Nutritional Evaluation of Coriander (*Coriandrum* sativum) seeds in Konkan Region

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Abstract—An experiment was conducted to evaluate the nutritional value of Coriandrum sativum fodder tree leaves. Coriander seed is used as a spice in bread, cheese, curry, fish, meat, soup, pastries and confections. They are used as a flavoring agent in bread and yield essential oil for the manufacturing of soaps and perfumes. Coriander has been used as a medicine for thousands of years and is still used in folk medicine. As a medicinal plant, coriander has been used to manage diabetes, used as an antifungal, antioxidant, hypolipidemic, antimicrobial, hypocholesterolenic and antimicrobial and anticonvulsant substance. In addition, it has appetizing and stimulatory effects in the digestion process. Chemical composition of Coriander fodder tree leaves was measured. The chemical analysis of Coriandrum sativum was done for the proximate principles viz., Dry matter, Crude protein, Crude fibre, Ether extract, Nitrogen free extract, Total ash and Acid insoluble ash (AOAC, 1995). Results showed that crude protein (CP) value was lower (10.88 %) in Coriander compared to crude fibre (23.62 %). Whereas the values for organic matter, dry matter, moisture content, ether extract, nitrogen free extract, ash, acid insoluble ash, calcium and phosphorus were recorded as 91.06, 90.14, 8.86, 6.92, 39.78, 8.94, 3.96, 1.06 and 0.38 %, respectively. It shows that the Coriandrum sativum is the good source of nutrients, whereas it can be utilized as a feed additive for the livestock.