

**QUANTITATIVE ESTIMATION OF SEED PROTEIN AND ESSENTIAL OIL
CONTENT IN EIGHT PLANT TYPES OF FENNEL
(*FOENICULUM VULGARE* MILL.)**

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Abstract: Investigation highlights quantitative estimation of seed protein and essential oil contents (from M₃ harvested seeds) in seven macromutants (screened at M₂), along with control. Results indicate that in comparison to control protein content enhance in *early flowering* mutant; while, essential oil content is higher in *thick stem, slender stem, pigmented stem* and *elongated pinnae* mutants. It opens up the scope of efficient breeding for raising desirable ‘plant types’ of interest.

Keywords: Fennel, Macromutants, Estimation, Seed, Protein

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