Neglected and Underutilized Crops/Species (NUSs): Challenges and Opportunities







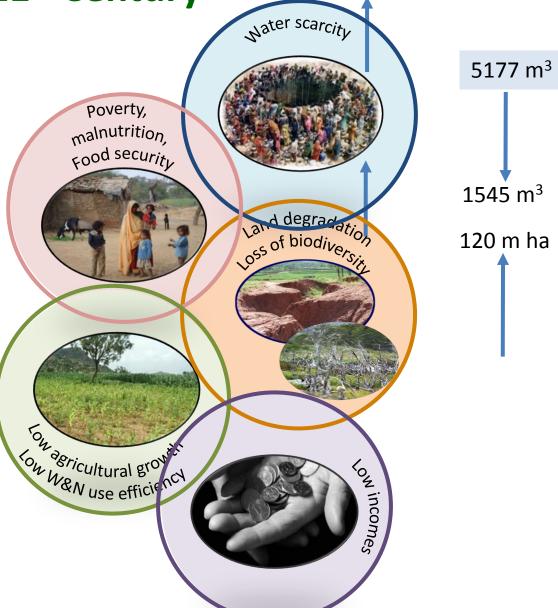








Challenges of the 21st Century





Opportunities



- Out of 30,000 edible species only 7000 plant sp. Have been cultivated
- Out of 7000 plant sp. Only 30 spp. Feed the world and provide 95% calories needed
- NUSs of crops account for 97% spp. Of world crops and supply 50% of calories, other micronutrients and livelihood for poor farmers in developing countries
- Many NUSs are at a risk of being eroded or becoming extinct
- Insufficient information available on many crops

Why NUSs

- Nutrition
- Poor people's food
- Unrecognized nutritional value
- Reputational problems
- Health
- Food security
- Income generation
- Environmental services
- Dietary and culinary diversification
- Poor consumer awareness
- Poor shelf life



Challenges to NUS



❖ Social

- Replaced with new varieties and Improved crops
- Changing diet
- Loss of indigenous knowledge
- Inadequate awareness of the nutritional value
- Social Stigma
- Migration of farm labor
- Over-exploitation of wild resources

Economic

- Changes in land use
- Low commercial value
- Lack of market
- Lack of incentives

Environmental

- Genetic erosion
- Climate change
- Environmental pollution
- Ecosystem degradation

❖ Agronomic

- Insufficient seeds
- Lack of seed supply systems
- Insufficiently trained human resources

Political

- Failure of governments to conservation and use
- Lack of funds
- Failure of governments to support research
- Absence of legal frameworks and policies

Important Characteristics of NUS



- Represented by wild species, ecotypes and landraces
- Highly adapted to agro-ecological niches and marginal areas
- Cultivated and utilized based on indigenous knowledge
- Important in local consumption and production systems
- Under-represented in ex-situ gene banks
- Characterized by fragile or non-existent seed supply systems
- Overlooked by policy-makers and research and development agendas, and scientific information and knowledge about NUS are scanty

NUSs in Vietnam and Lao PDR



In Vietnam 800 plant spp.

41 Starchy foods
95 Non-starchy foods

♦ 105 Fruits
55 Vegetables

44 Oil crops
16 Fiber

12 Beverages181 Medicinal

❖ 50 Ornamental 49 Woody

Shading trees

❖ In Lao NUSs are close to NTFPs which provide HHs subsistence (44%)

Nutritionally rich and adapted to low input agriculture

❖ 80% scientists felt NUS are valuable genetic resource − contribute to development of sustainable agriculture and poverty alleviation

NUSs in Bangladesh

| Sl. No. | English/Local Name | Scientific Name | Accessions | Priority | | | | | |
|-----------|-----------------------------|------------------------------|------------|----------|--|--|--|--|--|
| Cereals | | | | | | | | | |
| 1 | Foxtail millet | Setaria italica | 546 | I | | | | | |
| 2 | Proso millet | Panicum miliaceum | 199 | II | | | | | |
| 3 | Barley | Hordium vulgare | 62 | III | | | | | |
| Roots and | Tubers | | | | | | | | |
| 1 | Yam | Dioscorea spp. | 60 | I | | | | | |
| 2 | Elephant foot yam (Ol kachı | Ammorphophallus campanulatus | 2 | III | | | | | |
| 3 | Sweet potato | Ipomoea batatas | | II | | | | | |
| Nuts and | Pulses | | | | | | | | |
| 1 | Pigeon pea | Cajanus cajan | 83 | II | | | | | |
| 2 | Cowpea | Vigna unguiculata | 37 | III | | | | | |
| 3 | Mung bean | Vigna radiata | 114 | I | | | | | |
| Horticult | ire | | | | | | | | |
| 1 | Snake gourd | Tricosynthes anguina | 143 | I | | | | | |
| 2 | Sapota | Achras zapota | 1 | II | | | | | |
| 3 | Jamun | Syzygium cumini | 5 | III | | | | | |
| Others | Others | | | | | | | | |
| 1 | Black cumin | Nigella sativa | 11 | II | | | | | |
| 2 | Coriander | Coriandrum sativum | 31 | I | | | | | |
| 3 | Ajowan | Trchyspermum ammi | 1 | III | | | | | |



