

**МІНІСТЕРСТВО ОСВІТИ І НАУКИ УКРАЇНИ
НАЦІОНАЛЬНИЙ УНІВЕРСИТЕТ БІОРЕСУРСІВ І
ПРИРОДОКОРИСТУВАННЯ УКРАЇНИ
АГРОБІОЛОГІЧНИЙ ФАКУЛЬТЕТ
КАФЕДРА ТЕХНОЛОГІЇ ЗБЕРІГАННЯ, ПЕРЕРОБКИ ТА
СТАНДАРТИЗАЦІЇ ПРОДУКЦІЇ РОСЛИННИЦТВА
ІМ. ПРОФ. Б.В. ЛЕСИКА
ЯГІДНИЙ КЛАСТЕР «АГРОВЕСНА»**



**ТЕЗИ ДОПОВІДЕЙ
ВСЕУКРАЇНСЬКОЇ НАУКОВО – ПРАКТИЧНОЇ
ОНЛАЙН – КОНФЕРЕНЦІЇ**

**«ЯГІДНИЦТВО В УКРАЇНІ. УПРАВЛІННЯ ЯКІСТЮ ЯГІДНИХ
КУЛЬТУР ЗА ДОПОМОГОЮ ВПРОВАДЖЕННЯ НОВІТНІХ
ТЕХНОЛОГІЙ ВИРОЩУВАННЯ, ЗБИРАННЯ, ПІСЛЯЗБИРАЛЬНОЇ
ДОРІВКИ, ЗБЕРІГАННЯ ТА ПЕРЕРОБКИ»**

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CURRENT STATE AND PROSPECTS OF BLUEBERRY GROWING

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Chemical composition. The composition of bilberries includes sugars (up to 6%), citric, malic, lactic, succinic, oxalic, quinic acids (1-1,2%), glucoside glyconine and dye myrtilin, tannins and pectin, mineral salts, vitamins A, C, B₁, B₂, PP. Pectins provide high quality blueberry confectionery, and in fresh form promote the excretion of harmful radioactive compounds from the human body. Blueberries consist of 88% water, 7,9% sugar, 1,1% protein, 1,4% organic acids, 1,2% fiber and 0,3% tannins and pectins.

The value of bilberries. Food, honey, medicinal, coloring plant. Bilberries are eaten fresh, mashed with sugar, mixed with milk and cream. They are raw materials for various industries of the food and confectionery industries. Bilberries are used to make juices, fruit drinks, extracts, syrups, jams, compotes and marmalades. In fruit and berry winemaking, bilberries are used to make wine that has high taste and dietary properties, as well as liqueurs and tinctures. Bilberry juice is used to color fruit wines and as a food coloring.

Used as a gentle astringent and anti-inflammatory agent for subacute and chronic constipation, putrefactive fermentation in the intestine, especially in children, enterocolitis, cystitis, dyspepsia, diabetes. Eat both fresh and dried berries. Berries improve vision at dusk and at night, as well as in people who work for a long time under artificial lighting; they were introduced to the menu of astronauts. Due to the fact that bilberries contain a lot of iron, it is advisable to prescribe for anemia. Bilberry iron is better absorbed compared to drugs, because in the berries of the plant its companions are ascorbic acid and other beneficial compounds for the body.

The value of blueberries. The main useful power properties are:

1. Berries strengthen the immune system, have antiviral effects and protect against harmful bacteria.

2. Blueberries change bones and improve health due to the high content of calcium.

3. Increases the elasticity and strength of blood vessels, which is especially dependent on high cholesterol.

4. The presence of many antioxidants inhibits the development of cancer cells.

5. Fatty acids lower blood cholesterol.

6. Has antipyretic and anti-inflammatory properties.

7. Glucose, which is rich in berries, adversely affects the brain.

8. Helps lower blood pressure.

9. Positively affects the nervous system and increases stress levels due to magnesium in the composition.

10. Slowing down the aging and rejuvenation of people.

11. As clinical trials have shown, regular placement of logins reduces the risk of heart attack by 30-40 %.

Varieties. Bilberry varieties that are suitable for growing in Ukraine in 2021 are: Bluestar 701M, REKA, BB008, BB006, BB001.

Varieties of blueberries that are suitable for growing in Ukraine in 2021 are: CARGO, Fiolent, Mavka, Aurora, Liberty, Draper, Laska, BLUE RIBBON, CLOCKWORK, OVERTIME, ZF08070, TOP SHELF, LAST CALL.

Table

Production in the world

Country	Production (tons)	Production per person, kg	Area (ha)	Yield (t / ha)
USA	269,257	0,821	37 555	7,17
Canada	178,745	4,803	54,535	3,28
Mexico	29,067	0,233	2,946	9,86
Poland	14,721	0,383	5,039	2,92
Germany	10,710	0,129	2,714	3,95
France	9,352	0,139	2,483	3,77
Netherlands	7,919	0,459	775	10,22
Portugal	6,572	0,639	N / A	N / A
Spain	6,412	0,137	N / A	N / A
Australia	3,470	0,139	913	3,82
RF	3,292	0,022	667	4,94
New Zealand	3,166	0,646	646	4,90
Peru	3,079	0,099	1 204	2,56
Romania	2,057	0,105	306	6,71
Italy	1,683	0,028	174	9,69
Ukraine	1,260	0,03	400	3,15
Uzbekistan	701	0,021	99	0,71

In the area of blueberries of World increased from 20,920 ha in 1970 to 119,472 ha in 2019 growing at an average annual rate of 4.03%. The production of blueberries of World increased from 60,749 tonnes in 1970 to 823,328 tonnes in 2019 growing at an average annual rate of 6.10%. Blueberry yields in the world increased from 2904 kg / ha in 1970 to 6891 kg / ha in 2019, growing annually by 2.15%.

There is great enthusiasm for the European market and professionals see huge potential in blueberries when the demand throughout the region will match the higher consumption levels of the countries where blueberries are the most popular. However, the time that countries need to reach these levels is uncertain and the maximum potential can only be based on speculation.

Estimates vary, but according to the blueberry breeder Fall's Creek it could be close to 860 g per person by 2026. This calculates to a total need of between 500,000 and 600,000 tonnes of blueberries. Based on current growth it is safe to assume that Europe can absorb an additional supply of 80,000 up to 150,000 tonnes from abroad five years from now, which is double the current demand. Global production volumes and retail promotions will determine how much blueberries will finally be sold in the market.

In conclusion, Ukraine has great potential for growing blueberries, as it has the necessary soil and climatic conditions. Also, the needs of European countries in these berries are increasing and therefore open opportunities for export. It should be noted that recently blueberries are a modern product of functional nutrition.