

CHEMICAL CHANGES AND NUTRIENT DETERIORATION IN CROP BYPRODUCTS DUE TO INSECTS AND DISEASES

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ABSTRACT

During storage of agricultural products, a number of physicochemical and physiological changes occur. These changes includes pasting properties, colour, flavour, and composition affect seed quality. A large number of pathogenic fungi, bacteria, viruses and insects infecting and infesting cereals, oil seeds and pulses. They cause spoilage and deterioration of nutritional quality of agricultural products. This review article is about the most important cereals, oil seeds and pulses components, their nutritional value, their nutrient deterioration and proper storage to avoid post harvest losses.

KEYWORDS: *physicochemical, viruses and insects & harvest losses*

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