

## **Effect of Insect Infestation (*C. Chinesis*) on the Physio-Chemical Properties of Green Gram (*Vigna Radiata* L. Wilzeck) During Storage**

**R. Modgil**

**KEY WORDS** Green Gram. Non Protein Nitrogen. Uric Acid. Insect Infestation.

**ABSTRACT** The present study was conducted to evaluate the physico-climate changes in insect infested green gram stored for six months. With increase in storage period, insect infestation increased resulting in a decrease in weight, density, embedded larvae (%) true protein and methionine contents, while all other components viz. moisture, ash, crude, fiber, crude protein, curd fat, non-protein nitrogen and uric acid contents increased. The changes in these parameters were significant as compared to control samples and were the highest at the end of six months storage period.

**Author's Address:** **R. Modgil**, Department of Food Science and Nutrition, College of Home Science, CSK HPKV, Palampur 176 062, Himachal Pradesh, India