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Varietal evaluation of some important nutritional constituents in onion (*Allium cepa* L.) genotypes

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ABSTRACT : Total 44 onion genotypes were analysed for total soluble solids, dry matter content, pyruvic acid, calcium, fibre, magnesium and vitamin C. The TSS range observed was 8.36°Brix (OG-42) to 22.60°Brix (OG-3), dry matter content ranged from 14.61 per cent (OG-23) to 22.50 per cent (OG-13), pyruvic acid was 4.15 µmoles/g (OG-24) to 6.10 µmoles/g (OG-3). The maximum calcium content was recorded in genotype OG-28 (20.86 mg/100 g), fibre ranged from 8.00 mg/100g (OG-17) to 28.33 mg/100 g (OG-44), Amount of magnesium is ranged from 0.46 mg/100g (OG-17) to 6.23 mg/100 g (OG-2) and vitamin C content ranged from 57.00 mg/100g in OG-5 to 95.93 mg/100g (OG-3).

KEY WORDS : *Allium cepa* L. TSS, Dry matter, Pyruvic acid, Calcium, Fibre, Magnesium, Vitamin C.

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