

**Student study project on
Study of medicinal and nutritional value of plant product in kitchen**



BY

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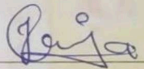
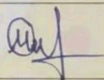
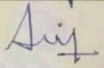
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DECLARATION

We hereby declare that the project work entitled with " **STYUD OF MEDICINAL AND NUTRITIONAL VALUES OF PLANTS PRODUCT IN KITCHEN.**" is a genuine work done by us under the supervision of **Dr. B. Sadasivaiah**, for the Department of Botany, Dr. BRR Government College, and it has not been under the submission to any other Institute/University either in part nor in full, for the award of any degree.

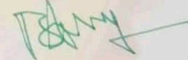
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CERTIFICATE

This is to certify that the project work entitled “**STYUD OF MEDICINAL AND NUTRTIONAL VALUES OF PLANTS PRODUCT IN KITCHEN**” is a bonafide work done by the students of III BZC (EM) **Miss JAVERIYA NAAZ, Miss. SHIFA NAZREEN, Miss MUBEEN FATIMA and Miss. ARSHIYA BEGUM** under my supervision for the award of Project Work in Botany, Department of Botany, Dr. BRR Government College, Jadcherla and the work hasn't been submitted to any other College/University either in part nor in full, for the award of any degree.



P. SRINIVASULU
Head, Dept. of Botany

BCA
Examiner

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...**JAVERIYA NAAZ, SHIFA NAZREEN ,MUBEEN FATIMA**

ARSHIYA BEGUM

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2	REVIEW OF LITARETIERE
3	STUDY AREA
4	METHODOLOGY
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6	CONCLUSIONS
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CHAPTER:1

INTRODUCTION:

Herbs are healthy but they have specific definitions in botany. Herbs store flavor component

in their leaves, whereas spices store theirs in seeds, bark, and root. A spice may be the bud (clove), bark (cinnamon), root (ginger), aromatic seed (cumin), and flower stigma (saffron) of a plant. In addition to making food taste good, culinary spices have been used as food preservatives and for their health-enhancing properties for centuries (Kaefer and Milner, 2011). Moreover, for people of the world, spices stimulate appetite and create visual appeals to food (Opara and Chohan, 2014).

The use of spices in culinary predates recorded history and is said to have been an integral part of local dishes in South Asia and the Middle East as far back as 2000 BCE (Tapsell et al., 2006). The legendary Christopher Columbus' explorations in 1492 were in search of herbs and spices (Kaefer and Milner, 2011). In Mesopotamia, the cradle of civilization where agriculture began, there is evidence that humans were using thyme for their health properties as early as 5000 BC and were growing garlic as early as 3000 BC (Singletary, 2016). Spices are often gathered from plants when they have stopped flowering.

Spices are functional foods, these are foods that can be demonstrated to have a beneficial effect on certain target functions in the body beyond basic nutritional requirements (Lobo et al., 2010).

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Herbs and vegetables

The constituents obtained by the human body from fruits and vegetables include water, carbohydrates, fats, proteins, fiber, minerals, organic acids, pigments, vitamins and antioxidants, among others. Fruits and vegetables, especially, are a good source of fiber, selected minerals, vitamins and antioxidants. Most fruits and vegetables are available almost year-round in a wide variety and they not only taste good, but they also have favorable attributes of texture, color, flavor and ease of use. They can be fresh, cooked, hot or cold, canned, pickled, frozen or dried.

Fruits and vegetables are consumed at all times, and due to their convenient size; they are an excellent between-meal snack. They are relatively low in calories and fat (avocado and olives being the exceptions), they have no cholesterol, they are rich in carbohydrates and fiber, they contain vitamin C and carotene, and some are a good source of vitamin B

consumption is associated with reduced risk of major diseases, and possibly delayed onset of age-related disorders, promoting good health. However, in many cases fruit and vegetable consumption is still below the dietary guideline goal of consuming 5–10 servings each day. The nutritional value of fruits and vegetables depends on their composition, which shows a wide range of variation depending on the species, cultivar and maturity stage. The composition of fruits and vegetables includes a great number of metabolites however, it could be predicted that no single commodity might be rich in all these constituents.

Dry fruits possess a lot of medicinal properties because of the ample amount of nutrients that are present in them. Though the dry fruits are really expensive and are regarded as delicacies but the health benefits that they possess makes them worth their price. This article consists of the health benefits that different dry fruits have and therefore the reasons to include dry fruits in our diet if we want to stay healthy and sound. However, we must put some restrictions on the amount of intake of dry fruits as excess of anything can be harmful. Dried fruit contains no fat, cholesterol, or sodium. It also helps to sweeten bland food without adding refined sugars. Small bits of dried fruit can be added to plain yogurt, oatmeal, or wholegrain breakfast cereal, making it more palatable to young children and others who would not be able to stomach such foods otherwise. Dried fruits are also a food of convenience. Because the fruit is much smaller when dehydrated, it can be taken in backpacks without adding a lot of extra weight. Dried fruit is perfect for long trips

Pulses have a special place this year because the United Nations (UN) General Assembly, at its 68th session, declared 2016 as the International Year of Pulses (IYP) (UN, 2013). However, despite the importance given to pulses by the UN General Assembly, I repeatedly hear the same question: “what are pulses?”. According to FAO (1994), pulses, a subgroup of legumes, are crop plant members of the Leguminosae family (commonly known as the pea family) that produce edible seeds, which are used for human and animal consumption. Only legumes harvested for dry grain are classified as pulses. Legume species used for oil extraction, (eg soybean (*Glycine max* (L) Merr) and groundnut (*Arachis hypogaea* L)), and sowing purposes (eg clover (different species belonging to the genus *Trifolium* L) and alfalfa (*Medicago sativa* L)) are not considered pulses. Likewise, legume species are not considered as pulses when they are used as vegetables (eg green peas (*Pisum sativum* L) and green beans (*Phaseolus vulgaris* L)). Thus, when common bean (*Phaseolus vulgaris* L) is harvested for dry grain, it is considered a pulse; but when the same species is harvested unripe (known as green beans), it is not treated as a pulse. A list of crops that are considered to be pulses (FAO, 1994) are presented in Table 1. Pulses are important food crops that can play a major role in addressing future global food security and environmental challenges, as well as contributing to healthy diet. Pulses are important food crops that can play a major role in addressing future global food security and environmental challenges, as well as contributing to healthy diets. In recognition of the contributions that pulses can make to human well-being and to the environment

1.2 NEED OF THE STUDY

The ingredients plays important role in the nutritional values and medicinal values. The make our health diet and maintain healthy..It is very essential to take proper food and correct amount..To maintain healthy diet.our health is largely depend on plant products which content nutritinal valves and medical purpose

The plant products improves the nutrient values in the consumption.

