

Finger Millets

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Abstract

Finger millet however a little cereal grain is a most encouraging millet for its solidarity of calcium, iron, dietary fibre and polyphenols. These mixtures give better skeletal wellbeing and the oat have antidiabetic properties. Yet, the data archived such a long way on finger millet alludes more to assortments and development rehearses. This article covers the worldwide data in a strategic manner, the finger millet history and weed and their management , disease pest and their management, taxonomy , the finger millet handling techniques, handled items improvement and their medical advantages assessment which makes a logical proof for the advantages. Millet is a grain and a staple food in many parts of the world. There are many different kinds of millet, which all have similar health benefits. Finger millet is gaining popularity worldwide because of how easy it is to grow and how adaptable it is as a food. Finger millet has been used across Africa and Southeast Asia for thousands of years. It's used to make bread, beer, and cereal. Today, finger millet can be found in health food stores and large supermarkets throughout the US, and it's widely used as an alternative to wheat or othergrains.

Keywords: Finger Millets, Weeds, Diseases, Management, Processing

Introduction

Eleusine coracana, generally known as finger millet, is an annual herbaceous plant that is widely cultivated as a cereal crop in the arid and semiarid regions of Africa and Asia. It is also known as ragi in India and kodo in Nepal. It is a tetraploid and self-pollinating species that most likely descended from *Eleusine africana*, a wild cousin. The mountains of Ethiopia and Uganda are home to finger millet. The ability of finger millet to endure cultivation at altitudes exceeding 2000 m above sea level, its great drought tolerance, and the lengthy grain storage period are all intriguing crop traits.

Eleusine coracana

Kingdom: Plantae Clade: Tracheophytes Clade: Angiosperms **www.justagriculture.in**

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Clade: Monocots Clade: Commelinids Order: Poales Family: Poaceae Genus: *Eleusine* Species: *coracana*



History

In East Africa, finger millet first appeared (Ethiopian and Ugandan highlands). It was alleged to have been discovered in an Indian archaeological site that dates to 1800 BCE (the Late Bronze Age), but it was later shown to be cleaned grains of hulled millets that had been misidentified. The earliest mention of finger millet is found in an African archaeological site from the eighth century AD.By 1996, farmers in Africa were choosing to cultivate less labour - intensive but nutritionally inferior crops like maize, sorghum, and cassava as opposed to growing finger millet because of how much labour it required.: 39–40 But Asia did not experience such a fall.



Taxonomy and Botanical Description of Finger Millet

The genus *EleusineGaertn* has ten species, seven of which are diploid (2n=16, 18, and 20), and three of which are tetraploid (2n=36 or 38). *Eleusine intermedia* (Chiov.) (S.M.Phillips), *Eleusine jaegeri* (Pilg.), *Eleusine kigeziensis* (S.M.Phillips), *Eleusine multiflora* (Hochst. ex A.Rich), *Eleusine semisterilis* (S.M.Phillips), *Eleusine tristachya* (Lam.) Lam. are some examples of the *eleusine species*. *Eleusine africana* (K Numerous investigations have shown that *Eleusine coracana* was

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selected for cultivation from its wild form and descended from the genomes of *E. indica* and *E. floccifolia. E. Africana.*

Growing regions in India

The major finger millet growing states in India are Karnataka, Uttarkhand Tamil Nadu, Andhra Pradesh, Orissa, Jharkhand and Maharashtra



Local names of finger millets

LANGUAGE	LOCAL NAMES
Hindi	Ragi,Mandika
Bengali	Marwa
Punjabi	Mandhuka,Mandal
Telugue	Ragi Chodi
Oriya	Mandia
Kannada	Ragi
Gujurati	Nagli,Bavto
Tamil	Keppagi,Ragi,Kelvaragu
Marathi	Nagli, Nachni



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States wise varieties of finger millet

STATE	VARIETIES
KARNATAKA	GPR 28, GPU 445 ,GPU 48, PR 202,MR 1, MR 6 , Indaf 7, ML 365,
	GPU 67, GPU 66, KMR 204, KMR 301, KMR 340
TAMILNADU	GPU 28 ,CO 13, TNAU 946, CO 14, CO 9 ,CO 12, CO 15
ANDHRA PRADESH	VR 847, PR 202, VR 708 ,VR 762, VR 900, VR 936
JHARKHAND	A 404, BM2, VL 370
ODISHA	OEB 10, OUAT 2, BM 9-1 , OEB 526 ,OEB 532
UTTARAKHAND	PRM 2, VL 315, VL324 , VL 352, VL 149 , VL 146, VL 348, VL 376,
	PES 400, VL 379
CHHATTISGARH	Chhattisgarh 2, BR 7, GPU 28, PR 202, VR 708, VL 149, VL 315,
	VL 324, VL 352, VL 376
MAHARASHTRA	Dapoli 1 , Phule Nachani< KOPN 235, KoPLM 83 , Dapoli 2
GUJURAT	GN 4, GN 5, GNN 6, GNN 7
BIHAR	RAU 8, VL 379, OEB 526, OBE 532

Climate requirement

- As a short-day plant, finger millet thrives in conditions with consistent sunshine and daytime temperatures between 30 and 34 degrees Celsius and night-time temperatures between 22 and 25 degrees Celsius.
- It does best where there is an average of 1000 mm of rainfall per year.

