
BIOCHEMICAL PROPERTIES OF PLANTS

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Introduction

Sustainable food supply to the population, the demand of Litt farmers is reached in our country with fruit, melons, grapes, potatoes, livestock, poultry and meet fiber on account of products. our republic based on milltaqalarl's internal capabilities, they were increase iihub output, recycling, export, domestic according to a number of projects developed for the payment of boior works are being carried out.

Plants contain biogenic substances in different vegetative parts has the property of synthesizing and accumulating. These substances are human and animals are essential substances for the organism. In the case of 0 'strings, this is to complete the task, there is an active photosynthetic system, a variety of complex from simple inorganic (CO₂ and H₂O) compounds biogenic molecules are synthesized, and these compounds are used by humans and as plastic and energy substances by animals.

Accumulation of biogenic molecules in plants above the ground part (leaf, fruit, in seed and in the underground part (root) are synthesized in the cells of plants, the activity of which is will be in control of the control system.

The cell is the basic elementary structure unit of a living organism having formed a unified system, the basis of which is special consists of organelles. They perform certain tasks and it is inextricably linked with each other. Beyond The Binding of cells is controlled in a special way. Phytohormones in cells are involved in the management and they determine the specificity of cells.

In general, the cell m alum has shape and size, and is ordered make up the structure. Cellular movement programmed it will be in control by a complex control system. Specific growth and development of fruit and vegetable cells they have the property. Fruit-vegetable parenchyma tissue consists of ripe thin-walled cells, the main of which are the volume is occupied by the central vgikuola. Reserve in fruits and vegetables the tissues are given importance, they are from parenchyma cells consists in the synthesis of certain biogenic substances in them and can be collected. Parenchyma cell structure is simple the structures on their surface make the cellulose shell fiosil makes. Growth of fruit and vegetable tissues parenchyma provides at the expense of an increase in the number and mass of cells.

Ready-made in the tissues of plants (partially animals) the baby has a basic (alkaline) property and a strong physiological effect complex organic compounds with nitrogen are called alkaloids. Alkaloid Arabic - "alkali " - alkali and Greek" eydos" – similar it is composed of the words (sitnon) and is called an alkaline compound means. It has the fundamental property of alkaloids indicates that. In 1819, Meissner from the sabadilla plant the base property compound has been isolated and is the first alkaloid to contain it called.

Plants that contain alkaloids have long been used although it is possible, about 200 years ago, alkaloids were found in scientific work began in the field of study and verification. In 1792 French scientist Furcrua found alkaloids in the bark of the xin tree checked and separated them in tar. Bome in 1797, In 1804 Derozn and French pharmacist Segen Opie from his alkaloids, he isolated morphine with narcotin and called it "opium salt" called. In such a Bolsa, the first to

examine alkaloids the German pharmacy is Serturner. He graduated from Opie in 1806 crystallised, the alkaloid was isolated, and in 1811 the compound was given the morphine gave that.

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