



Design of Agricultural Products Processing Enterprises

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Abstract: This article is intended to prepare students for solving technological issues to improve the production schemes of the enterprise and the design processes of enterprises for the production and processing of agricultural products.

Keywords: agroindustry, technology, method, production.

INTRODUCTION

All food industry enterprises are divided according to three criteria:

- by purpose of products: enterprises for the manufacture of products for production purposes and enterprises for the manufacture of products for human consumption;
- by type of raw materials: enterprises that process agricultural products and enterprises that process other types of raw materials;
- by production volumes: small, medium, large.

Also, the sectoral structure of the food industry implies its division into the following categories:

1. include enterprises that work with imported raw materials. Their placement is focused on large transport hubs - railway, ports and others. The products they produce usually have a high transportability;
2. include plants and factories that are located closer to raw materials or to the final consumer.

MATERIALS AND METHODS

According to the stage of processing, enterprises of the food and processing industry are divided into:

- 1) Primary processing - engaged in industries (sugar beet, alcohol, meat and dairy);
- 2) Secondary processing (confectionery, pasta, etc.). According to the seasonality of industries, enterprises of the industry are divided into:
 - ✓ seasonal (sugar, fat-and-oil, alcohol, primary winemaking);
 - ✓ off-season (bakery, confectionery, etc.).

Currently in processing. industries, the following types of enterprises are distinguished [2]:

- factories, depending on the volume of household turnover, power and number of workers, divisions into large, medium and small;

- factories, depending on the capacity, the number of workers, subdivided from the number of contents of animals;
- Combines by type of production have deep processing and completely process all products (meat and poultry plants, dairy, etc.).

According to the degree of specialization and combination of production, there are [3]:

- 1) Spec. enterprise, which is processed.
- 2) Homogeneous products of a limited range;

RESULTS AND DISCUSSION

Processing production is characterized by the following features: conducting production in a limited space; dependence on the supply of raw materials; stationary nature of the equipment operation, the absence of pronounced seasonality.

When designing food industry enterprises, the main role is played by technological design, since the profitability of the enterprise and all further space-planning, design and engineering solutions depend on the effectiveness of technological solutions.

The following main factors influence the value of production capacity and the level of its use [4]:

- ✓ production technology - improvement of technological methods of processing raw materials;
- ✓ composition of equipment - quantitative and qualitative composition of equipment;
- ✓ dimensions of the production area - the amount of equipment that can be installed to perform production operations;
- ✓ quality of raw materials - the better the quality of raw materials, the higher the output of equipment;
- ✓ product range - the ratio of individual types of products to the total output;
- ✓ the level of organization of production and labor - this indicator increases the correct organization of the production flow, clear operational management of the main production processes;
- ✓ the mode of operation of the enterprise in time - the fund of working time.

The calculation of the production capacity of processing enterprises is carried out by calculating the daily and annual capacities. For the first, three indicators are distinguished: input and output (capacity, respectively, at the beginning and end of the planning period), average daily (the difference between the sum of input and average input power with the average output).

CONCLUSION

Calculations of available production capacities are the most important part of the justification of the industrial production plan. On their basis, production volumes are determined, reserves for production growth are identified, and production capacity balances are drawn up. Calculations of production capacities are also used to substantiate the economic feasibility of specializing production, cooperating enterprises, and the planned volume of capital investments.

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