Kodo millet: A boon to food industry and health

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Millet is one of the oldest foods known to humans and possibly the first cereal grain to be used for domestic purpose. India ranks 1st and 11th place in top global consumption and per-capita consumption of millets respectively. Millets are truly miracle grains grown on the most marginalized soils with less irrigation and are store houses of nutrients. Kodo millet (Paspalum scrobiculatum) belongs to the family Poaceae. Kodo millet has 38 percent of dietary fibre which is highest among cereals, the fat content ranging from 1.1 to 3.4 g which has higher poly unsaturated fatty acid (PUFA). The mineral content (4.9%) is also higher than rice and wheat. Kodo millet serves as a nutraceutical and functional food ingredient in health promotion and disease risk reduction. Studies indicated that consumption of 45 g of kodo millet flour in the form of kozhukattai, a South Indian snack reduced the body fat among obese children and incorporation of kodo millet at 30 and 50 percent level in recipes such as idli, chappathi, pongal, puttu, dosai, adai, idiapppam, poli, payasam soup, kozhukattai, laddoo, biscuit and cutlet were acceptable. Millets can blend very easily with common staple foods without any pronounced off- flavors. They have mighty potential to be included in traditional and novel foods. There is a need to provide millet based food products in the form of ready to use grains, convenience foods or mixes to meet the demands of the present day consumers.

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Location and development of cold storage infrastructure for potato through remote sensing and GIS based applications in Banaskantha district of Gujarat

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Potato is a major cash crop of Gujarat. The state ranks fifth in potato production in India with Banskantha district accounting for more than 50 percent of the state's total production. It is one of the main foods for majority of the population as it is cheap with high nutritional value. Nearly 80 percent of potato in Gujarat is grown in winter but its demand remains consistent throughout the year. Hence, priority needs to be given to develop post harvest infrastructure like cold storage, food processing, packaging etc., to ensure continuity in supply all round the year. Though, 90 percent of potato cold storages are located in potato growing regions, it is still far below the requirement. The present study was undertaken for potato in Banaskantha district to analyze the demand and supply situation, the effect of price and evolve an optimum plan to locate cold storages using satellite remote sensing (RS) data and Geographic Information System (GIS). Resources at -1 LISS-III and IRS 1C LISS-III (23 m resolution) images were taken for study purpose. The major factors accounting for potato price instability were weather, production, infrastructural factors such as service area and location of cold storages. Farmers faced huge losses due to inadequate storages facilities. The study revealed the need to increase the number of cold storages particularly over a larger area nearer to farms rather than to concentrate them in a particular town. It would help in generating revenue for both the government and private sectors as well as circumvent losses due to transportation.

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