



STORED PULSES-ISOLATION OF FUNGI IN SPECIAL REFERENCE WITH GREEN, RED, BLACK GRAMS AND MASSOR

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ABSTRACT

Four pulses red gram, black gram, green gram and massor are taken as sample to study Fungi isolation. As we know these are the pulses widely uses in India. Natural method of observation the technique of preservation of pulses at the homes of farmers has observed and the same method has applied for storage of pulses. For storage jute and polythene bags and clay jars are used to observe the growth of ten types fungi which commonly grows on pulses like Aspergillus niger, and flavus, Fusarium sp (1), Penicillium sp, Cladosporium sp, (2), Microsporium sp, Sarcinella sp and Aspergillus sp. Majority number of fungi in green and black gram. The different techniques of pulses preservation has shown a clear indication depend on the method of preservation. Enzymatic assay of isolated fungi are carried out. All Aspergillus sp. produce amylase, cellulase and gelatinase enzyme.

KEYWORDS: *Fungi, Storage, Pulses, Enzymatic Assay, Method, Isolation*

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