

ANALYSIS OF THE YOGURT PRODUCT CERTIFICATION PROCEDURE

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Abstract: The food industry is one of the promising and rapidly developing sectors. Manufacturers today need to launch a wide range of products and create new ones, taking into account the ever-increasing demands of consumers.

Keywords: food, milk, product, vitamin, indicator, yogurt, processing.

In the Republic of Uzbekistan, a total of 21,074 food production enterprises operating in January-February 2023 produced products worth 6,736.7 billion soums. The physical volume index of the sector compared to January-February 2022 was 106.4%.

According to the analysis, in recent years, especially in the food industry, there has been a steady development, and the domestic market is being filled mainly with domestically produced products. This can be clearly seen in the example of one of the most promising sectors of the industry - milk and milk processing.

Analyses and results. A lot of work is being done in our country to ensure the safety of dairy products.

For this purpose, a general regulation on the safety of milk and dairy products was adopted. In accordance with the Program for the development of technical regulations for 2014-2018, approved by the Resolution of the Cabinet of Ministers of the Republic of Uzbekistan No. 207 dated July 30, 2014, the general regulation "On the safety of milk and dairy products" was adopted by the Resolution of the Cabinet of Ministers of the Republic of Uzbekistan No. 474 dated July 7, 2017.

Yogurt UzDSt 3037-2015 Yogurt. Technical conditions are certified based on the requirements of the standard.

The UzDSt 3037-2015 standard applies to yogurt for direct consumption, produced from skim or normalized milk for fat and dry matter, heat-treated and fermented with bacterial starter, with or without the addition of various food flavoring products, flavors and food additives.

Yogurt is a fermented form of milk and is a popular product in many countries. In short, yogurt is a product produced by fermenting milk with the help of the bacteria *Lactobacillus bulgaricus* and *Streptococcus thermophilus*. Even people who are lactose intolerant can include yogurt in their diets.

Yogurt consumption is increasing worldwide. Taking this into account, manufacturers are expanding their product lines to meet market demand. Currently, the following types of yogurt are produced: being released:

- natural flavoring;
- flavored, no fruit added;
- one how much fillers with enriched , nuts , raisins and etc .;
- Swiss and French style (with fruit at the bottom) enriched;
- skimmed;
- high fiber content, containing cellulose;

➤ powerful .

Yogurts enriched with vitamins are recommended for children and adults who pay great attention to their health, i.e. athletes, dieters. Yogurts, mainly made from skim milk, enriched with vitamins A and D, are widely used in practice. Often, yogurts are supplemented with vitamins C and E. is also added.

Vitamins are added to milk before the coagulation process. Milk is fortified with vitamins enrichment with affects the culture of microorganisms in the fermentation process Also, the added vitamins affect the composition, color, and taste of yogurt . and does not affect the smell.

Vitaminization is the production of food products for children It is widely used in the production of baby food. It is unique. It is designed to meet the physiological needs of infants. is released, in many cases the only nutrient of important nutrients is is a source of. Thus, baby food is balanced for children It should incorporate food. The main ingredients include: in accordance with the requirements of children, in addition to proteins, carbohydrates and fats Achieving the goal only if vitamins and minerals are added It will be possible.

Baby food is rich in nutrients, including vitamins, for children. The product concept, production standard vitamin concentrates or individual, adapted to local conditions and based on customer requirements is applied.

Other types of vitamin supplements used for baby food has several advantages over supplements:

- Reduced risk of errors and consistent guarantee of finished product quality (physical, chemical and microbiological indicators) Uniform dosage of vitamins throughout the entire product mass distribution;
- easy quality control;
- of labor demand and vitamins in warehouses decrease in storage highly skilled in extracting individual vitamins such as cost savings due to staff reduction.

Expiration date for mandatory certification of milk and dairy products 1 For products with a shelf life of more than a month (long-term), it is carried out according to schemes 4, 5, 7. For products with a shelf life of less than 1 month, (short-term) products are carried out according to schemes 4, 5. Compliance by the manufacturer for raw milk is carried out on the basis of the declaration.

