

WAXY MILLET (*PANICUM MILIACEUM L.*) CULTIVARS IN UKRAINE

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There are four waxy cultivars (Chabanivske, Zhyvynka, Osoblyve and Alternatyvne) in Ukraine. They have high agro-morphological and grain characteristics. Their grain is of high biochemical quality (the protein content is 13.50-14.0%, the carotenoid content is 4.8-5.6 mg/kg). Chabanivske is susceptible to 13 smut races: Osoblyve and Alternatyvne mid-resistance to smut. Zhyvynka was showed to be only cultivar with high resistance to 8 smut races (Rs 1, Rs 4- Rs 7, Rs 9- Rs 11). Cultivars Chabanivske and Zhyvynka are grown for amylose-free starch; cultivars Osoblyve and Alternatyvne are also grown for livestock feed. Addition of 2.5% or 5.0% flour waxy flour from Chabanivske to wheat flour improves the bread-making qualities of the latter. The dough extensibility were 129.8 and 108.5 mm, respectively, the P/L ratio the flour strength to 261, without affecting the sedimentation index 32.0 and 30.0 ml, respectively. Bread containing waxy millet flour had larger volume and better palatability. The total bread-making scores was higher when amylose-free flour was added to traditional one than for control bread made from pure wheat flour.