NUSs in Cambodia

| SI. No. | English/Local Name |
|-------------------------|--------------------|
| Cereal | |
| 1 | Wild rice |
| 2 | Glutinous maize |
| Roots and Tubers | |
| 1 | Taro |
| 2 | Wild yam |
| 3 | Cassava |
| Nuts and Pulses | |
| 1 | Cashew nut |
| 2 | Local peanut |
| 3 | Black-eyed-pea |
| 4 | Mungbean |
| Horticulture | |
| 1 | Winter melon |
| 2 | Papaya |
| 3 | Rattan |
| Other | |
| 1 | Bael |
| 2 | Common custard |
| 3 | Burmese grape |



Constraints for Enhancing Production



- Inadequate research and development focus
- Processing and marketing
- Germplasm accessibility
- Low yields and social stigma
- Potential collaborative and development areas

NUSs are Smart Foods

Good for you - the planet - the farmer

- √ Highly nutritious
- ✓ Environmentally friendly
- ✓ Climate smart resilient under extreme weather conditions
- ✓ Significant yield gap
- ✓ Good opportunities to **diversify** both diets and on-farm
- ✓ Untapped demand and uses



NUSs and SDGs

Focus to realize global food security and nutrition and empower smallholder farmers

- The Sustainable Development Goals launched and agreed to by 193 nations on September 25, 2015 at the 71st UN General Assembly
- The 17 Goals are lead off with no poverty (Goal 1) and zero hunger (Goal 2) In all seven SDGs are related to NUSs
- These goals underpinned by 169 targets

















Crop Yield, Consumptive Water Use and Water Productivity of some NUS Crops



| Category | | Yield | Rainfall | ET | Water productivity |
|----------|---------------|------------------------|----------|------|-----------------------|
| | Crops | (kg ha ⁻¹) | (mm) | (mm) | (kg m ⁻³) |
| Cereal | Finger Millet | 1561 | 493 | 317 | 0.49 |
| Cereal | Pearl Millet | 1637 | 493 | 323 | 0.51 |
| Cereal | Sorghum | 1303 | 541 | 349 | 0.37 |
| Pulse | Chickpea | 967 | 551 | 351 | 0.28 |
| Pulse | Green gram | 650 | 625 | 402 | 0.16 |
| Pulse | Pigeon pea | 987 | 558 | 352 | 0.28 |
| Oil Seed | Groundnut | 1187 | 457 | 296 | 0.40 |

(Data source: Bhoochatana from Karnataka between 2009 and 2012)

Nutritional Value and Energy Content of Some NUS Cereals, Pulses and Oil Seeds in 100 gm (Dry Weight) Quantity