When issuing a certificate of conformity to a batch of milk and dairy products Veterinary certificate, act is issued by the state veterinary service. For baby food products, mandatory certification is carried out according to schemes 3, 4, 5.

Yogurt certification is carried out according to the program for the implementation of yogurt product certification tests (Table 1).

Table 1

On the implementation of yogurt product certification tests

TEST PROGRAM

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No.	Indicator name	Clauses of the standards	MX clauses on test methods
1	Marking	UzDSt 3037:2015	By identification
2	Mass fraction of protein	UzDSt 3037:2015 8.4 b	GOST 23327
3	Temperature determination	UzDSt 3037:2015 8.5 b	GOST 28498
4	Mass fraction of sucrose	UzDSt 3037:2015 8.6 b	GOST 3628
5	Phosphatase or peroxidase detection	UzDSt 3037:2015 8.7 b	GOST 3623
6	Mass fraction of fat	UzDSt 3037:2015 8.8 b	GOST 5867
7	Determining the titratable acidity of yogurt by the color of white milk	UzDSt 3037:2015 8. 10 p	GOST 3624
8	Dry matter content	UzDSt 3037:2015 8.12 b	GOST 3626
9	Identification of bacteria in the E. coli group	UzDSt 3037:2015 8. 13 p	GOST 9225
10	Identifying yeast and molds	UzDSt 3037:2015 8. 14 p	GOST 10444.12
11	Staphylococcus aureus	UzDSt 3037:2015 8. 15 p	GOST 30347
12	Salmonella	UzDSt 3037:2015 8. 15 p	GOST 30519
13	Identification of microorganisms	UzDSt 3037:2015 8. 1 6 b	GOST 10444.11
14	Identification of Lactobacillus delbrecki subsp. bulgarius and Streptococcus thermophilus microorganisms	UzDSt 3037:2015 8. 17 p	UzDSt 3037:2015 8. 17 p
15	Identification of Bifidobacteria (Bifidobacterium)	UzDSt 3037:2015 8. 1 8 b	UzDSt 3037:2015 8. 1 8 b
16	Pesticide detection	UzDSt 3037:2015 8. 1 9 b	GOST 23452
17	Identification of toxic elements	UzDSt 3037:2015 8.20 b	
	Lead		GOST 26 932
	Arsenic		GOST 26930
	Cadmium		GOST 26933
	Mercury		GOST 2 6927
	Copper		GOST 26931
	Zinc		GOST 26934

Test short indicators according to the decision of the certification body The remaining indicators according to the nomenclature are relevant to state services. can be carried out on the basis of documents approved by.

Testing of baby food products by the relevant state service is carried out by milk - compliance of raw materials with safety requirements, information provided by hydrometeorological and environmental monitoring services, farm Sanitary conditions and certification of the primary milk processing process information about the past, the containers and materials used, is carried out based on the safety requirements of the formulation components.

Mandatory certification on certified products When carried out with the addition of inspection control, milk and milk The performance of the products is documented by the applicant. is identified based on, i.e., the selected batch of samples is visually checked with.

Lack of necessary information for product identification In some cases, the product is based on the indicators given in regulatory documents. organoleptic, physicochemical and microbiological indicators, product-specific An additional test of the microflora is performed.

According to GOST 26809-86 - " Milk and dairy products " . Samples are selected and prepared for certification purposes. GOST 13928-84 — " Moloko i slivki zagotavlyaemye " and GOST 9225-84 — " Moloko i milk products " , — on the basis of " Metody microbiological analysis ". Samples are prepared and selected for testing.

Conditions and duration of inspection control by the certification body determined by. Before the sale of long-term stored milk and dairy products, product indicators are controlled according to the decision of the inspection and certification body for certified products.

Conclusion. Milk and dairy products play an important role in the human body. Today, several proposals and considerations are being made regarding the certification of milk and dairy products. Milk and dairy products are a type of perishable product that cannot be stored for a long time.

The research shows that the dairy product yogurt is distinguished from other products by its complexity and diversity in production technology, chemical composition. It is also necessary to consider the use of foreign experience in the implementation of certification work on the production of quality yogurt in our region.

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