



Girnar 4

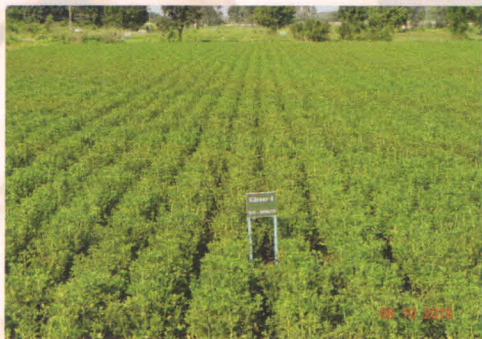
A High Oleic Groundnut

Salient features

- Girnar 4 is a high oleic and high yielding groundnut variety
- Girnar 4 contains 53% oil
- Girnar 4 contains more than 78% Oleic acid and Oleic to Linoleic acid ratio of 17
- Girnar 4 produce more than 3 tons of pod/ha in *kharif* season

Where and when to cultivate

- Recommended for cultivation in Gujarat, Rajasthan, Andhra Pradesh, Karnataka and Tamil Nadu
- Suitable for cultivation during *kharif* season
- Matures in 110-112 days after sowing



Benefits of Girnar 4

- Olive oil is being popularised for its high oleic acid content which reduces heart diseases and maintains optimum cholesterol level
- Oil of Girnar 4 is healthier than Olive oil since it contains more than 78% oleic acid compared to 70-75% oleic acid in Olive oil
- Farmers and common man will now get equal health benefits of costly Olive oil, rich nutty flavour and the favourite taste of groundnut from the cost-effective groundnut oil of Girnar 4
- Oil and other confectionary products of Girnar 4 can be stored 10 times longer time than regular groundnut oil and food products
- Groundnut farmers will now sale his much demanded high oleic Girnar 4 groundnut pods at a higher price and earn more profits than normal groundnut



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