

RESEARCH PAPER

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Studies on morphological and nutritional characteristics of different parts (Leaf, flower and pods) of *Moringa oleifera* (Variety : Koimtoor-1)

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SUMMARY:

Moringa oleifera L. belongs to a family *Moringaceae* commonly referred to as “The Miracle Tree”, ‘drumstick tree’ or ‘horseradish tree’. This research study was aimed at investigating the morphological and nutritional characteristics of different parts of *Moringa oleifera*. Fresh sample of *Moringa* leaves, flowers and pods were collected, sorted, blanched and dried. Colour, length, width measurement of *Moringa* leaves and flowers while average weight and number of seeds per pod were analysed to determine morphological characteristics of *Moringa oleifera*. The per cent yield from different parts were also investigated. The per cent yield of blanched powders are comparatively lower than blanched samples. The blanched and dried plant samples were analysed separately for proximate composition using appropriate methods. The chemical composition of different parts of *Moringa* such as leaves, flower and pod for their moisture content, crude fat, crude protein, carbohydrates, crude fibre and ash were 5.4, 3.4, 28, 43, 10.2, 8.5 per cent (for leaves); 5.7, 1.6, 24.1, 53.6, 7.5, 5.9 per cent (for flowers); 5.2, 0.5, 17, 26, 34. 1 per cent (for pods) observed, respectively.

KEY WORDS : *Moringa oleifera* L., Morphological, Nutritional, Yield

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