Cropping system

Time of Sowing:

- Kharif June- July with the onset of monsoon Rabi- September to October Spacing: 225-30 cm (row to row), 8 10 cm (plant to plant).
- The seed should be planted 2-3 cm in depth. Seed rate: 8-10 kg/ha for direct sowing 5 kg/ha for Transplanting (Seedling of 20-25 days old are ideal for transplanting 150 m²

Manuring and fertilization:

• Apply Compost or farmyard manure @ 7-10 tonnes/ha about a month before sowing. Generally, fertilizer recommended to get a good crop in rainfed condition is 40:20:20 kg NPK / ha, and for irrigated is 60:30:30 kg NPK / ha.



• Soil test-based fertilizers application is recommended. Apply entire quantity of P₂O₅ and half of Nitrogen at the time of sowing and remaining half of Nitrogen at first irrigation.

Weeds and their management

- In line sown crop 2-3 inter-cultivations are necessary. In assured rainfall and irrigated areas spraying 2, 4-D sodium salt @ 0.75 kg.a.i./ha as post-emergent spray around 20-25 days after sowing effectively controls weeds.
- Isoproturon @ 0.5 a.i/ha as pre-emergence spray is also effective in control of weeds. In broadcast crop two effective hand weeding will minimize weeds as inter cultivations is not possible.
- For direct sown rainfed ragi post-emergence application of 2, 4 DNA salt (or) EE formulation at 0.5 kg ha-1 applied on 10 days after sowing and at 0.75 kg ha-1 applied on 15 days after sowing will give effective weed control as well as higher grain yield.

Diseases and their management

• Finger millet is affected by a variety of diseases of which blast caused by Pyricularia grisea is the major problem.

Symptom:

- The symptoms appear as circular lesions that are pointed towards either ends. The centre of the spots appears greyish and the borders become brownish.
- In susceptible genotypes, several of such spindle shaped spots coalesce together, leading to drying of the entire leaf.
- When the fungus infects the neck region, a few inches of neck just below the finger turns brownish black ultimately leading to breakage of the peduncle.

Management:

The disease can be controlled by adopting resistant cultivars (GPU 28, GPU 48, GPU 45, VL Mandua 348, VL 379), Seed treatment with Carbendazim @ 2 g /kg seed and spraying of kitazin (0.1%) or Ediphefos (0.1%) or Saaf (0.2%) at 50 per cent flowering.

Pests:

- Finger millet attracts several pests, of which army worm, cutworm, stemborer, shootfly and ear caterpillars are important.
- Stemborers: The larva bores into the stem, resulting in dead heart. Control: Spray the crop with Dimethioate (0.05%) or Phosphamidon (0.05%) or Monocrotophos (0.04%).

Propagation and sowing

In finger millet farming, seeds are primarily used for propagation. There are four sowing techniques utilised in rainfed cropping



- **Broadcasting:** seeds are immediately sown in the field. This approach is frequently used because it is simple and doesn't call for specialised equipment. The inability to tell a weed from a crop makes it difficult to manage organic weeds with this strategy.
- Line sowing: better sowing than broadcasting is line sowing. Helps distinguish between weeds and crops more clearly, which facilitates organic weed management. When using this technique, lines should be spaced 22 to 30 cm apart, with 8 to 10 cm between each line. About 3 centimetres of soil should be sown with the seeds.
- **Row-by-row drilling**: using a direct-seed drill, seeds are drilled directly into untreated soil. Conservation agriculture employs this technique.
- **Transplanting the seedling :** The seedlings are raised in nursery beds before being transplanted to the main field. During transplanting, beds must be levelled and watered. Four-week-old seedlings should be placed into the field. Seedlings should be transplanted at 25 cm × 10 cm for the early rabi and kharif seasons, and at 30 cm x 10 cm for the late kharif season. Planting should be done in the soil at a depth of 3 cm.

Harvest

1. Select a date for harvest

- Since the ragi crop does not mature consistently, the harvest must be done in two stages.
- The crop is prepared for the first harvest when the main shoot's ear head and 50% of the crop's ear heads turn brown.

2. Harvest of the crop

First harvest

- Cut out all of the brown ear heads.
- Winnowing dries, threshes, and cleans the grains.

Second harvest

- Cut every ear head, even the green ones, seven days after the first harvest.
- By piling the collected ear heads in the shade for a day without drying them out, you can cure the grains to maturity while causing the humidity and temperature to rise and curing the grains.
- Dry, thresh and clean the grains by winnowing and store the grains in gunnies.

Storage

Grain purpose: thoroughly dry the seeds to a moisture content of 10%.

For the purpose of seeds : mix 100 kg of seed with 1 kilogramme of activated kaolin or 5% malathion. For storage, place in gunny or polythene-lined gunny bags.

