

## ICAR-Directorate of Groundnut Research develops groundnut variety with high oleic acid

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ICAR-Directorate of Groundnut Research, Junagadh in collaboration with the ICRISAT has developed two high oleic groundnut varieties for the first time in India, namely *Girnar 4* and *Girnar 5*. In normal groundnut the oleic acid content varies from 40-50% while these new varieties have nearly 80% of oleic acid. *Girnar 4* and *Girnar 5* have been identified by the Varietal Identification Committee for release during the Annual Groundnut Workshop held in Andhra University, Vizag during 25<sup>th</sup> -27<sup>th</sup> May 2019.



High oleic groundnuts have high demand in both domestic and international markets for enhanced shelf-life and consumer health benefits. Groundnut oil and groundnut based food products with the high-oleic content can be used in confectionaries, for making flour, cake and butter with extended shelf-life than that of normal groundnut. It is considered health-oil as it can reduce the risk of cardio-vascular diseases, promotes a healthier ratio of high density lipoprotein (HDL) to low density lipoprotein (LDL), and reduces triacylglycerol and blood glucose levels. Currently food industries in

India source high oleic groundnut from countries outside India which increases the cost of raw material and consequently lowers the profit margins to the industries and increases cost of the product to the consumers. Development of *Girnar 4* and *Girnar 5* groundnut varieties in India will not only put India in elite high oleic groundnut club of the world but altogether open a new era for groundnut stake holders in India.

*Girnar 4* and *Girnar 5*, are identified for cultivation as *kharif* crop in five major groundnut growing states, namely Gujarat, Rajasthan, Andhra Pradesh, Karnataka and Tamil Nadu. These varieties have been developed through marker assisted breeding under a collaborative project funded by NMOOP of Department of Agriculture, Cooperation and Farmer Development (DoAC&FD) of Government of India, involving the ICAR-Directorate of Groundnut Research, ICRISAT and SAUs. This high oleic acid containing groundnut will certainly boost Indian groundnut export scenario as well as meet the growing demand of food industries. Further, the health oil will become available to the traditional consumers as a good quality groundnut oil.