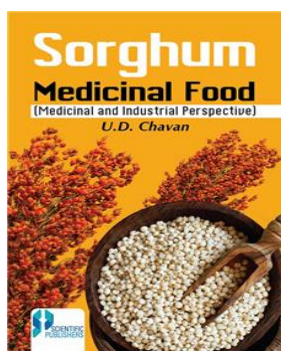


## Sorghum Medicinal Food (Medicinal and Industrial Perspective)

[U.D. Chavan](#)



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### Blurb

This book is mainly based on the latest research results and applications of sorghum food in human diet and gets good health benefits from it. Sorghum has several medical properties and cures several diseases as mentioned in the index. Sorghum grains can be converted in various indigenous food products and include in the daily human diet. Some of the specific sorghum components when added to foods, antioxidants control rancidity development, retard the formation of toxic oxidation products, maintain nutritional quality and extend the shelf-life of products. Sorghum diet is useful for curing cancer, diabetic disorder and so many other ailments also. In addition, sources of other beneficial components of sorghum are also discussed in detail. Sorghum is the only one cereal sustain under drought situation and gives definite yield under rain-fed condition. During current climate change situation sorghum is the best drought resistant crop for getting definite amount of grain yield.

Foreword by - J. K. Chavan, Ex-Head FST MPKV, Rahuri

### Foreword

**J. K. Chavan**

Ex-Head FST

MPKV, Rahuri

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Foreword

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