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# Food Structure And Production Cereals In Solapur District

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#### **Abstract:**

The present paper aims to examine food structure and production in Solapur district. The study area is situated entirely in the Bhima River basin and drought prone area in the southern Maharashtra. The study is based on secondary data; the results were drawn by applying appropriate statistical techniques and cartographic methods. We have discussed various criteria to estimate food availability in general. Now it is quite appropriate, to consider individual crop for the Solapur district as a whole for the year 2011. Important crops as listed in the concerned table. As per our discussion, the entire produced food is not directly consumed by human beings, out of total produced; some amount is kept regularly without fail in order to sow far the next crops. Hence, the table is also associated with the seed storage amount for each major crop, at the same time, by deducting seed storage grain from the total produced food grain, the gross food has been also considered in the same table for the important crops.

KEYWORDS: food structure, food production Cereals

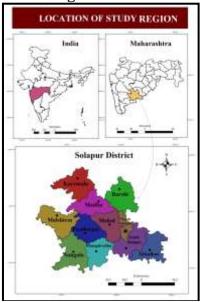
#### **INTRODUCTION:**

Uptilt now, we have discussed various criteria to estimate food availability in general. Now it is quite appropriate, to consider individual crop for the Solapur district as a whole for the year 2001. The table no.1 is associated with the total production in tons, of important crops as listed in the concerned table. As per our discussion, the entire produced food is not directly consumed by human beings, out of total produced; some amount is kept regularly without fail in order to sow far the next crops. Hence, the table is also associated with the seed storage amount for each major crop, at the same time, by deducting seed storage grain from the total produced food grain, the gross food has been also considered in the same table for the important crops. After extraction, the net available food which is directly available for human diet has also been included for the important crops in the table. Finally, after making the estimation of the net available food for the year 2011, for entire Solapur district, the region under consideration, the availability of food per year in kilogram has also been calculated, which is 274 kilograms, at the same time the per capita per day has been also computed for the same year which comes to about 752 gram.

#### STUDY AREA:

Solapur district is one of the most important districts of Maharashtra state both in terms and area and population. It is located between 17°10' and 18°32' North latitudes and 74°42' and 76°15' East longitudes, occupying an area of 14895 square kilometre of Southern Maharashtra. Administratively it consists of 11 tahsils (fig. 1) and the region present diversified physiographic with hilly region in the North and South western parts of district. Almost 70 percent geographical area of district is occupied by the plateau, 20 percent occupied by the plain region and remaining hilly region. Solapur district entirely lies in Bhima-Sina River basin. The monsoon climate dominates the region with variation in heat and cold. The region receives rainfall mainly from south-west monsoon averaging between 500 millimetres in the west, 700 millimetres in the east. The region belongs to drought prone areas of Maharashtra state, which has experienced frequent drought conditions. The soils vary from shallow Gray in the hilly areas of the district through deep medium black alluvial soils of the river plain in the centre.

Figure No.1.1



# Objective:

1. To study assess structure of change production Cereals in the region.

# Review of Literature: -

The famous Gene Revolution in agriculture began in 2002 with the introduction and commercialization of cotton, the only genetically modified crop to date in India. Private seed companies also made significant investments in R&D during this time. The Directorate of Economics and Statistics 2020 reports that as a result, cotton production experienced a breakthrough, increasing from 13.6 million bales in 2002/03 to 37.5 million bales in 2019/20. India surpassed China in 2014/15 to take the top spot in the world's cotton production rankings. In India, the use of insecticides, fertilizers, and technology contributed 60, 23, and 17 percent of the total cotton yield, respectively (Paroda and Joshi 2017).

