

THE SIGNIFICANCE AND PLACE OF THE FIG FRUIT IN THE NATIONAL ECONOMY

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Orchid - ID: 0009-0004-3519-3807

Abstract: This in the article Figs are a fruit of historical importance as a food product, and many countries around the world have conducted extensive research on their cultivation, storage, and processing, and it has been confirmed that the chemical composition of figs allows the production of various food products. The high level of figs in terms of chemical composition and nutritional indicators has been studied, and scientifically based information on the methods of consumption by the population of our republic and the production of dried products from figs has been presented.

Keywords: Fig fruit, chemical composition, nutritional properties, processing, canning products, storage processes, drying, dried products.

Introduction. The fig is one of the oldest cultivated plants. It has been an important plant in all religions and human civilizations, and there is evidence that the fig has witnessed the development of many civilizations.

For example, the United States accounted for 23% of the fresh fig market in 2024. The Indian market is expected to grow at a CAGR of 6.5% from 2025 to 2032, driven by the country's growing yoga population and the widespread use of figs as a medicinal product.

Meanwhile, the forecast is 4.8% in the UK, due to the use of fresh figs in many breads and dairy products, salads and desserts . It is expected to grow by % .

Figs are consumed in various ways, such as fresh , preserved, dried, or processed in various ways . It is worth noting that although figs are not very high in calories, for example, one fig contains only 50 calories, they are richer in minerals and beneficial fibers than most fruits, nuts, or vegetables .

Historically, figs have been used as a substitute for sugar in many sweets and desserts, but nowadays they are added to a variety of cakes and desserts. Figs are rich in potassium, iron, fiber and calcium and are sometimes used as a laxative and diuretic.

Today, large-scale reforms are being implemented in all areas of our country . This is a clear proof of our Honorable President Sh.M. Mirziyoev We can also see in paragraph 3.30 of Decree No. PF-60 of the New Uzbekistan Development Strategy for the Further Development of the Republic of Uzbekistan for 2022-2026, dedicated to the rapid development of the national economy and ensuring high growth rates, the program "To increase the income of peasants and farmers by at least 2 times through intensive development of agriculture on a scientific basis, and to increase the annual growth rate of agriculture to at least 5%" [1].

Priority areas are being implemented to further enhance the effectiveness of ongoing reforms, create conditions for the comprehensive and rapid development of the state and society, modernize our country, and liberalize all sectors of industry. One of these is to further ensure the country's food security, fill the market with high-quality, safe, and affordable food products,

strengthen the purchasing power of the population, and also identify measures aimed at eliminating existing systemic problems in this area.

As is known, one of the main factors in ensuring food security is aimed at providing the population with food raw materials.

In order to implement the tasks set out in the Resolution of the President of the Republic of Uzbekistan No. PP-52 dated December 15, 2021 and other regulatory and legal documents on the integration of the processes of production, processing, storage, service provision and sale (export) of products in the fruit and vegetable sector, the development of cluster (cooperation) activities, ensuring food security and increasing export volumes, the development and scientific and practical substantiation of modern technologies for the cultivation, storage and processing of various varieties of figs, one of the fruit growing sectors, is an urgent issue.

Research materials and methods. Fig - The homeland of the fig tree is southwest Asia, in particular the ancient Mediterranean region. Known as the fig tree, it was domesticated in Arabia, then Egypt, Syria, and later in the countries of Central Asia.

To date, the Republic of Uzbekistan is one of the leading countries in the production of figs (Figure 1).

Страна	2012	2018	2022
 Турция	274,5	306,5	350
 Египет	171,1	189,3	188
 Алжир	110,1	109,2	112
 Марокко	102,7	128,4	110
 Иран	78,0	59,3	68
 Испания	23,3	47,8	44
 Сирия	41,2	35,3	40
 Узбекистан	2,4	21,0	30
 Афганистан	8,3	9,5	29
 Саудовская Аравия	0	0	28
 США	35,1	28,9	28
 Тунис	25,0	25,7	24
Итого	1,031,391	1,135,316	

Figure 1. List of leading fig growing countries

As can be seen from the given data, our Republic is among the top 10 countries in terms of fig cultivation. If the selection and research work on fig fruit is taken into account, the increase in yield from fig fruit is emphasized by experts.

Results and discussion. Today, figs are mainly consumed in our Republic as fresh figs or, in small quantities, as canned products with added sugar. However, it should be noted that various fig products are prepared and supplied to consumers on the world market.

One of such products is the drying of figs using various modern methods. In our republic, there has not been enough scientific research on the drying of figs using modern methods.

Conclusion. Based on the review of the literature and the conducted studies, it should be noted that figs are a fruit of historical importance as a food product, and many studies have been conducted in many countries of the world on its cultivation, storage and processing, and it has

been confirmed that, based on the chemical composition of figs, it is possible to produce various food products. At the same time, it was found that our republic is among the top 10 countries in the world in fig production, that there are various varieties of this fruit, that their chemical composition is high in terms of nutritional indicators, and that today the population of our republic consumes it mainly in various forms and in small quantities in the form of canned products, but that scientifically based studies on obtaining dried products from its fruits have not been conducted sufficiently. Therefore, we consider the development of processes and technologies for drying figs using various innovative methods to be an urgent issue.

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