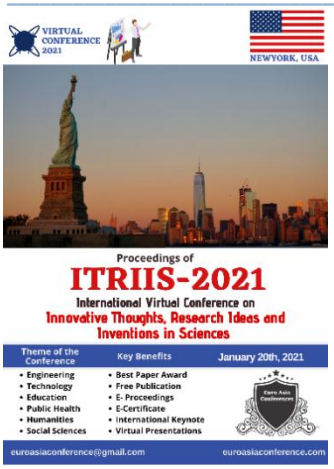

INNOVATIVE GRAIN RECEPTION TECHNOLOGIES CHANGE IN GRAIN QUALITY DURING STORAGE

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Annotation:

Basic and limited conditions, as well as the purchase price are taken into account when calculating the grain received by the state from farms. The main condition is the level of quality of grain supplied by farms, which depends on the purchase price.

Key words:

Grain, grain mass, vehicle, grain batch, conditions, basic conditions, acceptance

According to the Decree of the President of the Republic of Uzbekistan No. PP-2569 dated August 1, 2016 "On measures for the introduction and development of information and communication technologies in the real sector of the economy in 2016-2018", a unified interactive online reporting program has been introduced, electronic scales to a centralized system. On the basis of the project outlined in the decree, the Department of Information Technologies of Uzdonmahsulot JSC developed and implemented measures.

We can interpret this flow chart as follows:

according to the scheme, the crop is delivered to the grain collection points by trucks, and the car is delivered to the field, where laboratory samples are taken to determine the quality of the crop. After laboratory sampling, the vehicle is brought to a computerized electronic scale equipped with modern information technology.

Farmer managers provide the electronic scale operator with a delivery note with information about the farmer and can monitor the weight of the vehicle fed to the electronic scale using a board outside the scale. The electronic scale operator takes the weight of the agricultural machine's load into the electronic scale program and stores it in the database, and then enters the data into the invoice provided by the farmer's manager.

When the electronic scale operator starts the process of accepting the electronic scale into the program, new information is fed into the central company database. Administrators with specially protected access have the ability to view and control information entering the

database. This result is calculated from the physical weight of the grain taken. The grain yield is entered into the net weight section by the accountants of the grain receiving points before the closing date of the analysis report.

The head of the production and technical laboratory (ICHTL), together with the chief engineer and the head of the granary, draws up a plan for the reception, processing and placement of grain during the reception company.

Grain lots are formed according to the type and type of crops; grains belonging to the same culture are divided into subtypes and classes. When forming a batch of wheat grains, strong and valuable varieties are separated. All grain batches are formed according to the state of moisture and contamination. In this case, dry (W <14), semi-dry (W = 14.5-15%) grains are formed in a separate portion. Wet grain (W = 15.5-17%), wet grain (W = 17-22%) and very wet grain (W> 22%) are also separated. separated. At the same time, grain batches differ in contamination. It should be borne in mind that the amount of pure grain impurities is up to 1%, the average amount of pure grain impurities is 1-3%, the amount of grain contaminants is more than 3%. A batch of dry, semi-dry, clean and medium-clean grain is sent to storage without processing. The rest of the grain is cleaned, dried and sent to storage.

Upon receipt of a batch of goods, the head of the production and technical laboratory or the head of the laboratory selects the batch of grain, taking into account its purpose. The head of the production and technical laboratory complies with the conventional norms and technical conditions established for this batch of grain. After the grain batch is selected, the order is sent to the warehouse manager or elevator manager.

Basic and limited conditions, as well as the purchase price are taken into account when calculating the grain received by the state from farms. The main condition is the level of quality of grain supplied by farms, which depends on the purchase price.

The limited condition is the minimum grain quality allowed for sale to the state. If the grain quality is below the limit, then such grain consignments are not accepted. If the quality of the received grain corresponds to the basic parameters, the company pays the grain supplier at the purchase price per kg. If the qualitative indicators of moisture and contamination of the grain mass differ from the basic ones, then the amounts of natural additives and deductions are taken into account. When other quality indicators differ from the basic condition, the paid additional payments and deductions are taken into account.

This means that the reception of grain products received at grain receiving points on the basis of a single interactive online reporting program, which transmits data from electronic scales to a centralized system and laboratory analysis of grain quality in accordance with established standards, is a comprehensive basis for high-quality grain accumulation.

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