The plant products are very use full in medicinal purpose..

The plants products which we use in our kitchen are consinting different role and specific valves.

The nutritional valves depend upon the quantity consurption ..

1.3 OBJECTIVES OF THE STUDY

To study on the importance of the plant products in kitchen

To know whether they are betifited or harmful to the health.

To review the analysis[fruits,vegetables,pulses, spices and dry fruits] and understand the nutritional and medicinal vavles.

1.4 SCOPE OF THE STUDY

To study the cooking ingredients medicinal and nutritional vavles of kitchen .The scope of the study include fruits,vegetables,pulses,spices,and dry fruits analysis.

This study provides the insight to maintain the healthy diet items and bring attention of maintaining the good nutrient content.

1.5 RESEARCH METHODOLOGY

The healthy diet of the people depend upno the quality of item viz;size,shape,content of meidicinalvavles, nutritional valves like calories,carbohydrates, proteins,fats, vitamins,minerals....etc .In the process of consurption of need people themselves in various ways and different methods

SOURCES OF INFORMATION:

This study is done by our own and surve the 100 houses data collected

The study is aimed at **COOKING INGREDIENTS MEDICINAL AND NUTRITIONAL VALVES OF OF PLANTPRODUCT IN KITCHEN** the whole data is from surve;

CHAPTER 2

REVIEW OF LITERATURE:

Cooking ingredients:

Taking shape, or it would be argued, that the food industry is banking on having main accept.

Propose:

Some literature on cooking nutritional and medicinal, related skills in the current context has been examined; the propose is to identify gaps in understanding of how these skills are related to health and nutritional health and nutritional health inequality. Idea for future study and practices also are proposed.

Biological factor that influences food choice include the following:

- Biological determinates such as hunger, appetite and taste.
- Economic determinantes such as cost income and availability.
- Physical determinates such as access education, skill, cooking, and time rnsulture, family, peers, and meal patterns.
- Psyccollogical determinants such as mood, stress and guilt.
- Attitude beliefs and knowledge about food.

MEANINGS:

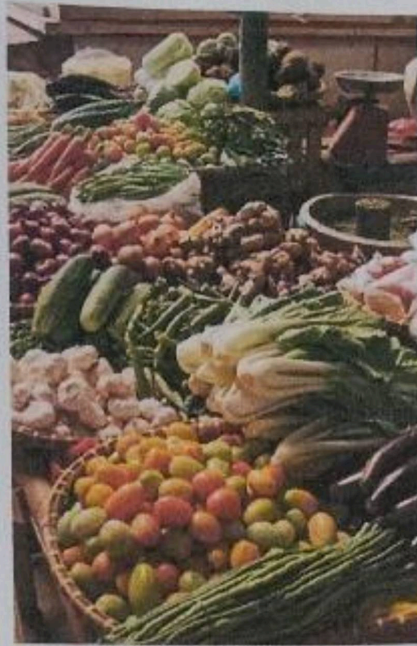
The plant product in kitchen are the products of kitchen in form of nutritionlvalvesand medicinal vavles. In other words vegetables and fruits plays an important role in our deit ..

They are classified into:

- ❖ Vegetables
- ❖ Fruits
- ❖ Pulses
- ❖ Spices
- ❖ Dry fruits

Vegetables:

Veggie and *Veg* redirect here. For the diet that abstains from animal products and consists mostly of plants, see *Veganism*. For a vegetarian diet, see *Vegetarianism*. For other uses of *"vegetable"*, see *Vegetable (disambiguation)*. For other uses of *"veggie"*, see *Veggie (disambiguation)*. For other uses of *"veg"*, see *VEG*.



Vegetables in a market in the Philippines

Vegetables are parts of plants that are consumed by humans or other animals as food. The original meaning is still commonly used and is applied to plants collectively to refer to all edible plant matter, including the **flowers**, **fruits**, **stems**, **leaves**, **roots**, and **seeds**. An alternative definition of the term is applied somewhat arbitrarily, often by culinary and cultural tradition. It may exclude foods derived from some plants that are **fruits**, **flowers**, **nuts**, and **cereal** grains, but include savoury fruits such as **tomatoes** and **courgettes**, **flowers** such as **broccoli**, and seeds such as **pulses**.

Originally, vegetables were collected from the wild by **hunter-gatherers** and entered cultivation in several parts of the world, probably during the period 10,000 BC to 7,000 BC, when a new **agricultural way of life** developed. At first, plants which grew locally would have been cultivated, but as time went on, trade brought exotic crops from elsewhere to add to domestic types. Nowadays, most vegetables are grown all over the world as climate permits, and crops may be cultivated in protected environments in less suitable locations. **China** is the largest producer of vegetables, and global trade in agricultural products allows consumers to purchase vegetables grown in faraway countries. The scale of production varies from **subsistence farmers** supplying the needs of their family for food, to **agribusinesses** with vast acreages of single-product crops. Depending on the type of vegetable concerned, harvesting the crop is followed by grading, storing, processing, and marketing.

