Detection of Insect in Cabbage

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Abstract: **It is found that, some cabbages contain insects which are not visible, while cutting and it even not destroy while cooking then it get in to human body then brain, and could be the reason of brain damage.**

I. INTRODUCTION

Human civilization and life is in feasible to conceive without plant. Plants are diverse group of surviving things upon which all non photosynthetic organisms ultimately depends. They make beauty our environment, purify our air, act as sound barriers, fabrication precious oxygen and help us for saving energy through their chilling shade in summer and their wind reduction in winter. Plants provide a sheer inexhaustible origin of widely varying materials i.e., timber, fibers, solid food, oil and soap etc.

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Vegetables are the essential component of daily diet. Vegetables are eaten in a variety of ways, as part of main meals and as snacks. The nutritional content of vegetables varies considerably, though by and large they contain little protein or fat, and varying proportions of vitamins such as vitamin A, vitamin K and vitamin B6, pro vitamins, and carbohydrates. Vegetables contain a great variety of other petrochemicals, some of which have been claimed to have antioxidant, antibacterial, anti fungal, antiviral and anti-carcinogenic properties. Several vegetables also contain fiber essential for gastrointestinal (GI) function.

Cabbage (Brassica oleracea Capitata) is a cold seasoned crop is a part of the Brassica family. As the cabbage plant develop its leaves increase in number, forming a ball- shaped head at the center of the plant. This cruciferous vegetable contains higher concentrations of vitamin C, minerals, and dietary fiber. Cabbage is low in saturated fat, cholesterol, high in dietary fiber, vitamin C, vitamin K, foliate, potassium, manganese, vitamin A, thiamin, vitamin B6, calcium, iron and magnesium (Mochiah et al.,2001)[1]

II. MATERIALS USED FOR THE STUDY

Cabbage (Bssica oleracea Capitata)

Observations

Actually some cabbages contain insect egg, which is such small in size that difficult in vision, so ignored while cutting, egg is not destroy while cooking and get in to body then it break and insect run in to body [2].

A cabbage is cautiously opened and observes direct through eyes and there was no insect. It remain like that for 7 to 8 hours again observed ,then found an insect in it, meaning there should be an egg which is developed in to insect after 7-8 hours.

III. RESULTS

An insect is found while it was not there when keenly observed 9 hours before.

Solution of the problem:

Cut the vegetable cabbage 5-6 hours before cooking leave it (not in freeze) if there is egg in it. It will come out in to insect within 5-6 hours.

It is just based on observation; many observations are needed with number of cabbages and by varying number of hours of observation.

REFERENCES

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[2]. http://edition.cnn.com/2015/01/20/health/tapeworms-invade-brain/index.html