

The image features a minimalist graphic design on a white background. It consists of several black lines: two vertical lines on the left side, one taller than the other, and two horizontal lines that intersect them. The text 'SUMMARY AND CONCLUSIONS' is positioned to the right of the vertical lines, centered vertically between the two horizontal lines.

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Present survey indicates that people from age group of 40yrs. and above are well verse with traditional knowledge of wild edibles. This is the age group which actually in practice utilizes wild edibles. Here out of 80 people interviewed 50 i.e. 62.5% belong to this age group. Only 6 persons i.e. 7.5% are from age group below 30. Only 30% of the persons having the traditional knowledge belong to age group of 30-39. This clearly indicates that the younger generations care least about their knowledge heritage. The fact is noted by earlier workers also. Modi et al. (2006) working on traditional knowledge of Ezigeni, South Africa report that the younger generation might have less knowledge of wild vegetables than older members of the community.

Survey of wild edibles of Iberian Peninsula (dc-Santayana et al. 2007) reported that many of the uses now exist only in the collective memory of the elderly. Some people still pick them on walks to relive the flavors of their childhood.

Therefore in-depth survey of wild edibles is necessary; not only to know such species and their recipes, but also associated problems (Balemie and Kebebew 2006).

The bulk of useful tropical biodiversity is under exploited and is one of the glaring over side of area of food and nutrition. The creation of more crops and the support of new croppers is of global importance. Integration of wild edible species into agriculture system will not only protect biological diversity but also provide adequate food and contribution to the rural economy. More such surveys are necessary to identify the edible species according to the local preferences.

Celosia argentea is rich in Vit. C and Vit. A. The plant grows in Africa and Asia both as weed and cultivated leafy vegetable. It can be taken up for agriculture even in India, as it grows abundant in wild. It is very resistant to pest and diseases. It is the most important leafy vegetable of Southern Nigeria and is popular in Benin, Zaire and Indonesia. (Palada and Crosman 1999)

Merremia gagentica should be taken up for cultivation. It is rich in proteins, carbohydrates, crude fats, lycopene and chlorophyll pigments. Though low in Vit. A and Vit. C; it is rich in iron and calcium. It is a low herb, spreading and rooting at nodes. Cultivation is very easy; pieces of stem with roots can be used for propagation.

Leaves of *Goniocaulon indicum* are a preferred wild vegetable, especially of agriculture laborers. Its cultivation also can be easily taken up. It is highly resistant to pests and diseases and also requires least care. Roxburgh observed that, "it is not uncommon to see fields of this as thick as if the plants were sown by a careful farmer" (Hooker 1996).

Digera muricata leaves can be used as regular source of β -Carotene and Vit A. Young leaves can be collected and shade dried and packed for long term use; since Vit A does not easily degrade (Gopalan 2004).

Leaves of *Commelina benghalensis* are rich in sodium and potassium and calcium. It can be introduced as seasonal delicacy. Cultivation is easy as it roots at nodes.

Most of the wild leafy vegetables are higher in protein content than conventional leafy vegetables.

Presence of various bioactive molecules in the wild edibles studied suggest their potential as nutraceuticals.

Fruits and flowers of *Oroxylum indicum* can be introduced as medicinal food for patients of rheumatism.

Species containing polyoses can be used in anti-wrinkle creams in cosmetic industry.

The findings suggest further investigations into nutritional profiles and processing methods of all the species reported and study of the pharmacological properties for the nutraceutical species, since they are also used for medicinal applications.

In 2006 Indian government passed Food Safety and Standard Act to integrate and streamline the many regulations covering nutraceuticals, foods and dietary supplements (Kaushik 2009). Considering the biodiversity, cultural richness and the knowledge treasure of ethnic and rural communities; India can become a leader in the field of nutraceuticals.