Fruits:

Fruits are important sources of **dietary fibre**, vitamins (especially **vitamin C**), and **antioxidants**. Although fresh fruits are subject to spoilage, their shelf life can be extended by refrigeration or by the removal of oxygen from their storage or packaging containers. Fruits can be processed into juices, jams, and jellies and preserved by dehydration, canning, fermentation, and pickling. **Waxes**, such as those from bayberries (wax myrtles), and **vegetable ivory** from the hard fruits of a South American palm species (*Phytelephas macrocarpa*) are important fruit-derived products. Various

drugs come from fruits, such as morphine from the fruit of the opium poppy.

Classification of fruits		
major types	structure	
	one carpel	two or more carpels
dry dehiscent	follicle—at maturity, the carpel splits down one side, usually the ventral suture; milkweed, columbine, peony, larkspur, marsh marigold	capsule—from compound ovary, seeds shed in various ways—e.g., through holes (Papaver—poppies) or longitudinal slits (California poppy) or by means of a lid (pimpernel); flower axis participates in Iris; snapdragons, violets, lilies, and many plant families
	legume—dehiscence along both dorsal and ventral sutures, forming two valves; most members of the pea family	silique—from bicarpellate, compound, superior ovary; pericarp separates as two halves, leaving persistent central septum with seed or seeds attached; dollar plant, mustard, cabbage, rock cress, wall flower
dry indehiscent	peanut fruit—(nontypical legume)	silicle—a short silique; shepherd's purse, pepper grass
	lomentum—a legume fragmenting transversely into single-seeded "mericarps"; sensitive plant (Mimosa)	nut—like the achene (see below); derived from 2 or more carpels, pericarp hard or stony; hazelnut, acorn, chestnut, basswood
	achene—small single-seeded fruit, pericarp relatively thin; seed free in cavity except for its funicular attachment; buttercup, anemones, buckwheat, crowfoot, water plantain	schizocarp—collectively, the product of a compound ovary fragmenting at maturity into a number of one-seeded "mericarps"; maple, mallows, members of the mint family (Lamiaceae or Labiatae), geraniums, carrots, dills, fennels
	cypsela—achenelike, but from inferior compound ovary; members of the aster family (Asteraceae or Compositae), sunflowers	
	samara—a winged achene; elm, ash, tree-of-heaven, wafer ash	
	caryopsis—achenelike; from compound ovary; seed coat fused with pericarp; grass family (Poaceae or Graminae)	
fleshy (pericarp partly or wholly fleshy or fibrous)	drupe—mesocarp fleshy, endocarp hard and stony; usually single-seeded; plum, peach, almond, cherry, olive, coconut	
	berry—both mesocarp and endocarp fleshy; one-seeded: nutmeg, date; one carpel, several seeds: baneberry, may apple, barberry, Oregon grape; more carpels, several seeds: grape, tomato, potato, asparagus	
	pepo—berry with hard rind; squash, cucumber, pumpkin, watermelon	
	hesperidium—berry with leathery rind; orange, grapefruit, lemon	

Pulses: Pulse is the term for the dry, edible seeds of the legume family (plants with a pod).

Pulse comes from the Latin word *puls* meaning thick soup. Beans, peas, lentils, and chickpeas are all very nutritious. All pulses are very high sources of fibre, an excellent source of folate, an excellent source of iron if eaten with a source of vitamin C, high in complex carbohydrates, and low in fat. These nutritional attributes make a pulse an important part of any healthy diet and can help maintain a healthy weight. Pulses have additional benefits for people who have diabetes, have high blood cholesterol levels, tend to be constipated, have celiac disease or who are vegetarians.

By definition, **soybeans** are not a pulse because their seed is not dry (it contains high amounts of oil). While they are healthy, they are not as nutritious as edible beans, peas, lentils

and chickpeas. MSPG includes soybeans in their portfolio because they are a legume and agronomically, they grow like a pulse – they are able to fix their own nitrogen and their seeds grow in pods. Soybeans are primarily processed for their oil, which is used in salad dressings, margarine, vegetable oil and shortening. Soybeans are also a great source of protein and are used in various food products such as tofu, milk, cheese, flour and edamame. Soybean consumption has been associated with the prevention of a few major health conditions, including breast cancer, prostate cancer, cardiovascular disease, menopausal symptoms and osteoporosis.

When you're eating products made with pulses, you're making a choice that is good for the environment. Pulses take less energy to grow than other crops, producing fewer greenhouse gases. Pulse crops are also one of the most environmentally-friendly sources of protein, contributing to sustainable food production by protecting and improving soil and water resources.

Spices:

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Dry fruits:

Dried fruit is fruit that has had almost all of the water content removed through drying methods.

The fruit shrinks during this process, leaving a small, energy-dense dried fruit.

Raisins are the most common type, followed by dates, prunes, figs and apricots.

Other varieties of dried fruit are also available, sometimes in candied form (sugar coated). These include mangoes, pineapples, cranberries, bananas and apples.

Dried fruit can be preserved for much longer than fresh fruit and can be a handy snack, particularly on long trips where refrigeration is not available.

STUDY AREA:

(JADCHERLA)

Jadcherla is a census town in Mahabubnagar district of the Indian state of Telangana. It is located in Jadcherla mandal in Mahabubnagar revenue division.^[1] In 2011, it was upgraded from village to a census town, along with 11 other villages.^[1] It is a historical town and is known for its cultural heritage.^[4] Recently^[when?] Jadcherla has been made a Municipality.

Contents

- 1 Geography
- 2 Demographics
- 3 Government and politics
- 4 Economy
- 5 Culture
- 6 Transport
- 7 References

Geography[edit]

Jadcherla is located at 16.7738°N 78.1367°E﻿ / ﻿at an altitude of 14 m (46 ft). The town is spread over an area of 550 km² (210 sq mi).^[2] Jadcherla is located 86 km from Hyderabad 130 km from Kurnool and 21 km from Mahabubnagar.

