ASSESSMENT OF MEDICINAL PLANTS THROUGH PROXIMATE AND MICRONUTRIENTS ANALYSIS

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Abstracts: The leaves, roots, bark and fruits of medicinal plants have various health-promoting effects on human and animals. These materials may be suitable singly or in combination as therapeutic agents and are important raw materials for manufacturing traditional and modern medicines. Indigenous medicinal plants have been playing a significant role in the economy of our country. Proximate compositions of seeds, aerial parts and roots of amla (*Emblica officinalis*), Bahera (*Terminalia belerica*) and Harad (*Terminalia chebula*) of indigenous origin were determined. The mineral contents [Iron (Fe), Copper (Cu), Zinc (Zn) and Manganese (Mn)] from the fruit pulp of these plants were determined. The moisture content (%), crude fat (%), ash (%), crude protein (%), crude fibre (%) and total carbohydrates (%) were evaluated in the proximate composition. It was found that the overall proximate composition in seeds was highest when compared to aerial parts and roots. Therefore, fruits of Amla, Bahera and Harad have good nutritional value and hold their potential for nutraceutical development.

Keywords: Medicinal plants, Micronutrients, Modern, Traditional

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