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SCOPE FOR USING TAPIOCA LEAVES AS FODDER

At present the fodder materials available with the farmers of Keraia are limited. The tapioca leaves obtained from the homestead are not being fed to the cattle due to the high HCN content. It is also reported that younger leaves contain more HCN than older leaves (Gondwe, 1974) and the safe limit of HCN in cattle feed is below 50 mg/100 g (Boyd *et al.*, 1938.)

Investigation was therefor conducted to assess the extent of reduction in HCN content consequent on sun drying and to know the extent of drying required for reaching the safe limit of HCN.

Leaf samples from a bulk crop of tapioca, variety H-97 were collected for the HCN analysis. The leaves were collected from the basal and top portions of the plant respectively. 25 samples of five leaves each of the respective age groups were collected for HCN analysis. The fresh leaves as well as that dried in sun for a period of 8 hours, 16 hours, and 24 hours were subjected to HCN analysis. (Indira and Sinha, 1969).

From the results presented in Table 1 it is seen that the young leaves contained higher HCN content than the old leaves. The extent of the reduction

Table 1

HCN content in leaves of tapioca dried for varying periods

	Period of drying (Hours)			
		16	24	
Young leaves	790	196	108	33
Old leaves	514	95	29	

of HCN content was also different in the young and old leaves. Young leaves have to be given 24 hours of sun drying before it could reach the safe limit of HCN for animal consumption whereas the old leaves reached the safe limit by 16 hours of sun drying itself. So it is presumed that the leaves of tapioca can be fed only after sufficient drying. The extent of drying to be given varies with the age of leaves. The young leaves must be dried at least for 24 hours and the older leaves for 16 hours before it is fed to cattle.

സംഗ്രഹം

കപ്പയില കാലിതീറ്റിയായി ഉപയോഗിക്കുന്നതിനു വെയിലിൽ ഉണക്കേണ്ടസമയം ഇലയുടെ പ്രായത്തെ അനുസരിച്ചാണെന്നു കണ്ടു. മുറിയ ഇലകളിൽ 16 മണിക്കൂറുകൊണ്ടു എച്ച്⁺. സി. എന്നിന്റെ അളവുമാറികിട്ടുമ്പോൾ തളിരിലകൾ 24 മണിക്കൂർ ഉണക്കേണ്ടതാണെന്നു തെളിഞ്ഞു.

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