

EVALUATION OF MINERAL CONCENTRATION IN HUNGARIAN PROSO MILLET (PANICUM MILIACEUM L.) VARIETIES

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Millets are indeed gluten-free cereals that are grown around the world for human consumption, energy, feed, and forage, but in recent years, attention has increased to the cultivation of millets. It is now feasible to biofortify important millets using strategies such as traditional breeding, identification of candidate genes for the translocation of important minerals, and genome-editing technologies, as well as intensified research on the health properties of whole grains. This summary is to illustrate the research trends relating to having released a comprehensive assessment of different genotypes of landrace from Hungarian millet and their concentration of mineral content. The mineral contents of the various varieties differed noticeably. The quality of their grains is influenced by visual quality and nutritional quality, including mineral digestibility and concentrations. More data is needed about them for nutritional advice for people with gluten sensitivity and as a source of a significant mineral concentration. In our study, we were examining the micro and macro elements content of the seeds of 3 different varieties of millet. In comparison to other cereals as a source of a high mineral concentration, whole grain millet appears to have a higher dietary mineral content. The elements' measurements were conducted by ICP-OES techniques. We have information about elements (N, P, K, S, Ca, Mg, Fe, and Zn). Where these are considered the most important mineral components of food, they need to be integrated into the food chain.