

2nd International Conference on **Agricultural & Horticultural Sciences**

Radisson Blu Plaza Hotel, Hyderabad, India February 03-05, 2014

Effect of *Bt* cotton hybrids for different spacing under rainfed condition in black cotton soils of Adilabad district of Andhra Pradesh

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A field experiment was conducted in black cotton soils during *kharif* 2008-09 and 2009-10 seasons in Adilabad District of Andhra Pradesh at three different locations through farmers participatory mode to find out the response of BG-II cotton hybrids under two different spacings in rainfed conditions. These experiments were carried out by the District Agricultural Advisory and Transfer of Technology Center, Adilabad in collaboration with ATMA project functioning at Adilabad. Three cotton hybrids viz., Mallika BG-II, Rasi BG-II and Paras Brahma BG -II which are most popular among the farmers were sown under two different spacing's in different soils. The data revealed that, hybrids did not differ significantly in plant height, number of sympodial branches/plant, number of bolls/plant, boll weight and kapas yield in both the years of testing and also in both the soils. But, spacings had significantly influenced number of bolls/plant, boll weight and kapas yield. However, interaction effect was significant only for plant height. Closer spacing of 90x60 cm in BC soils (2300 and 2450 kg ha⁻¹) gave significantly higher kapas yield than wider spacing of 120x90 cm (1767 and 1983kg ha⁻¹) during both the years of investigation respectively. Thus it is concluded that *Bt* hybrids need to be planted with higher plant density to realize good yields.

Biography

Rajeshwar Malavath has completed his Ph.D. from Tamil Nadu Agricultural University, Department of Soil Science and Agricultural Chemistry, Agricultural College and Research Institute, Coimbatore. He has around 10 years of experience both as Mandal Agricultural Officer for about 2 years and in Research and Transfer of technology in Agricultural University for about 8 years. He has consistently good academic record and has Attended 5 training programs and presented paper at 10 national conference/ workshops. He was also awarded the best extension officer award by the Department of Agriculture and best scientist award during sankranti puraskaralu. He has published 15 research articles in reputed journals. In addition he has published 22 popular articles for the welfare of farming community. At present he is actively involved in teaching a P.G and U.G courses in agriculture besides getting actively involved in offering advisory services through soil health care laboratory.

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Manifestation of enriched Yoghurt

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Yoghurt is a coagulated milk product obtained from the lactic acid fermentation. The addition of the fruits and vegetables prior to the fermentation of the milk will enhance the taste, therapeutic and nutraceutical values of milk products. The relevance behind the enrichments is to ease the consumption of yoghurt, improve body health status by maintaining a favorable intestinal microbial profile, lowering cholesterol and blood pressure and at the same time provide an optimal intake of bioactive components often with beneficial antioxidants.

Antioxidant compounds in fruits as well as vegetables play an important role as a health protecting factor. Scientific evidence suggests that antioxidant trap free radicals thus averting cellular damage and reducing the chronic diseases including cancer and heart diseases. The study intended to evaluate the physicochemical property of yoghurt enriched with fruits and vegetables such as Tomato, Carrot and Capsicum. The enriched yoghurt was tested on parameters such as the Total Soluble Sugars (Carbohydrate Test), Total Proteins, Total Phenolics and Antioxidant Activity. The enriched yoghurt showed optimum results. Yoghurt has short shelf life and to overcome this, the enriched yoghurt was freeze dried. The powder obtained was reconstituted in water and was tested for the above mentioned properties. This was seen as an efficient way of not only maximizing shelf life but also retaining most of the physico-chemical properties. A sensory evaluation was conducted and there was a change observed in the overall taste, aroma, texture and appearance of the enriched yoghurt when compared to the plain yoghurt.

Biography

Vishal R is a student of R.V College of Engineering, Bangalore pursuing Bachelor of Engineering in the course of Biotechnology. Vishal is a final year student, his area of interest being Food technology and is working on project related to yoghurt products.

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