Processing

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Similar to other cereal grains finger millet is also required to undergo certain basic steps of primary processing operations, such as cleaning, grading and separation where in removal of unwanted materials like, stones, soil particles, stalks, chaffs, grains of other crops etc. These operations are also important for adding value to the produce from the point of view of getting better returns from their sale.

Milling

For the most part, finger millet is pummelled to flour for readiness OF food items. To start with, it is cleaned to eliminate unfamiliar Materials like stones, teases, stalks, and so on, then, at that point, passed Through grating or grinding plants to isolate out glumes (no edible cellulosic tissue), and afterward pummelled. Regularly, it is pounded in stone plant or iron circle or emery-covered plate Factories. In some cases, pearling or decortications is utilized to dehuskthe finger millet grain; it brings about crushing of both theSeed coat and endosperm. Thus, finger millet is perpetuallyPummelled alongside the seed to plan wholemeal. Diffusive sheller can likewise be utilized to dehull/decorticate thelittle millets

Roasting

Customary roasting of grains is utilized essentially to improve Flavour, yet different advantages incorporate decrease of antinutritional finger millet exposed toRoasting at various temperatures for an alternate time frame was processed into flour and porridge was ready. It was viewed that asPorridge thickness diminished with expanding roasting time andTemperature. Thickness diminished by 50-60% in cooked fingerMillet; in any case, roasting didn't influence the general Structure

Malting

Malting of finger millet is regularly polished for claim to fameFood varieties. During this interaction bioavailability of proteins,Starches and minerals are improved. Some b-bunchNutrients are blended and convergence of against healthfulFactors is additionally diminished. Malting includes dousing of feasibleSeeds in water to hydrate and to work with growing. TheseSprouts are then furnace dried. At last, the rootlets are isolatedfrom the grain physically by scouring with hand. Every one of theseActivities impact the nature of malt. Seed germination is most significant step on the grounds that during this interaction the hydrolytic chemicals are fostered these reason endosperms change furthermore, increments wholesome properties. Malting of finger millet has been effectively used for creating different wellbeing food varieties, for example, new born child food, weaning food, milk-based refreshments and confectionary items.

Health benefits of finger millets



- Finger millet is a magnificent wellspring of normal calcium which helps in reinforcing bones for developing kids and maturing individuals. Ordinary utilization of finger millet is really great for bone wellbeing and keeps sicknesses like osteoporosis under control and could decrease hazard of break.
- It is currently settled that phytates, polyphenols and tannins can add to cell reinforcement movement of the millet food sources, which is a significant consider wellbeing, maturing and metabolic infections.
- Finger millet's photochemical assist in easing back assimilation with handling. This assists in controlling blood with sugaring level in state of diabetes. It has been found that finger millet-based diet helps diabetics as it contains higher fibre than rice and wheat. Likewise, the investigation discovered that diet in view of entire finger millet has lower glycemic reaction for example lower capacity to increment glucose level. This is because of presence of variables in finger millet flour which lower edibility and assimilation of starch.
- Due to its high nourishing substance ragi flour is suggested as a weaning food particularly in the southern pieces of India.
- Finger millet is an excellent wellspring of normal iron and its utilization helps in recuperation of pallor. The ragi based food sources are profoundly appropriate for eager moms and old because of their high calcium and iron substance.
- Finger millet utilization helps in loosening up body normally. It is advantageous in states of nervousness, gloom and a sleeping disorder. It is likewise helpful for headaches.
- Green ragi (finger millet) is suggested for states of pulse, liver problems, asthma and heart shortcoming. Green ragi is additionally prescribed to lactating moms in state of absence of milk creation.
- Whenever consumed consistently, finger millet could help in keeping hunger, degenerative illnesses and untimely maturing under control.
- In this way, finger millet is a very nutritious oat and is extremely helpful for keeping a decent wellbeing. Consequently, stand out for their likely job as utilitarian food varieties. Nonetheless, its high admission could increment amount oxalic corrosive in the body. Subsequently, it isn't encouraged to patients having kidney stones (urinary calculi). Finger millet could be appreciated in various structures and arrangements. Ragi roti, ragi dosa, ragi porridge, ragi upma, ragi cakes, ragi bread rolls are not many well-known dishes of finger millet (ragi).

Conclusion

The finger millet's dietary fibre and polyphenols have been perceived to offer several medical



advantages, for example, hostile to diabetic, security from diet related persistent sicknesses, hypocholesterolaemic, cell reinforcement, and antimicrobial impacts to its customary buyers. Additionally, it is similarly wealthy in sugar, energy and sustenance, making finger millet a significant element of dietary and wholesome adjusted food sources. The standard utilization of finger millet as a supplement and its items helps in overseeing various issues of body by keeping up with blood glucose homeostasis. Likewise, the entire feast-based finger millet items might be attractive because of the defensive job of seed coat matter that have wellbeing upgrading benefits.

References

https://agritech.tnau.ac.in/agriculture/millets_ragi.html#:~:text=Finger%20millet%20i s%20grown%20in,crop%20by%20planting%20January%20%E2%80%93%20February