Demographics[edit]

As of 2011 census, Jadcherla had a population of 17,958. The total population constitute, 9,083 males and 8,875 females —a sex ratio of 977 females per 1000 males. 2,251 children are in the age group of 0–6 years, of which 1,139 are boys and 1,112 are girls. The average literacy rate stands at 75.25% with 11,820 literates, significantly higher than the state average of 67.41%.^[1]

Government and politics[edit]

Jadcherla is a state Assembly/Vidhan Sabha constituency in the state of Telangana and is part of Mahabubnagar Lok Sabha/Parliamentary constituency. Jadcherla falls in Mahabubnagar district and South Telangana region of Telangana. It is categorised as a rural seat. **C. Laxma Reddy** is the present **MLA** of the constituency from **Telangana Rashtra Samithi**.^[3] It is also a part of Mahabubnagar Lok Sabha constituency which was won by **Manne Srinivas Reddy** of **Telangana Rashtra Samithi**.^{[6][7]}

Economy[edit]

Pharmaceutical industry of **Special Economic Zone** and Green Industrial Park are for providing local employment. Apart from this, there are other sectors like, tourism and real estate contributing to the economy.^{[4][8]}

Culture[edit]

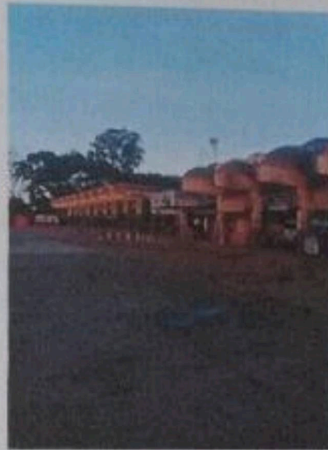
There exists some of the historical religious structures. The **Hindu** temples include, 12th century **Chennakeshava** temple, **Anjaneya** temple, **Maisamma** temple, **Parushaveri** temple and

Ranganayaka temple. The [Jain shrine](#) also exists by the name GollathaGudi. Other notable landmarks of the town are NachiketaTapovanam, Sitammajalu waterfall, Mayuri nursery etc.^[8]

Transport



TPTY - KCG Double Decker at Jadcherla



Jadcherla Bus Stand

The town connected to the major destinations through [national](#) and [state highways](#). [Asian highway 43](#) and [NH 167](#) passes through the town.^[9] The State Highway 18 connects it with [Nalgonda](#) and SH 21 with [Wanaparthy](#). [TSRTC](#) operates buses to various destinations from Jadcherla bus station.^{[10][11]} Jadcherla is as a railway station in [Hyderabad railway division](#) of [South Central Railway zone](#).^[12]

References[edit]

- ¹ ↑ Jump up to:^{*}^o^c^d "[District Census Handbook – Mahabubnagar](#)" (PDF). Census of India. p. 12,32. Retrieved 22 September 2015.
- ² ↑ Jump up to:^{*}^o "[Maps, Weather, and Airports for Jadcherla, India](#)". *fallingrain.com*.
- ³ ↑ "[District Level Mandal wise List of Villages in Andhra Pradesh](#)" (PDF). Chief Commissioner of Land Administration. National Informatics Centre. p. 10. Archived from *the original* (PDF) on 19 December 2014. Retrieved 23 January 2016.
- ⁴ ↑ Jump up to:^{*}^o^s "[Government Plans to Develop Jadcherla as Tourist Hub](#)". *The New Indian Express*. 26 October 2015. Retrieved 1 June 2016.
- ⁵ ↑ "[MLA](#)". *Telangana State Portal*. Retrieved 1 June 2016.
- ⁶ ↑ "[MP \(Lok Sabha\)](#)". *Government of AP*. Archived from *the original* on 21 November 2016. Retrieved 4 May 2015.
- ⁷ ↑ "[Delimitation of Parliamentary and Assembly Constituencies Order, 2008](#)" (PDF). Election Commission of India. p. 13,29. Retrieved 11 October 2014.
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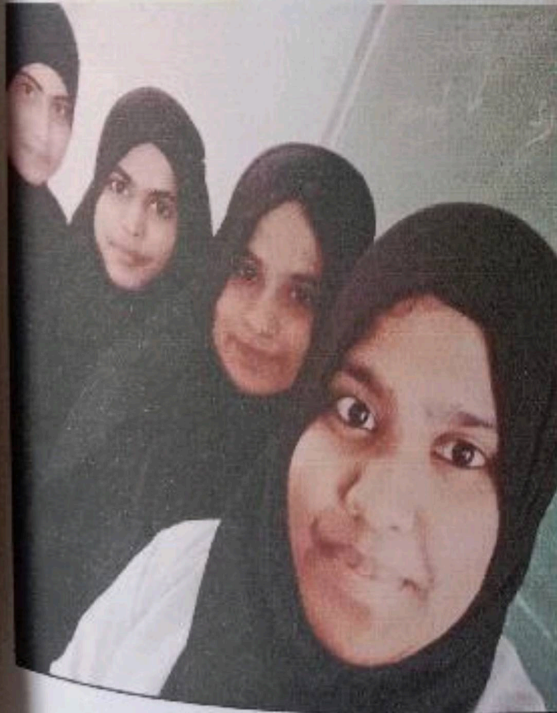
METHODOLOGY ;

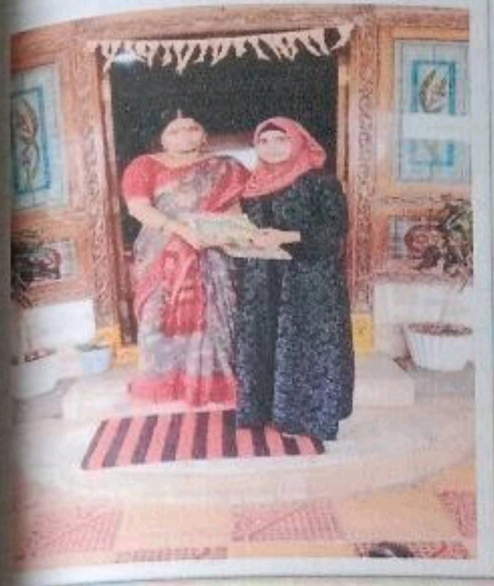
We have surved to 100 house of ourgroup

Each individual collected 25 houses .this process is done in 3 colony's there are; vijaynagar colony , fazalbanda colony , old bus stand colony. This formate is divided into vegetable, fruits, dry fruits ,pulses , spices .