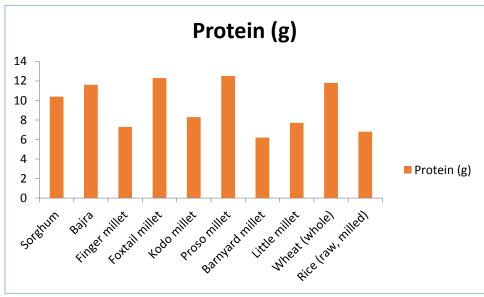


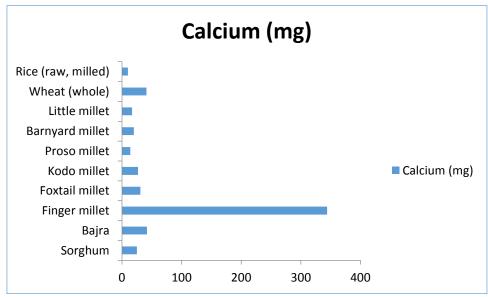
| Crop | Protein | Carbs | Fat | Zn | Fe | Ca | Mg | K | P | Vita B1 | vit b2 | Vit b3 | Energy |
|---------------|---------|-------|------|-----|------|------|-----|------|-----|---------|--------|--------|---------|
| Unit | gram | gram | gram | mg | mg | mg | mg | mg | mg | mg | mg | mg | (K cal) |
| Finger Millet | 7.7 | 72.6 | 1.5 | 2.3 | 3.9 | 350 | 137 | 408 | 283 | 0.4 | 0.2 | 1.1 | 336 |
| Pearl Millet | 11.8 | 67.0 | 4.8 | 3.1 | 11.0 | 42 | 137 | 307 | 296 | 0.4 | 0.2 | 2.8 | 363 |
| Sorghum | 10.4 | 70.7 | 3.1 | 1.6 | 4.1 | 25 | 171 | 309 | 222 | 0.4 | 0.2 | 4.3 | 329 |
| Chickpea | 17.1 | 60.9 | 5.3 | 6.1 | 4.0 | 220 | 119 | 875 | 366 | 0.3 | 0.2 | 1.7 | 360 |
| Greengram | 24.0 | 56.7 | 1.3 | 2.7 | 8.5 | 124 | 189 | 1246 | 405 | 0.6 | 0.2 | 2.3 | 348 |
| Pigeonpea | 22.3 | 57.6 | 1.7 | 3.0 | 2.9 | 16 | 79 | 1392 | 367 | 0.6 | 0.2 | 2.9 | 335 |
| Groundnut | 23.7 | 21.5 | 49.6 | 440 | 400 | 1180 | 180 | 470 | 680 | 0.6 | 0.3 | 12.9 | 585 |

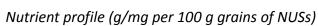
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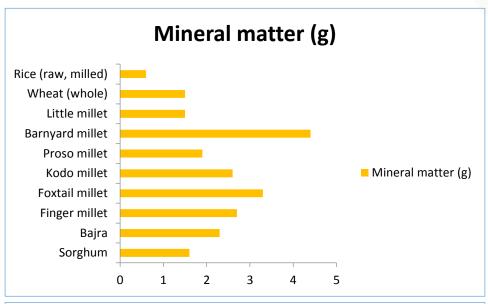
- i) Sorghum and Millets in human nutrition FAO Report;
- ii) Maize in human nutrietio FAO Report;
- iii) AK Jukanti1, PM Gaur1*, CLL Gowda1 and RN Chibbar2 http://dx.doi.org/10.1017/S0007114512000797
- iv) Kul Bhushan Saxena, Ravikoti Vijaya Kumar*, Rafat Sultana, Quality nutrition through pigeonpea—a review
- v) Ayoola, P.B1., Adeyeye, A1 and Onawumi, O.O2, AMERICAN JOURNAL OF FOOD AND NUTRITION
- vi) V. S. Settaluri1,2, C. V. K. Kandala3, N. Puppala1, J. Sundaram4, Food and Nutrition Sciences, 2012, 3, 1644-1650

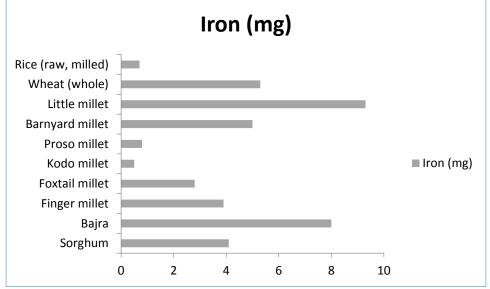
Nutrient Profile for NUSs











Nutritional Water Productivity (gm/m³ or mg/m³) of Some NUS Crops



| Crop | Protein | Carbs | Fat | Zn | Fe | Ca | Mg | K | Р | Vita B1 | Vita B2 | Vita B3 | Energy |
|---------------|---------|-------|-------|-------|-------|-------|-------|-------|-------|---------|---------|---------|-----------------|
| Units | gm/m³ | gm/m³ | gm/m³ | mg/m³ | mg/m³ | mg/m³ | *Mega cal/m³ |
| Finger Millet | 38 | 358 | 7 | 11 | 19 | 1725 | 675 | 2011 | 1395 | 2.1 | 0.9 | 5.4 | 166 |
| Pearl Millet | 60 | 340 | 24 | 16 | 56 | 213 | 695 | 1556 | 1501 | 1.9 | 1.1 | 14.2 | 184 |
| Sorghum | 39 | 264 | 12 | 6 | 15 | 93 | 639 | 1154 | 829 | 1.4 | 0.6 | 16.1 | 123 |
| Chickpea | 47 | 168 | 15 | 17 | 11 | 607 | 328 | 2415 | 1010 | 0.8 | 0.6 | 4.7 | 99 |
| Green gram | 39 | 92 | 2 | 4 | 14 | 201 | 306 | 2015 | 655 | 1.0 | 0.4 | 3.6 | 56 |
| Pigeon pea | 63 | 162 | 5 | 8 | 8 | 46 | 221 | 3907 | 1030 | 1.8 | 0.5 | 8.1 | 94 |
| Groundnut | 95 | 86 | 199 | 1764 | 1603 | 4730 | 721 | 1884 | 2726 | 2.4 | 1.2 | 51.7 | 234 |

