



## Cercetari privind compozitia chimica si calitatea recoltei la specia fagopyrum esculentum moench

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The focus of our research was the study of the chemical composition and yield quality of buckwheat (*Fagopyrum esculentum* Moench.). The standard products processed from buckwheat are flour and hulled grains. The flour can be used as an additive for chocolate, cream, cakes, canned meat and vegetable products, and as breakfast cereales.

According to our researches, the buckwheat grains should be dried until 12%, maximum 14%, moisture for storage, otherwise the grains become stuffy and infected by mildews. In our study, the weight of 1000 grains had an average value of 22.82 g, and grains moisture was 12.14% at harvesting.

The buckwheat grains contains from 14.8 to 15.6% proteins of high quality and easy digestible.

Concerning the composition of the grains in starch and lipids, the values are situated in normal limits, with insignificant differences between provenances of seeds (0.1 – 0.3%).