After this we have written the scientific name, family name, common name , species , nutritional values and medicinal values of vegetables ,fruits ,dry fruits, pulses and species. All this had on the paper and separated the most common names and repeated names of vegetables, fruits , pulses , species and dry fruit .which are help in this method.

We have collected checked the identification of the all families and classified into middle class family and higher class family are identified on the base of consurption Of dry fruit and spices .





Latitude: 16.784932
Longitude: 78.142614
Elevation: 537.5437m
Accuracy: 3.1 m
From: 08/25/2022 14:09
Name: Kolabatal gajale



Badepalle, Telangana, India
Q42V4H73, Badepalle, Telangana 500801, India
Lat 16.781749°
Long 78.142604°
26/06/22 07:10 PM



Latitude: 16.784932
Longitude: 78.142614
Elevation: 537.5437m
Accuracy: 3.1 m
From: 08/25/2022 14:11
Name: Kolabatal gajale



Latitude: 16.784932
Longitude: 78.142614
Elevation: 537.5437m
Accuracy: 3.1 m
From: 08/25/2022 14:11
Name: Kolabatal gajale



Badepalle, Telangana, India
Q42V4H73, Badepalle, Telangana 500801, India
Lat 16.781749°
Long 78.142604°
26/06/22 07:26 PM

S.NO	Name of the owner	No. vegetables	Fruits	pulses	spices	dry fruits	Total
1	mohd abdul raheem	12	17	9	17	10	53
2	k.nandini	10	11	10	12	8	41
3	mohd numan	17	15	6	13	13	64
4	shaik altaf ali	13	6	5	8	10	42
5	mohamad abdul bari	35	22	9	16	12	94
6	m.ashiq	12	8	4	8	5	37
7	mohd asif	23	20	8	10	10	71
8	mubeen	14	14	6	15	12	61
9	mohd aqeel	11	13	4	7	6	41
10	zareena begum	32	11	8	14	9	74
11	siraj uddin	16	10	8	14	10	58
12	fathe mohd	11	5	5	7	5	33
13	wajeed ansari	10	9	5	5	9	38
14	aziz khan	26	15	9	13	12	75
15	mohd abdul rauf	15	16	8	15	11	65
16	mohd osman	17	11	7	13	16	54
17	shirisha	16	13	4	11	4	48
18	mohd kabir	12	11	10	10	10	53
19	ruhi fatima	13	8	8	11	8	48
20	b.srilatha	13	10	5	7	5	40
21	abdul arhan	14	9	8	9	11	51
22	jabbar ansari	7	7	4	6	5	29
23	sana	15	8	5	11	7	46
24	saba	13	8	4	10	5	40
25	saddam	13	5	3	7	2	30
26	simmu	14	12	8	10	4	48
27	raheem unnisa	13	4	8	7	6	38
28	parveen begum	13	9	4	4	4	33
29	husna	8	3	2	7	3	23
30	arshiya zeenat	11	7	5	10	2	35
31	tanvir begum	7	4	5	7	7	30
32	mehraj begum	12	7	5	10	9	43
33	amena begum	12	3	1	3	2	21
34	mahveen	11	8	7	7	6	39
35	zeba tabassum	5	3	5	3	3	19
36	waja begum	7	6	3	12	4	32
37	asma begum	10	5	1	4	5	25
38	shabana	7	3	4	9	7	30
39	samreen	12	11	7	8	11	49
40	sadiya	10	5	3	2	1	21
41	sana begum	10	6	3	6	3	28
42	fouza	10	6	3	6	7	40
43	fatima begum	12	9	6	6	3	26
44	mahveen begum	10	4	3	5	3	22
45	ayesha siddiq	6	6	2	5	3	22
46	najma begum	8	4	2	9	4	29
47	bushra tabassum	13	2	1	4	2	26
48	nousheen begum	11	4	5	10	2	26
49	ishrat	8	4	2	2	5	26
		10	5	4	2	5	

50	mohd riyaz	8	8	13	13	8	50
51	mohd irfan	9	7	11	7	5	39
52	munaf sahab	7	5	9	8	5	34
53	mohd muqtar	7	5	8	9	5	34
54	mohd iftaqar	7	5	10	8	5	35
55	mohd khaleel	7	5	9	9	5	35
56	mohd ahmed	7	6	9	9	5	36
57	mohd ayub	7	5	8	8	5	33
58	mohd nawaz	7	6	9	8	5	37
59	mohd siraj	8	6	9	8	6	37
60	mohd khaja baba	10	6	8	8	6	38
61	mohd asad	9	6	8	8	6	37
62	asad	9	6	9	8	6	38
63	mohd zaheer	9	6	9	9	5	38
64	mohd mustaq	7	6	9	9	6	37
65	mohd iliyaz	6	5	8	7	5	31
66	mohd fasi uddin	6	5	8	7	5	31
67	mohd nawaz	5	5	5	6	4	18
68	mohd sohaib	5	5	7	7	5	29
69	mohd samad	6	5	6	8	4	29
70	mohd osman	5	5	7	7	5	29
71	mohd anwar	6	6	6	6	5	29
72	mohd husain	6	5	8	8	5	32
73	mohd naveed	5	6	5	6	5	27
74	mohd hussani	5	5	7	7	5	29
75	mohd iqbal	5	6	8	8	4	31
76	m.a.rauf	9	11	7	9	9	45
77	m.venkatesh	9	6	5	7	6	32
78	b.srinat	7	8	6	7	7	35
79	j.naveena	9	8	6	8	7	38
80	j.nandini	11	7	5	8	7	38
81	j.amurtha	9	7	5	6	6	32
82	j.ramlu	8	7	8	9	7	39
83	s.shekar	11	11	7	10	8	35
84	j.shiva	9	7	6	7	6	35
85	j.sindhu	9	9	7	8	9	42
86	b.venkatesh	8	10	7	7	8	40
87	j.sunita	9	8	7	7	7	38
88	j.santosha	12	7	7	8	7	41
89	b.charita	10	9	6	7	7	39
90	j.sujatha	11	9	6	8	8	42
91	b.srikant	11	9	6	8	8	42
92	j.jaya	11	9	6	8	8	44
93	j.jyothi	10	9	8	8	9	44
94	k.sravani	11	9	7	9	10	35
95	ravi	10	11	10	11	10	52
96	srinu	12	10	7	11	10	50
97	k.shankar	11	11	9	6	9	46
98	p.roja	8	5	3	4	5	24
99	zoya 7	7	3	3	4	3	20
100		5	5	4	3	3	20

