

**INCONSTANCY OF THE SAVOY CABBAGE CLOVES
BIOCHEMICAL COMPOSITION DURING THE STORING PROCESS.**

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The results of research of biochemical composition of the Vertju 1 340 variety cabbage presented which are offered for growing in the Forest Steppe conditions and increasing of the production and the assortment of the vegetable cultures, improvements of their quality.

Savoy cabbage, variety, biochemical composition, storage.

Biochemical composition of cabbage depends on the type, weather conditions, cultivation technology and the storage period. The accumulation of sugars, vitamin C and protein decreases in wet years, with very frequent watering and soil high standards of nitrogen fertilizers. Decrease in temperature increases the sugar content.

On the formation and accumulation of vitamin C affects the vegetation period, solar radiation, air and soil temperature. Thus, the plant, except Vaeth in the world, contains more vitamin C compared with the plant, ro-sweat in dark conditions. The content of vitamins varies depending on the variety.

An important indicator of the quality of savoy cabbage heads is the content of bio-chemicals before and after storage.

On the basis of studying the biochemical composition of heads and various parts of growing varieties of medium-ling savoy cabbage Vertus in 1340 found that more dry matter accumulated during the technical maturity in the upper leaves of the head - 12.86% (11.16% for the whole head). In the INT-plug it noted its 10.60% in the stalks - lower (9.20%). At the end of storage in the upper leaves and petioles there was a slight SNI-of dry matter content - up to 10.24 and 9.45%, respectively. Petioles and inner head differ significantly increase the number of dry re-society after 4 months.

Most vitamin C before storage was ver-hnih leaves head - 95.76 mg / 100 g, and the inner fork - 82.40 mg / 100 g Almost half defined in petioles - 44.54 mg / 100 g (61.61 mg / 100 g in the entire head). After 4 months of storage, there was a dramatic reduction of its content in all particles in particular in the upper head.

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