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In this issue

Research Article

Open Access Research Article PTZAID:IJASFT-8-247

Growth and yield responses of groundnut to different rates of NPK fertilizer at Umudike

Published On: February 18, 2022 | Pages: 072 - 077

Author(s): Orji KO*, Chukwu LA and Ogbu JU

The field trial was carried out in the 2014 cropping season in the Research and Training Farm (Eastern Farm) of the Michael Okpara University of Agriculture, Umudike to assess the effect of NPK 15: 15: 15 fertilizer rates on the biological and economic yields of groundnut (Ogoja spreading cultivar). The experiment was laid out in Randomized Complete Block Design (RCBD ...

Abstract View Full Article View DOI: 10.17352/2455-815X.000147

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Factors influencing value addition to cashew products processed in the South-East Zone, Nigeria: A multinomial logistic regression approach

Published On: January 31, 2022 | Pages: 059 - 071

Author(s): Anayochukwu Victor EZE*, Ibrahim Macharia and Lucy Ngare

Nigeria is a leading cashew producer, but this has not been reflected in the development of the downstream cashew value chain industry. The launch of the “Agriculture Promotion Policy (2016 – 2020)” document was designed to encourage value addition to export crops such as cashew as ways of creating jobs and wealth to value chain actors. However, it is still unclear wh ...

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Open Access Research Article PTZAID:IJASFT-8-242

Nutritional characteristics and phenolic compounds of ripe fruit pulp from six accessions of Mammea americana L.

Published On: January 19, 2022 | Pages: 033 - 037

Author(s): Armelle Péroumal, Audrey Vingadassalon, Genica Lawrence, Sandra Adenet, Katia Rochefortd, Louis Fahrasmane and Guylène S Aurore*

Mamey apple (Mammea americana) is a tropical fruit largely consumed and more and more coveted as it is a rich source of antioxidants. There is considerable interest in fruits phenolic compounds due to their different characteristics and particularly to their role in protection against cardiovascular diseases and cancers through their antioxidant activity. Nutritional ...

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Evaluation of the Existing Food Safety Management System (FSMS) Implemented in Sudanese Sugar industries

Published On: January 12, 2022 | Pages: 021 - 027

Author(s): AM Babeker, MA Ebrahiem*, AR Ahmed and GA Mustafa

The present study was conducted in all Sudanese Sugar industries; namely; (Kenana, White Nile, Assalaya, Sennar, Guneid and New Halfa) during production season at 2017. The study aimed to evaluate the existence of food safety Management System implemented by all Sudanese sugar industries with reference to the Food Safety Management System (FSMS) of the Interna ...

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Promotion of improved onion technology through FRG System in Fadis and Babile districts of East Haraghe Zone

Published On: January 07, 2022 | Pages: 011 - 013

Author(s): Abdulaziz Teha*

Pre extension demonstration of onion varieties was conducted at Fadis and Babile districts of East Hararghe zone one kebele from one FRG established and 10 trial farmers. Both varieties were sown on 10*10 plot size of demonstration plots with full package technology. The training was given for farmers on onion agronomic practices to make full package

technology. The b ...

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Optimization of oxidative improver's formulation for the wheat flours with different extraction rates

Published On: January 05, 2022 | Pages: 001 - 010

Author(s): Mahsa Shafiesoltani*, Mania Salehifar and Saeed Baeghbali

In this study, the effect of oxidative improvers such as glucose oxidase (10-30 mg/kg) and ascorbic acid (50–150 mg/kg) were compared on the rheological properties of two sets of flours with different extraction rates (75% and 82%). The optimized formulation via the response surface method revealed that the oxidative improvers have a different reaction in different ty ...

Abstract View | Full Article View | DOI: 10.17352/2455-815X.000137

Review Article

Open Access Review Article PTZAID:IJASFT-8-245

Review on Haploid and Double haploid Maize (Zea mays) breeding technology

Published On: January 20, 2022 | Pages: 052 - 058

Author(s): Takele Mitiku*

Maize (Zea mays L.) is a plant that is grown for human and animal consumption, as well as biofuel and a range of industrial applications throughout the world. By 2020, it is predicted to outnumber wheat and rice in terms of demand. Farmers pick among two types of maize varieties in modern agriculture. Hybrids and open-pollinated varieties are mostly influenced by the ...

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Open Access Review Article PTZAID:IJASFT-8-244

Sorghum breeding in Ethiopia: Progress, achievements and challenges

Published On: January 20, 2022 | Pages: 045 - 051

Author(s): Werkissa Yali* and Temesgen Begna

Sorghum is a critical crop especially in semiarid areas where there is inadequate moisture.it is the fifth important crop among the cereals. Sorghum is a C4 plant which is originated and diversified in Ethiopia. It is used for feed, fuel, and consumed by human beings in the form of enjera, boiled porridge or gruel, malted beverages, beer, popped grain, and chips. In E ...

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Physico-chemical properties of Ethiopian Apis mellifera Honey: Review

Published On: January 19, 2022 | Pages: 038 - 044

Author(s): Sintayehu Berhanu, Dereje Mamo Tadesse* and Amauel Jorge

The aim of this review is focused on the physical, chemical, and antioxidant properties of Ethiopian honey such as moisture contents, reducing sugars (glucose and fructose), free acidity, pH, hydroxymethylfurfural, (HMF), phenolic compounds, minerals, and water-insoluble solid and enzymatic activity of honey. Generally, the average values of the parameter were within ...

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Review on postharvest quality and handling of apple

Published On: January 13, 2022 | Pages: 028 - 032

Author(s): Anbesse Girma Shewa*, Daniel Alemu Gobena and Mikiyas Kebede Ali

Apple is a climacteric temperate fruit with high market demand providing essential components to the body. Nowadays, apple production is increasing every year especially in EU member countries are the highest producer. Hence, this paper reviews the postharvest quality and associated changes during handling. Usually, farmers face difficulty in estimating the right harv ...

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Open Access Review Article PTZAID:IJASFT-8-239

Application of Genetically Modified Organism (GMO) crop technology and its implications in modern agriculture

Published On: January 08, 2022 | Pages: 014 - 020

Author(s): Werkissa Yali*

Genetic modification entails incorporating DNA into an organism’s genome as well as putting new DNA into plant cells in order to create a genetically modified plant. Chemicals are poured into plants to improve product sizes and productivity in genetically modified organisms (GMOs), a type of clinical farming. The goal of genetic modification is to provide enhanced fea ...

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