There are currently breeding programs for waxy cereals in several nations. When blending flours, waxy wheat, barley, and maize are used to give the product special food processing qualities and potentially increase its shelf life. For example, the waxy nature of wheat cultivars affects the quality of white salted Japanese udon noodles (JUN). Soft texture is typically preferred for JUN. According to Lagasse et al. (2006), adding 15% waxy flour to JUN generally changes the product's texture, cohesiveness, and gumminess while decreasing its chewiness. Additionally, the waxy genotype results in a stickiness in texture that most Japanese people like. Higher starch pasting viscosity and flour swelling volume are typically found in the waxy cultivars (high amylopectin) (Delwiche et al 2006).

#### Data Base: -

The study is based on secondary data. The tahsil wise data were collected and processed to calculate indices by employing statistical procedures. The socio-economic abstract of Solapur district and Solapur district census handbooks are referred to collect the related information from 2000 to 2020.

## Food Structure: -

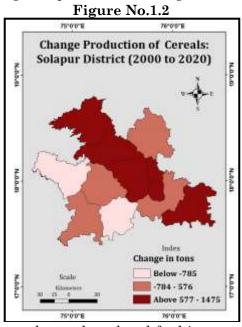
There are important crops, which have been taken into consideration for the purpose of human consumption. The rice, wheat, jawar, bajra, maize, gram, tur, mung, udid and kulith are the principal foods grains produced in the region under study.

#### Table No.1.1

Sr. No.	Taluka	Production of Cereals (in tons)		Change
		2000	2020	
1	Karmala	5725	7023	1298
2	Madha	5244	6146	902
3	Barshi	4011	4156	145
4	Solapur North	3588	4609	1021
5	Mohol	6412	7271	859
6	Pandharpur	7885	8244	359
7	Malshiras	5489	4704	-785
8	Sangola	2441	2966	525
9	Mangalwedha	4222	3423	-799
10	Solapur South	5664	6240	576
11	Akkalkot	3254	4729	1475
	Total	51935	59511	7576

(Source: Complied by researcher)

There are important crops, which have been taken into consideration for the purpose of human consumption. The rice, wheat, jawar, bajra, maize, gram, tur, mung, udid and kulith are the principal foods grains produced in the region under study.



If we take into account, the total produced food in tons, and then it is going to give misleading picture and cannot be grasped by a common person very easily. Nevertheless, on the basis of total food production, when it is transformed into percentage of production, then it gives very clear picture of each crop for the Solapur district. Different crops, together, give the total value of 46712 tons for entire region understudy for the year 2020. The highest production was obtained from the wheat which comes to about thirty four percent; it is followed by Rice and Jawar respectively for the total production to thirty four percent for the Solapur district. Map no.2

In short it may be stated that the entire produced food is directly consumed by human beings because out of the total produced food some almost is kept regularly without fail in order to saw the next crops. Hence, the table no.1 is also associated with the seed storage. After extraction, the next available food which is directly available for human diet has also been included for the important crop. Finally, after extraction, the estimation of the not availability, surplus and deficit per person per day is calculated. It must be noted, that the net food available for direct consumption, fifteen percent is available after all process being done from Jawar production. Similarly, Bajra and Wheat contribute for net consumption about nine percent and thirty four percent respectively. Among pulses, Tur as well as Gram has also outstanding position in the net food available, because these shares together more than twenty percent of the total produced food in Solapur district. Remaining food is obtained from all other grains together, make a share of only ten percent of total food produced in the Solapur district.

## Conclusion: -

The net amount of food that is available after extraction is a crucial point to remember. It is important to note that there are situations in which food is consumed without being removed from the area. Even with the gross food, the Solapur district has about 30% of its rice available for direct consumption. It should be mentioned that after every step of the production process, there is net food available from Jawar.

Similarly, wheat and bajra account for roughly thirty-three and nine percent of net consumption, respectively.

Tur and Gram are two pulses that rank highly in terms of net food available because they together account for more than 20% of the food produced in the Solapur district. The remaining food is derived from all other grains, which together account for just 10% of the food produced in the Solapur district in 2020. It must be emphasized once more that the amount of food available is calculated per person per day; for the district of Solapur in 2011, the average is approximately 274 kg.

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