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Quality expansion through integrated organic onion gardening

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Onion is one of the most imperative vegetable species that was domesticated in antique world era. The onion has been cultured for 5000 Years or more and does not having wild species apart from some multiplier onion. It has its origin in mountainous region of Euro-Asian countries including Turkey, Uzbekistan, North Iran, Afghanistan, Pakistan and North India. Onion has been grown in India from ancient time, as it is mention in Charak-samhita a famous early treatise era of India. Charaka, who perhaps lived about Christian era, based much of his material upon the philosophy of an earlier authority of about sixth century B.C. many virtues are attributed to onion and garlic by Charaka. Onions have been used as food for thousands of years; in ancient Egypt, they were worshiped and used in entombment ritual. Incorporating onions into a diet

is very simple; with a versatile range of ways they can be prepared and cooked in regular foods as main and spices vegetable. Organic agriculture is getting hold of movement in India due to individual as well as group efforts to protect environment and contamination of farm produce from use of chemical fertilizers and pesticides. This is the method of cultivation that works at the grass root level which preserves the reproductive and regenerative capacity of the soil and plant nutrition. The heavy use of chemicals has led to degradation of soil, water and ultimately the quality of food materials. So, at this moment a keen awareness has started in all parts of India for adoption of organic cultivation to cure the ills of modern chemical agriculture (Kannaiyan., 2000).

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