^{*}Mega cal = 1000 K cal

Germplasm Collection at ICRISAT – A Valuable Resource

| Crop | Number of accessions in genebank | Number of origin countries |
|---------------|----------------------------------|----------------------------|
| Sorghum | 39,923 | 93 |
| Pearl millet | 23,092 | 52 |
| Chickpea | 20,602 | 59 |
| Pigeonpea | 13,778 | 74 |
| Finger millet | 7,186 | 25 |



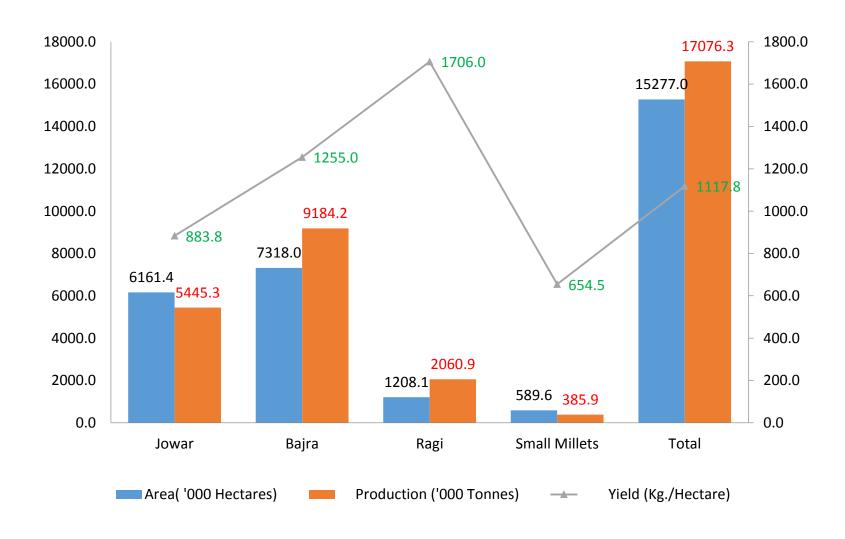
NUS Accessions at Genebank, NARC

| SN | English Name | Local/ Nepali Name | Scientific Name | Accessions | | | | | |
|----------|------------------------|---------------------------|--|------------|--|--|--|--|--|
| Millets | Millets | | | | | | | | |
| 1 | Tatary Buckwheat | Tite Phaper | Fagopyrum tartaricum Gaertn. | 400 | | | | | |
| 2 | Sorghum | Junelo | Sorghum bicolor Moench | 100 | | | | | |
| 3 | Prince's Feather | Latte dana | Amaranthus hypochondriacus L. | 70 | | | | | |
| 4 | Foxtail Millet | Kaguno | Setaria italica (L.) Beauv. | 50 | | | | | |
| Root ar | nd Tubers | | | | | | | | |
| 1 | Taro | Pindalu | Colocasia esculenta Schott | 30 | | | | | |
| 2 | Greater Yam, White Yam | Tarul, Ghar Tarul | Dioscorea alata L. | 5 | | | | | |
| Pulses | | | | | | | | | |
| 1 | Ricebean | Mashyang/Jhilinge/Siltung | Vigna umbellata [Thunb.] Ohwi & Ohashi | 80 | | | | | |
| 2 | Horsegram | Gahat | Macrotyloma uniflorum (Lam.) Verdc. | 30 | | | | | |
| 3 | Grasspea | Khesari | Lathyrus sativus L. | 50 | | | | | |
| Fruits v | egetables | | | | | | | | |
| 1 | Chayote | Iskush | Sechium edule Swartz | 15 | | | | | |
| 2 | Balsam Apple | Barella | Momordica balsamina L. | 20 | | | | | |
| 3 | Drumstick | Sahinjan/Sital Chini | Moringa oleifera L. | 0 | | | | | |
| Leafy vo | Leafy vegetables | | | | | | | | |
| 1 | Fenugreek | Methi | Trigonella foenum-graecum L. | 10 | | | | | |
| 2 | Dill | Soup | Anethum graveolens L. | 4 | | | | | |
| 3 | Lamb's Quarter | Bethe | Chenopodiun album L. | 2 | | | | | |



All India Production, Area and Yield of Millets TE 2014-15





Source: FAO Stat 2016; DES 2015

Good Health begins with Good Food and

Good Food begins with Millets

Health Benefits of Millets



Obesity: Intake of high dietary fibre (present in millets), hunger satisfaction and increases satiety decreases incidence of obesity.