TABLE: 2

S.No	Name of Plant	Family	Type	part
	Mustard	Brassicaceae	vegetable	seed
1	Fennel	Apiaceae	vegetable	shoot/ leaves/seed
2	Cumin	umbellifers	fruit	seed/Dissected leaves
3	Apium graveaolens	APIaceae	vegetable	stalk
4	Piper nigrum	Piperaceae	fruit	corn (fruit)
5	Cubeb	piperaceae	fruit	fruit
6	Cloves	Myrtaceae	vegetable	flower bud
7	Corinder satium	umbellifers	herb	leaves
8	Elettaria Cardamomum	zingiberaceae	dried fruit	seed
9	Javrus nobilis	lauraceae	herb	leaves
10	Myristica fragrans	myristiceae	fruit	inner seed
11	Capscium annum	solanaceae	fruit	fruit
12	zingiber officinale	zingiberaceae	vegetable	Rhizome root
13	Cinnamomum verum	lauraceae	berry fruit	dried inner bark
14	Illicium verum	schisandraceae	fruit	seed pod
15	Trigenella foenum	legumes	vegetable	seeds/leaves
16	Curcuma longa	zingiberaceae	root vegetable	Rhizome root
17	Celery	umbellifers	vegetable	stalk
18	Amomum subulatum	zingiberaceae	dried fruit	seeds
19	ROSA	Rosaceae	fruit	petals
20	Origanum vulgare	mints	vegetable	dried leaves/flowering tops
21	Salvia rosmarinus	lamiaceae	herb	leaves
22	Linum usitatissimum	flax family	flowering plant	branch tips
23	pink salt			
24	Ficus carica	mulberry	fruit	stalk
25	Cashew nut	cashew	fruit	stem or pedicesl
26	Pista	pistacia	fruit	drupe
27	walnut	Juglandaceae	fruit	branches
28	Apricot	rose family	fruit	branches
29	Peanut	peanut family	legume	root
30	Raisins	Rhamnaceae	fruit	branches
31	Sunflower seeds	Daisy	seed	flower bud
32	Date palm,	palms	stone fruit	branches
33	Coconut	palms	fruit	branches
34	Sesame seeds	pedaliaceae	seed	stem
35	Dry fruits	Aracaceae	fruit	branches
36	Chironji	Anacardiaceae	dried fruit	branches
37	Betel nut	Aracaceae	nut	nodes
38	Dry coconut	palms	nut	nodes

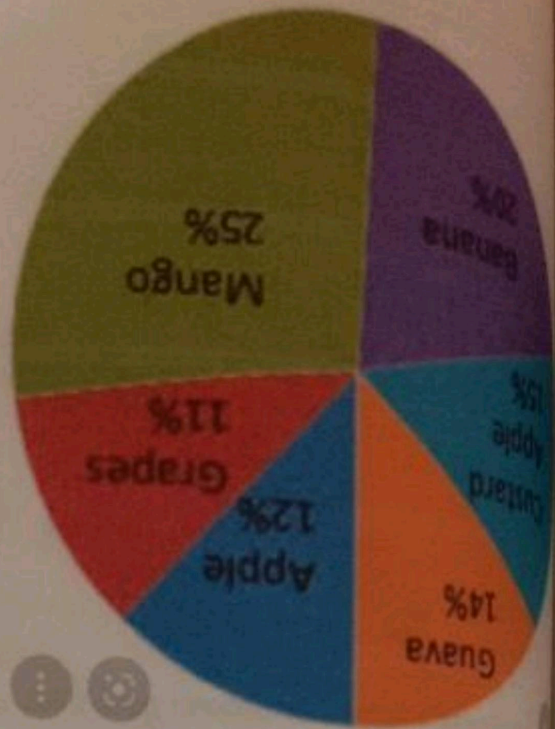
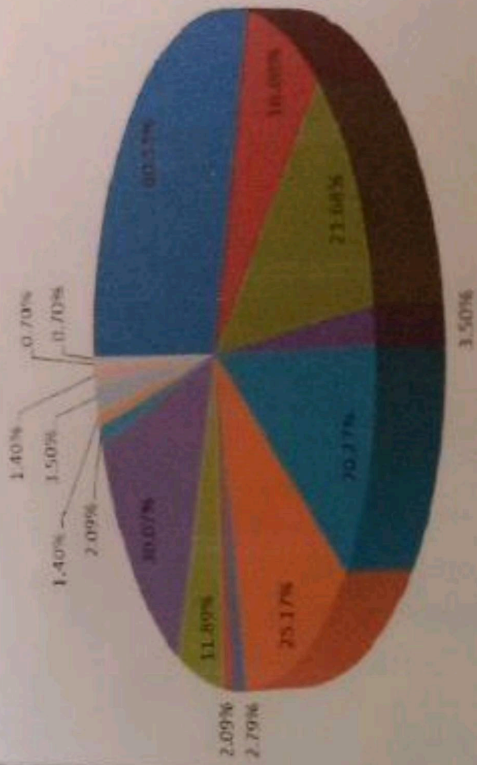
40	Saffron	iredaceae	spice	flower
41	water melon seed	cucurbitaceae	fruit	nodes
42	fox nut	nymphaeaceae	seed	fruit
43	Brazil nuts	lecythidaceae	fruit	nodes
44	Hazel nut	betulaceae	nut	branches
45	Split pegion peas	fabaceae	pulses	nodes
46	yellow split peas	fabaceae	pulses	nodes
47	Ground nut oil	fabaceae	vegetable	root
48	Urad dal	fabaceae	pulses	nodes
49	Green gram	legumes	Grain	nodes
50	Black malpe beans	fabaceae	vegetable	nodes
51	split black lentils	fabaceae	pulses	nodes
52	Horse gram	fabaceae	pulses	branches
53	Nigella sativa	ranunculacea	seed	flower
54	Tukmaria	lamiaceae	seed	flower
55	Brown chick pea	fabaceae	fruit	nodes
56	Matar dal	fabaceae	fruit	branches
57	Soya dal	fabaceae	vegetable	nodes
58	Lima beans	fabaceae	fruit	branches
59	Rajma	fabaceae	pulses	branches
60	Faba beans	fabaceae	beans	nodes
61	Cow peas	fabaceae	fruit	nodes
62	Bombara beans	fabaceae	crop	root
63	Kabuli chana	fabaceae	pulses	branches
64	Mango	Anacardiaceae	stone fruit	nodes
65	Apple	Rosaceae	fruit	nodes
66	Banana	zingiberaceae	fruit	inner stem
67	Chiku	sapotaceae	fruit	nodes
68	Pomegranate	punicaceae	fruit	nodes
69	Pineapple	Bromeliceae	fruit	leaves
70	Orange	rutaceae	fruit	nodes
71	musky melon	cucurbitaceae	fruit	branches
72	Guava	Myrtaceae	fruit	nodes
73	stawberry	Rosaceae	fruit	branches
74	papaya	caricaceae	fruit	nodes
75	Custard apple	annanoceae	fruit	nodes
76	Kiwi	Actinidiaceae	fruit	nodes
77	Jammun	Myrtaceae	fruit	nodes
78	Peach	rosaceae	fruit	nodes
79	water melon seed	cucurbitaceae	fruit	nodes
80	dragon fruit	cactaceae	fruit	nodes
81	Grapes	Grapevines	fruit	branches
82	Jackfruit	mulberry	fruit	nodes
83	Fig	mulberry	fruit	nodes

