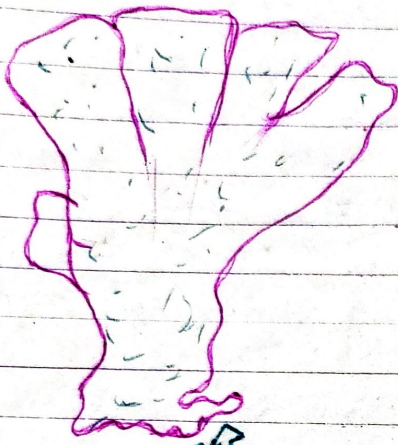
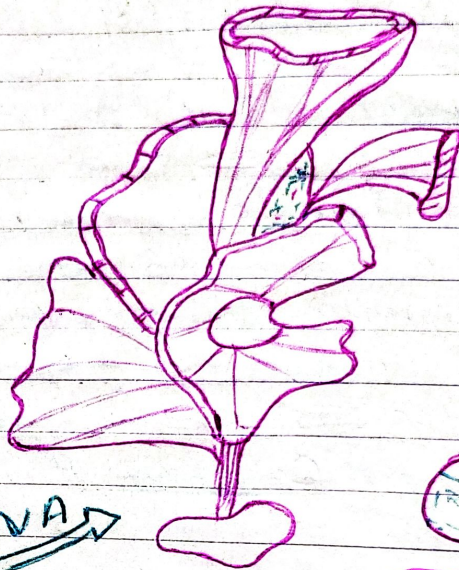


# Food Value

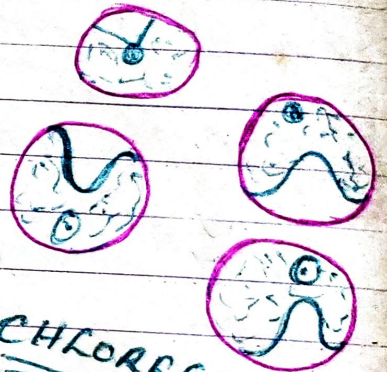
Flights and regeneration of food cycling.  
Many developing countries are facing grave food storage. In order to meet this challenge, it can be solved out food problem through algae.



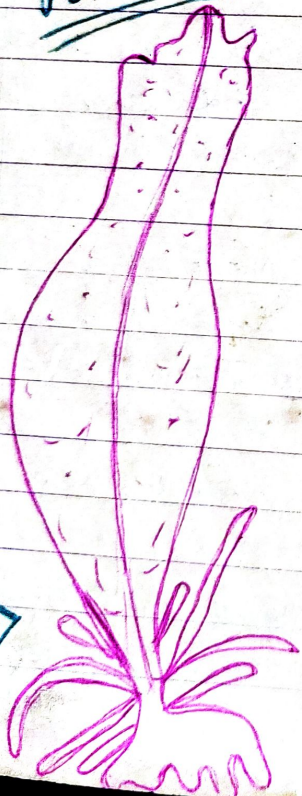
PORPHYRA →



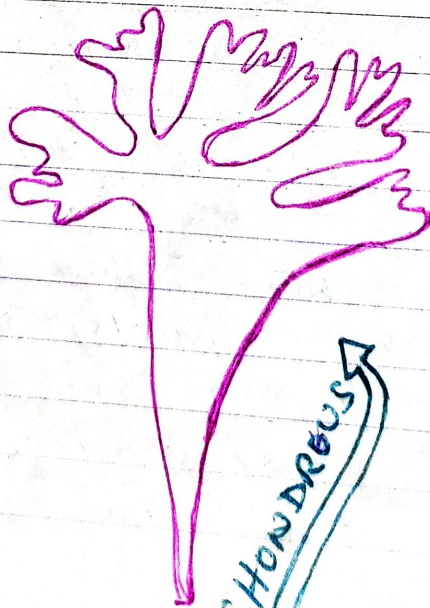
ULVA →



CHLOROCYLLA →



ALARIA →



CHONDROUS →

Figures of some edible  
Algae



Food Value of Fungi  $\Rightarrow$  Even through the systematic study of Fungi is scarcely 150 years old yet, this group of organism has been known to man for 1000<sup>th</sup> years. They are indirectly used in preparation of many food industries like Bakries, Bread, Cheese Wine etc. Some fungi like Agaricus, Truffles are edible and extensively cultivated. Although the food value of fungi is very less but they are mentioned below, classwise:—

In phycomycetes  $\Rightarrow$  As a whole are not so much important to man. Its food value is almost nil. However a few members are utilized in industries for fermentation so they are indirectly used as food.

Ascomycetes  $\Rightarrow$  It is of tremendous importance to man. Certain species of yeast are known for their fermenting activities, which are utilized in preparation of Bakries and in spoiling like food stuff.

Some of the members such as morels and Truffles are fleshy and edible. They are highly priced by consumers for their delicacy and flavour.

Basidiomycetes  $\Rightarrow$  No edible form so there is no food value of the members of this class.

Auto basidiomycetes  $\Rightarrow$  [Fleshy fungi]— It is of considerable importance. They are commonly called as MUSHROOMS, which are fairly rich in proteins. Agaricus campestris serves as a source of food in America, India and France. In Japan