



# The Peerian Journal

Open Access | Peer Reviewed

Volume 11, October, 2022.

Website: [www.peerianjournal.com](http://www.peerianjournal.com)

ISSN (E): 2788-0303

Email: [editor@peerianjournal.com](mailto:editor@peerianjournal.com)

## Bioecology of rubus species introduced to Uzbekistan.

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**Annotation:** This article contains an article entitled "Bioecology of rubus species introduced to Uzbekistan", in which the species and genera of raspberries are introduced.

**Key words:** Raspberry, type, category, variety, family, rubus.

The name raspberry is derived from its name raspise, "sweet rose-colored wine" (mid-15th century), from Anglo-Latin vinum raspeis, or from raspoie, meaning "thick", Germanic in origin.[1] The name may have been influenced by its appearance, as it is a rough-surfaced rasp or "rough berry" in English. It is widespread in the mountainous regions of Asia, as well as in the European part of the Crimea, the Caucasus and the CIS. It grows in well-drained soils, along rivers, in eroded ravines, in forests, and along streams. These branches dry out after 4-5 years, and they are constantly replaced by new branches that develop from dormant buds on the fast-growing rhizome. Raspberries can be vigorous and locally invasive. They spread using basal shoots (also called suckers), underground shoots that develop roots and individual plants. They can suck up new plants some distance from the main plant. Because of this, raspberries spread well and can take over gardens if left unchecked. Raspberries are often propagated by cuttings and take root quickly in moist soil conditions.

The leaves are complex, trifoliate, the flowers are white, juicy, and the seeds are dark inky black in color and covered with white dust. Its fruits are used in the preparation of juice, jam, sausages, and in winemaking. Monkeys multiply rapidly, mainly vegetatively, sometimes forming impenetrable thickets. For this reason, it can be used as a green wall in landscape gardening. Planting mulberry trees is very useful in strengthening the eroded ravines. In horticulture, the Anatolian monkey (Rubus anatolicus Focke.) has been widely planted recently due to its high yield and rapid growth.

Common raspberry (Rubus idaeus L). It consists of upright branches up to 1.0-1.5 meters in height. The leaves are complex, trifoliate, and the underside is of a flowing color. Blooms in late May to early June. Fruits ripen in July. The fruits are mostly red (sometimes yellow), juicy, sweet, rich in sugar, and have a unique aroma. Fruits are multi-seeded, used in the food industry as a valuable raw material for making jam, jam, marmalade, candies.

Raspberry has been cultivated on a large scale, many large-fruited varieties have been created and regionalized. Raspberries grow naturally in the forests of the European part of the CIS and Western and Eastern Siberia. Prefers fertile soil, the soil in which raspberry grows abundantly indicates an abundance of nitrogen. Raspberry is formed as a multi-bodied bush. One-year shoots develop from dormant buds in the rhizome and grow rapidly to a height of 1.0-1.5 meters at the



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end of the growing season and produce a crop in the second year. Usually the branches dry out after 4-5 years and are constantly replaced by new branches.

Raspberries are eaten fresh and frozen or used to make jam, jelly, marmalade, juices. Raspberry wines, liqueurs, liqueurs, liqueurs have a high taste. Raspberry fruit (lat. *Ffructus Rubi idaei*) is used as a medicinal raw material. The fruit is harvested without the pedicel and containers. After initial drying in dryers at a temperature of 50-60 ° C, spread the raw material in a thin layer on cloth or paper. In medicine, dried fruits are used as a diaphoretic, syrup - to improve the taste of mixtures. In folk medicine, fruits and leaves are used for colds, flu, antipyretic and antiperspirant. Honey plant. Since the raspberry flower tip is lowered, the nectar-producing bee can work as if under a natural canopy and even during a light warm rain. Bees get 70 kg of honey from nectar collected from 1 hectare of flowering forest raspberries, and 50 kg from 1 hectare of garden raspberries. Raspberry honey contains 41.34% levulose and 33.57% glucose, has a pleasant smell and taste. By collecting nectar, bees increase the yield of raspberries by 60-100%.

The leaves can serve as a substitute for tea. They are crushed by hand, the leaves are juiced and black It is eaten and then dried in the oven. It refers to solutions of sugar in water or their mixture with medicinal substances. They are mainly used to improve the unpleasant smell and taste of medicinal substances and also. It is also used as a medicinal substance. Usually, qiyams are made from sugar solution. Simple sugar substitute extracts. It is prepared by mixing with pickles or fruit juices and heating it if necessary. The finished porridge is filtered through thick material (cloth) or filter paper. Warmed stews are drained while hot. In some cases, ethyl alcohol is added as a preservative. Qiyams are evaluated according to their density, purity, and the amount of medicinal substances. Flavorings include: sugar, cherry and raspberry (raspberry). It especially improves the taste of medicines prepared for children and the elderly. reduces or eliminates the unpleasant effects of drugs on the body. But according to the principles of biopharmaceutics, their blind use is appropriate. According to biopharmaceutical education, flavoring of solutions with the help of spices has a negative effect on their therapeutic activity. For example, calcium chloride. tetracycline, amidopyrine. Sugar added to the taste of isoniazid solutions reduces their absorption rate and therapeutic activity. Therefore, changing the unpleasant taste and smell of drugs should be approached from the point of view of technology, physiology and biopharmaceutics. According to the use of qiyami, it is named after qiyami and medicines. Flavored kiyamas include: sugar, cherry and monkey (raspberry) kiyamas.

Qiyams are of great importance in medicine. It especially improves the taste of medicines prepared for children and the elderly. reduces or eliminates the unpleasant effects of drugs on the body. But according to the principles of biopharmaceutics, their blind use is appropriate. According to biopharmaceutical education, flavoring of solutions with the help of spices has a negative effect on their therapeutic activity. For example, calcium chloride. tetracycline, amidopyrine. Sugar added to the taste of isoniazid solutions reduces their absorption rate and therapeutic activity. Therefore, changing the unpleasant taste and smell of drugs should be approached from the point of view of technology, physiology and biopharmaceutics.



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