84	Malta	Rutaceae	fruit	branches
85	Cherry	Rosaceae	fruit	nodes
86	Tomato	solanaceae	vegetable	branches
87	Potato	solanaceae	vegetable	root
88	Brinjal	solanaceae	vegetable	nodes
89	Drum stick	moringaceae	vegetable	nodes
90	Capsicum	solanaceae	fruit	nodes
91	Beans	fabaceae	vegetable	nodes
92	SPINACH	amarantheceae	vegetable	leaves
93	Corinder satium	apiaceae	vegetable	leaves
94	Cabbage	Cruciferae	vegetable	leaves stalk
95	Lady Finger	okra	vegetable	nodes
96	Bottle gourd	Calablash	vegetable	branches
97	knol knolo	Brassicaea	vegetable	stem
98	Mint	mints	vegetable	leaves
99	Green chilli	Capcicum annum	vegetable	nodes
100	Peas	pisum sativm	vegetable	nodes
101	Cumcumber	cucurbitaceae	vegetable	root
102	Beetroot	amranthaceae	vegetable	tap root
103	Asparagus	asparagus	vegetable	stem
104	mushroom	Agaricaceae	vegetable	stem
105	Radish	Raphanaceae	vegetable	tap root
106	Snake gourd	cucurbitaceae	vegetable	leaves/ shoot
107	Colacasia root	Araceae	vegetable	tropical root
108	Ivy gourd/Parwal	cucurbitaceae	vegetable	leaves/ shoot
109	Lemon	rutaceae	vegetable	branches
110	RED Chilli	solanaceae	fruit	nodes
111	Garlic	amaryllidaceae	vegetable	bulb
112	ONINE	amaryllidaceae	vegetable	bulb
113	Ridge gourd	cucurbitaceae	vegetable	stem
114	cauliflower	brassicaea	vegetable	flowering stalk
115	Carrot	apiaceae	vegetable	root
116	Bitter gourd	cucurbitaceae	vegetable	root/stem
117	French beans	fabaceae	vegetable	nodes
118	Bracoli	Brassicaea	vegetable	open flower
119	cluster beans	fabaceae	vegetable	nodes
120	Lima beans	fabaceae	friut	nodes
121	tamarind	fabaceae	fruit	nodes

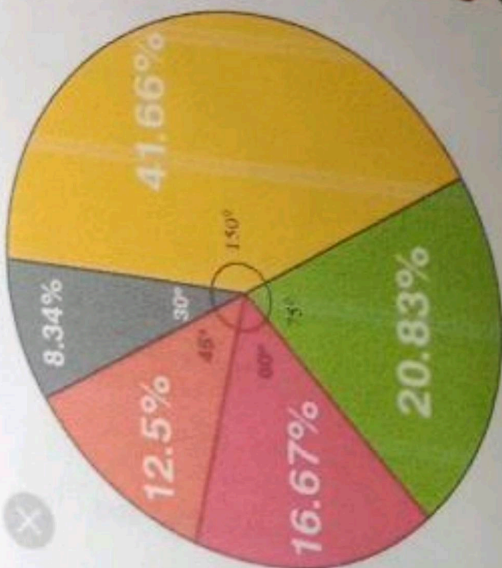
S.NO	NAME OF PART	number
	seed	5
1	shoot	2
2	leaves	7
3	stalk	3
4	rhizome	1
5	Nodes	47
6	Branches	17
7	ROOT	9
8	Stem	9
9	Flower	4
10	Fruit	6
11	Drupe	1
12	Bulb	2
13	Flower bud	1
14	Branches tip	1
15	petals	1
16	Inner bark	1
17	tap root	2
18	Inner stem	1
19	Tropical root	1

