

LIST OF TABLES

TABLE No.	TITLE	Page No
1.	Some important constituents of <u>Amaranthus-blitum</u> .	66
2.	Some important constituents of <u>Trigonella-foenum-graecum</u> .	68
3.	Effect of chilling temperature during storage of <u>Amaranthus</u> for 48 and 96 hours on moisture content of roots, stem and leaves.	90
4.	Effect of chilling temperature during storage of <u>Trigonella</u> for 48 and 96 hours on moisture content of roots, stem and leaves.	92
5.	Effect of chilling temperature during storage of <u>Amaranthus</u> for 48 and 96 hours on chlorophyll contents of the leaves.	96
6.	Effect of chilling temperature during storage of <u>Trigonella</u> for 48 and 96 hours on chlorophyll contents of the leaves.	98
7.	Effect of chilling temperature during storage of <u>Amaranthus</u> and <u>Trigonella</u> for 48 and 96 hours on carotenoid content of the leaves.	105

TABLE No.	TITLE	Page No
8.	Effect of chilling temperature during storage of <u>Amaranthus</u> for 48 hours on absorption spectrum of photosynthetic pigments.	111
9.	Effect of chilling temperature during storage of <u>Amaranthus</u> for 96 hours on absorption spectrum of photosynthetic pigments.	112
10.	Effect of chilling temperature during storage of <u>Trigonella</u> for 48 hours on absorption spectrum of photosynthetic pigments.	114
11.	Effect of chilling temperature during storage of <u>Trigonella</u> for 96 hours on absorption spectrum of photosynthetic pigments.	115
12.	Effect of chilling temperature during storage of <u>Amaranthus</u> for 48 and 96 hours on soluble sugars and starch content of roots, stem and leaves.	120
13.	Effect of chilling temperature during storage of <u>Trigonella</u> for 48 and 96 hours on soluble sugars and starch content of roots, stem and leaves.	122

TABLE No.	TITLE	Page No
14.	Effect of chilling temperature during storage of <u>Amaranthus</u> and <u>Trigonella</u> for 48 and 96 hours on polyphenol contents of leaves.	130
15.	Effect of chilling temperature during storage of <u>Amaranthus</u> for 48 and 96 hours on soluble protein content of roots, stem and leaves.	136
16.	Effect of chilling temperature during storage of <u>Trigonella</u> for 48 and 96 hours on soluble protein content of roots, stem and leaves.	139
17.	Effect of chilling temperature during storage of <u>Amaranthus</u> for 48 and 96 hours on proline content of roots, stem and leaves.	144
18.	Effect of chilling temperature during storage of <u>Trigonella</u> for 48 and 96 hours on proline content of roots, stem and leaves.	146
19.	Effect of chilling temperature during storage of <u>Amaranthus</u> for 48 and 96 hours on nitrate content of roots, and leaves.	152

TABLE No.	TITLE	Page No
20.	Effect of chilling temperature during storage of <u>Trigonella</u> for 48 and 96 hours on the nitrate content of roots and leaves.	154
21.	Effect of chilling temperature during storage of <u>Amaranthus</u> and <u>Trigonella</u> for 48 and 96 hours on ascorbic acid content of leaves.	159
22.	Effect of chilling temperature during storage of <u>Amaranthus</u> for 48 and 96 hours on the activity of peroxidase in the roots and leaves.	168
23.	Effect of chilling temperature during storage of <u>Trigonella</u> for 48 and 96 hours on the activity of peroxidase in the roots and leaves.	170
24.	Effect of chilling temperature during storage of <u>Amaranthus</u> for 48 and 96 hours on the activity of <u>catalase</u> in the roots and leaves.	174
25.	Effect of chilling temperature during storage of <u>Trigonella</u> for 48 and 96 hours on the activity of <u>catalase</u> in the roots and leaves.	176

TABLE No.	TITLE	Page No
26.	Effect of chilling temperature during storage of <u>Amaranthus</u> for 48 and 96 hours on the activity of nitrate reductase in the roots and leaves.	180
27.	Effect of chilling temperature during storage of <u>Trigonella</u> for 48 and 96 hours on the activity of nitrate reductase in the roots and leaves.	183