Graph 1: Change in dry weight (g/100gm) of oilseeds due to storage fungi
Graph 2: Change in crude fiber (g/100gm) content of oilseeds due to storage fungi

Graph 3: Change in crude fat (g/100gm) content of oilseeds due to storage fungi
Graph 3: Change in crude fat (g/100gm) content of oilseeds due to storage fungi

Graph 4: Change in reducing sugar (g/100gm) content of oilseeds due to storage fungi
Graph 4: Change in reducing sugar (g/100gm) content of oilseeds due to storage fungi.
Graph 5: Change in protein (g/100g) content of oilseeds due to storage fungi

Graph 6: Change in ash (g/100g) content of oilseeds due to storage fungi
Graph 6: Change in ash (g/100g) content of oilseeds due to storage fungi
Graph 7: Change in phosphorus (mg/100g) content of oilseeds due to storage fungi

Graph 8: Change in calcium (mg/100g) content of oilseeds due to storage fungi
Graph 8: Change in calcium (mg/100g) content of oilseeds due to storage fungi
Graph 9: Estimation of saponification number (mgKOH/g) of deteriorated oil due to storage fungi
Graph 10: Estimation of free fatty acid (%) of deteriorated oil due to storage fungi
Graph 11: Estimation of iodine number (wij’s) of deteriorated oil due to storage fungi

Graph 12: Estimation of peroxide value (mEq/kg) of deteriorated oil due to storage fungi
Graph 12: Estimation of peroxide value (mEq/kg) of deteriorated oil due to storage fungi
Graph 13: Antifungal properties of leaf extract of medicinal plants

Graph 14: Antifungal properties of gums
Graph 15: Antifungal properties of latex

- Alternaria dianthicola
- Curvularia lunata
- Curvularia pellescens
- Fusarium oxysporum
- Fusarium equiseti
- Macrophomina phaseolina
- Rhizopus stolonifer
- Penicillium digitatum
- Penicillium chrysogenum
- Trichoderma viride

Mycelium dry wt (gm)
Graph 15: Antifungal properties of latex

Graph 16: Antifungal properties of essential oils