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## A Short Note on Chickpea and its Symbionts

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### ABSTRACT

Chickpea, *Cicer arietinum* L., is a reasonable, significant, old and overall heartbeat crop consumed broadly, with two unmistakable developed sorts of cultivar Desi and Kabuli. Chickpea is filled in more than 50 nations across the Indian subcontinent, North Africa, the Middle East, southern Europe, the Americas, Australia, and China. It is a decent wellspring of sugars and protein, together comprising around 80% of the complete dry seed mass. Chickpea utilization is accounted for to have a few positive physiological and medical advantages and could diminish the gamble of ongoing illnesses and enhance wellbeing. Accordingly, chickpeas might actually be considered as a 'useful food' notwithstanding their acknowledged job of giving proteins and fiber. During the beyond twenty years, rhizobial variety related to chickpea has been concentrated broadly in a few nations, in Europe, Asia, and Oceania to expound the effect on the supportable subjective and quantitative yield of chickpea.

### INTRODUCTION

The beginning of chickpea, types and, dissemination Chickpea, *Cicer arietinum* L., has a place with the class Cicer, clan Cice-reae, family Fabaceae, and subfamily Papilionaceae. It is an old-world heartbeat and the second most significant vegetable harvest consumed around the world. The name Cicer is of Latin beginning, determined from the Greek word 'kikus' importance power or strength. The word arietinum is additionally Latin, deciphered from the Greek 'krios', one more name for both smash and chickpea. Chickpea is additionally called garbanzo (Spanish), pois chiche (French), kichar or chicher (German), chana (Hindi), and a gram or Bengal gram (English). In Turkey, Romania, Bulgaria, Afghanistan, and nearby pieces of Russia, chickpea is called 'nakhut' or 'no-hut'. Carbonized seeds of chickpea have been uncovered in different archeological locales all through the Center East. The Middle East is likewise the country of a few yearly wild chickpeas, like *C. judaicum* Boiss., *C. pinnatifidum*, and *C. bijugum* Rech which are clearly inconsequential to the developed chickpea. Another two wild types of chickpea have been found in South-East Turkey, *C. echinospermum* and *C. reticulatum*.

### NUTRITIONAL QUALITY OF CHICKPEA SEEDS

Chickpea is a decent wellspring of sugars and protein, together comprising around 80% of the absolute dry seed mass in contrast with different heartbeats. Chickpea has been and is being consumed by people since old times inferable from its great healthful properties. It is for the most part devoured as a seed food in a few unique structures, furthermore not entirely set in stone by ethnic and local variables. In the Indian subcontinent, chickpea is parted (cotyledons) as dhal and ground to make flour (besan) that is used to plan various bites. In other regions of the planet, particularly in Asia and Africa, chickpea is utilized in stews, soups/mixed greens and consumed in cooked, bubbled, salted also aged structures. These various types of utilization give purchasers important sustenance and potential medical advantages.