Use of plant parts

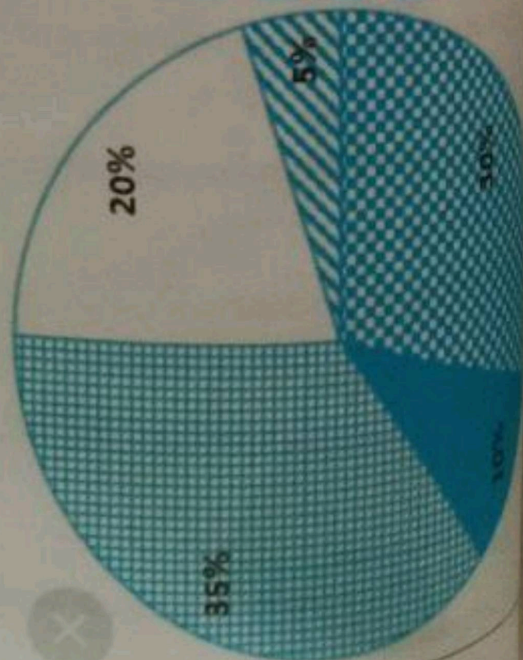
- Leaf
- Whole plant
- Root
- Stem
- Bark
- Fruit
- Rhizome
- Leaves bud
- Flower
- Seed
- Bulb
- Latex
- Pulp
- Petiole
- Calyx
- Peduncle



- Wheat
- Pulses
- Groundnuts
- Jwar
- Vegetables



- Green gram
- Millet
- Rice
- Corn
- Wheat



Conclusion:

We survey 100 house most of the people eating vegetable ,pulses ,fruits and spices, dry fruits

We surved different areas the people belonging to different familys

The vegetable has proteins,carbohydrates ,vitamin, potassiumect

The fruits has iron, vitaminb6 ,magnesium ,calcium.....ect

The spices has the the calories, fibers, energy, and carbohydrates

The dry fruits has protein ,iron ,potassium...ect

The pulses has lipids ,protein, iron, total carbohydrates,saturated...

The uses of our project is in treatment of many diseases like heart attack ,blood pressure and antiacidot..

Protein is a vital nutritional that help to maintain the body..

REFERENCE:

Article : 1

Title : carrot

Author : Ruth krauss

Year : in 1945=publication date

Journal : Beta carotene alpha carotene, phytochemicals

Abstract : carrot is a root vegetable with vitamins, and minerals all of which possess numerous nutritional and health benefits. carotenoids flavonoids polyacetylenes

ARTICLE : 2

Title : onion

Author : Tim keck Christopher Johnson

Year : August 29, 1988 madison Wisconsin u. s

Journal : the onion is an American digital media company and newspaper organization the publishes satirical articles and local news on international, national,

Abstract : the tests on storage and preparation of onion (Allium cepa L) bulbs presented in this paper were performed in order to obtain the highest possible number of root of similar length, which would be suitable for performing the allium test.

Article : 3

Title : tomato

Author : william Alexander

Year : 2006

Journal : the Americas southern Europe the middle East, and India,

Abstract : Tomato is the second most important horticultural product cultivated worldwide for research, tomato is considered a model organism of the solanaceae family and has therefore been, and is still s major crop subject of studies both in the laboratory and under field conditions.

Article : 4

Title : potato

Author : W G burton

Year : 1989

Journal : it is the official journal of the ndian potato association (IPA) the journal covers all areas of potato research including genetics, breeding biotechnology, agronomy, soil science seed technology plant pathology, entomology, storage physiology biochemistry

Abstract : the foremost source of reference to internationally published potato research.

Article : 5

Title : banana

Author : yoshimoto mahoko

Year : july 24, 1964 tokyo, Japan

Journal banana contain fiber potassium folate, and antioxidants, such as vitamin

Abstract : the banana fruit is either seeded or vegetatively parthenocarpic the latter may or may not be seed fertile, depending on a complex of cytogenetical factors edible pulp (a starchy parenchyma) , which fills the fruit in parthenocarpic type and surrounds the seeds in seed bananas, mostly originates from the outer lining of the loculus the innermost layer of the pericarp

Article : 6

Title : orange

Author : Ichigo takano

Year : january 19, 1982

Journal : an empty lantern provides on light self, care is the fuel that allows your light to shine brightly

Abstract : the orange were purchased from the local market of bela. The orange peel and pulp were subjected ot successive extraction with solvents in increasing order of their polarity viz acetone. Hexane methanol and distilled water.

Article : 7

Title : fig

Author : Chris van allsburg

Year : June 18, 1949

Journal : baron fig's latest paper creation is something a little different, a new type of book in a familiar package

Abstract : begin by filling in the abstract submission form ensure that you fill in all mandatory fields. Please non that submission of an abstract is not equivalent to registeting for the working week more information on registration, please visit

Article : 8

Title : apple

Author : E. Smith

Year : may 10, 1930

Journal : apple machine learning

Abstract : over the past 30 years apple has amplified from computer design to developing consumer electronics. The company ronald was started by Steve Jobs. Steve wozniak, and ronald wayne in the 1970 is doing a very efficient ion in running the company.

Article : 9

Title : cunava

Author : kitan Desai

Year : 3 September 1971

Journal : this is a beautiful blank, lined notebook that works great for jotting down notes, reminders, doodles, sketches compositions, stories or things to do use it

Abstract : psidium guajava is an important food crop and medicinal plant available in tropical and subtropic countries, widely used in food and folk medicines around the world

Article : 10

Title : Almond

Author : David Almond

Year : 15 may 1951

Journal : prunus dulcis Miller D. A webb the almond or sweet almond

Abstract : studies on the composition and characterization of almond macro and micronutrients have shown that the nut has many nutritious ingredients such as fatty acids, lipids, amino acids, proteins

Article : 11

Title : Toor dal

Author : Roald dahal

Year : 13 September 1916

Journal : leads man artificially to ensure a proper relation between the constituent elements of his food

Abstract : utilization of locally available industrial by products in livestock feed is very important methods to enhance livestock productivity and minimize feed cost

Article : 12

Title : soybean

Author : G C collins

Year : 1986

Journal : the journal soybean research publishes full length research paper, short communication and review articles related to soybean research and development

Abstract : the result of strong international interest in the soybean, the world soybean research conference 11 was held March 26,29, 1979, at North Carolina State University.