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5th International Conference
On

Advances in Agriculture, Environmental and Biosciences
for Sustainable Development
(AAEBSSD-2021)

Venue: By Virtual Mode (Zoom Video Conferencing App)

05-07 August, 2021

Organized by



Agro Environmental Development Society (AEDS),
Majhra Ghat, Rampur, U.P, India
(www.aedsi.org)



College of Horticulture and Forestry,
Central Agricultural University
Pasighat-Arunachal Pradesh
(www.chfcau.org.in)



National Bank for Agriculture and
Rural Development (NABARD)
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Centre for Agribusiness Incubation and
Entrepreneurship, Rajmata Vijayaraje Scindia Krishi
Vishwa Vidyalaya, Gwalior (Madhya Pradesh) India
(www.rvskvv.net)

Editors

Chhatarpal Singh
Sudhir Singh Bhadoria
Md. Nadeem Akhtar



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Similarly the biochemical test of fungus-

Red coloured ring is obtained when MR test is done in white colony of PDA and white and green colony of SDA. Which indicates the presence of *Aphanomyces invadans* fungus. Negative response is given when VP test is done. Yellow coloured ring is formed when Indole test is done. Which indicates the presence of *Aphanomyces invadans* fungus.

Conclusion:-

Basically the disease found in this was caused by bacteria fin rot, tail rot and EUS by fungus. Fin rot and tail rot disease which mostly occurs during rainy season. Their pathogen is *Aeromonas hydrophila*. Similarly EUS which is also known as red spot disease. Whose pathogen is *Aphanomyces invadans*. EUS disease was mostly occurs in winter season. Both these type of disease are very common and fatal.

Key words - *Anabas testudineus*, culture medium, biochemical test and identification, fungus, bacteria, microscopic observation.

Development Of Functional Kwath

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Abstract

Functional kwath is a traditional polyherbal ayurvedic formulated using plant parts (root, leaf steam) of Tulsi (*Osmium sanctum*), lemongrass (*Cymbopogon citrates*), Giloy (*Tinospora cordifolia*), Ashwagandha (*Withania somnifera*), multhi (*Glycyrrhiza glabra*), described to improve general health like Maintaining dental health, Treating mouth ulcer, Reducing stress levels, immunity boost and diabetes management. Five batches of kwath were prepared as per standard procedures. Organoleptic, physical, and physiochemical properties of the kwath were assessed. The quality of functional kwath was evaluated in term of various parameter like total solid content (TSS), pH, titratable acidity. Alkaloids, flavonoids, tannins, glycosides and tannin mainly found in the kwath. Based on the result obtained kwath have significant amount of water soluble extractive (17.4, 18.8, 14, 16.4, 12.4 % w/w respectively) and alcohol soluble extractive (32.2, 11.9, 30.1, 27, 19.2 % w/w respectively). The decreasing trend observed in pH and TSS and pH but change was not significant.

Keyword : kwath, physiochemical, alcohol soluble extractive.

Evaluation Of Released Cultivars For Blanchability And Sugar Content In Groundnut (*Arachis Hypogaea L.*)

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Abstract

Groundnut is considered as an important oilseed crop throughout the world and having a unique nutritional composition. Globally about 48 per cent of the groundnut is used for food purpose and 52 per cent for oil extraction whereas; in India it is 10, 15 and 75 per cent, respectively for food, seed and oil purposes. Blanchability is the capacity of a groundnut genotype to recover kernels with all the testa removed. It is a confectionery trait of economic importance in processed groundnut food products, which include peanut butter, salted groundnuts, candies, bakery products, groundnut flour and others. Sucrose is considered desirable from the organoleptic point of view. Sugars, especially reducing sugars and the free amino acids react during roasting to impart characteristic colour of roasted groundnut and also the nutty flavour. Genotypes with high blanchability and high sugar content will worth rewarding for the industries. Focusing on this objective at ICAR-DGR, Junagadh total 102 released Spanish groundnut varieties are evaluated for blanching and sugar content during Kharif, 2020 and summer 2021. Significant variation was observed for both traits among the varieties. Six varieties recorded >90% blanchability (VRI2, Tirupathi 3, Kadiri 6, TG 26, ICGS 1 and GJG 31) and seven varieties recorded >6% total soluble sugar content (SB XI, SB improved 1, TG 22, Girnar 3, TMV2, R 2001-2 and TMV 9). These varieties can be exploited in breeding programmes as donor parents along with large seed genotypes to develop good confectionery varieties with large seed size, high sugar and high blanching percentage.

Key words: Groundnut, Blanchability, Sugar, Confectionery

An Epidemiologic Study of Dental Disorders in Dogs

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Abstract

The epidemiology of canine periodontal diseases was determined in the study. The study involved 181 dogs older than 6 months who had their oral cavities examined and their feeding habits recorded. In dogs, 59.67% were reported to have periodontal diseases. Spitz had the highest percentage (75.61%), followed by German shepherd (64.49%), Mongrel (61.53%), Labrador (51.02%), and other nondescriptive breeds (33.9%). The health problems associated with dogs on non-vegetarian diets were less than those experienced by dogs on vegetarian diets. The most common cause of dental problems was vegetarianism (69.28%), followed by a combination of vegetarian and non-vegetarian diets (51.32%).