6% of tissue or 33% of total proteins) Fibers make up connective tissue (2% of muscle tissue or 11% of the total proteins) are connected with tubules and membranes that form. Up to 3.5% of non-protein nitrogenous substances in muscle tissue[16,17,18] (keratin-0.55%, inosine monophosphate - 0.3%, di- and triphosphopyridine nucleotides -0.07%, free amino acids - 0.35%, carnosine and anserine - 0.3%).

Meat proteins have a balanced amino acid composition, there is no shortage of essential amino acids.

The quality of meat depends on the amount of connective tissue in it (up to 15%). The more they are, the lower the biological and nutritional value of the meat. A distinctive feature of connective tissue is the high content of oxyproline - 12.8%, the low content of cystine and the complete absence of non-exchangeable amino acids such as tryptophan[19,20,21]. Therefore, oxyproline is used as an indicator of the amount of connective tissue. "Tryptophan: oxyproline" ratio is an indicator of meat quality. This indicator is 4.7 for beef muscle tissue, 4.0 for lamb, and 5.5 for pork.

Some scientists use the coefficient of protein utilization to estimate the value of meat. AFC is the percentage ratio of absorbed protein to the standard amount. For example[22], AFC is equal to 90% for lean pork and veal, 75% for beef, and 70% for lamb. Other scientists use the efficiency coefficient of the protein. It determines the ratio of animal weight to 1 kg of consumed protein. OSK is equal to 5 for lean pork and 5 for beef and mutton.

Fats (lipids). Meat products are also an important source of animal fats.

The total amount of fat in meat can be from 1 to 50%. As the amount of lipids increases, the amount of protein and water decreases. Animal fats differ in their fatty acid composition, in particular their physical properties, digestibility, storage stability and other properties.

Beef and mutton contain large amounts of saturated fatty acids palmitic and stearic, as well as monounsaturated oleic acid. The content of polyunsaturated fatty acids - linoleic and linolenic is relatively small.

The amount of saturated, monounsaturated and polyunsaturated fatty acids in pork fat is 3:4:1, close to the optimal amount (3:6:1). That's why lard is full of value.

The amount of cholesterol in muscle tissue is 1.5 times less than in fat tissue. Eating lean meat is recommended to reduce dietary cholesterol.

Vitamins. Meat is a source of vitamins B1, B2, PP and especially B12. At the same time, the amount of vitamins A and C in meat is low.

Mineral substances. Meat contains important minerals in an easily digestible form. Phosphorus, iron, and zinc are important bioelements in meat. Iron substances in meat are digested three times better than in plants.

Carbohydrates. Meat is not high in carbohydrates. Glycogen - 0.1-1%, lactic acid 0.5-0.9%, glucose-6-phosphate 0.17%, glucose up to 0.01%.

Meat storage. The technology of processing raw meat provides several options for its use. 1) immediate processing after slaughter. High quality products are obtained. 2) chilled meat - storage at a temperature of 0...-10C for several days, for example, within 10-20 days; 3) frozen meat. In this case, meat should be stored at a temperature of -12...-25oC and below. Such meat can be stored for 5-18 months.

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