Coronary Heart Disease (CHD): Regular consumption of whole millet grains (40 g/day) reduces the risk of CVD and thus reduces the risk of CHD by 20%.



Beneficial in treating stomach ulcers and gall stones: Millet consumption turns the stomach alkaline and prevents the formation of stomach ulcers or reduces the effect of ulcers.



For Anemia control: Finger millet is a very good source of natural Iron. Its consumption helps in conditions of anemia. It helps in keeping malnutrition, degenerative diseases, liver disorders and asthma at bay.



Beneficial in preventing allergic reactions: Pearl millet especially has a very low probability of causing allergic reactions, due to the hypo-allergic property;

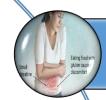


Good Health begins with Good Food and

Good Food begins with Millets

Health Benefits of Millets (Contd...)





Celiac disease: Millets are gluten free grains hence, used for celiac disease patients.



Anti-diabetic properties: Millets consumption lowers blood glucose response and glycosilated hemoglobin thus, rendering low glycaemic index; helps in reducing the risk of *diabetes mellitus*.



Reduction of oxidative stress: Free radicals, are removed by the phenolic compounds present in millet grains which reduces oxidative stress.



Anti-cancer properties: Millet extracts have anti-prolific effects on cancer cell line, inhibit DNA damage and induce the production of phase-2 detoxifying enzymes.



Anti-hypertensive: Millets prevent the oxidation of low density lipoproteins reducing lipase activity which reduces the occurrence of hypertension.

Holistic Approach: Watershed as an Entry Point





Scaling-up Strategy for Smart Foods



- Set up a Private-Public Partnership (PPP) advisory committee
- Collate scientifically backed information (Case studies)
- Develop a marketing plan and create base marketing material
- Set up a Smart Food accreditation
- Promotion and branding
- Curtain raisers
- Conduct a launch
- Undertake a public campaign

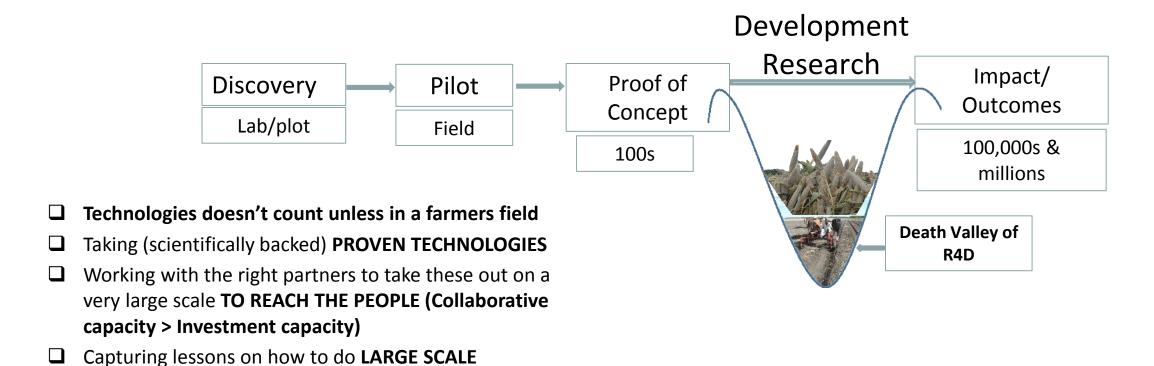
Strengthen R4D for NUSs

Science of Delivery

ADOPTION

On-farm and on-station STRATEGIC RESEARCH

Large scale uptake of Science backed technologies





Considering challenges of water scarcity land degradation, food & nutritional security under climate change scenarios

- NUSs potential need to be harnessed through international collaborative R4D initiative
- Documentation of traditional knowledge about NUS (cultivation, preparation, distribution) is urgently needed
- Collection of germplasm of NUS is needed
- Available NUS material to be tested thru international trials
- Yield improvement along with stress tolerance to be strengthened thru research
- Scaling-up initiatives to enhance productivity, production and profitability are must





Thank You



