



Indian Farmer
Volume 9, Issue 09, 2022, Pp. 396-399.
Available online at: www.indianfarmer.net
ISSN: 2394-1227 (Online)

ORIGINAL PAPER



Panchagavya and its application

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Article Received: 16 September 2022

Published Date: 20 September 2022

Sustainable farming is a form of whole production management that promotes and enhances agro-ecosystem health; including biodiversity, soil biological activity, and biogeochemical cycling. Organic manure replaced synthetic fertilizers, herb extracts replaced pesticides, but nothing could be found to replace plant growth hormones and immune boosters. The cow signifies livestock wealth and bio-diversity, and it serves as the foundation of Indian culture and rural economy. It is called "Kamdhenu" and "Gaumata" because of its nourishing nature, which is comparable to that of a mother, and because it is the provider of all riches to humanity and a store of medicines. Ayurveda, an ancient Indian system of medicine, discusses the importance of cow's milk, curd, ghee, and urine in the treatment of many human illnesses. Each substance has distinct qualities and uses in medicine, agriculture and other fields.

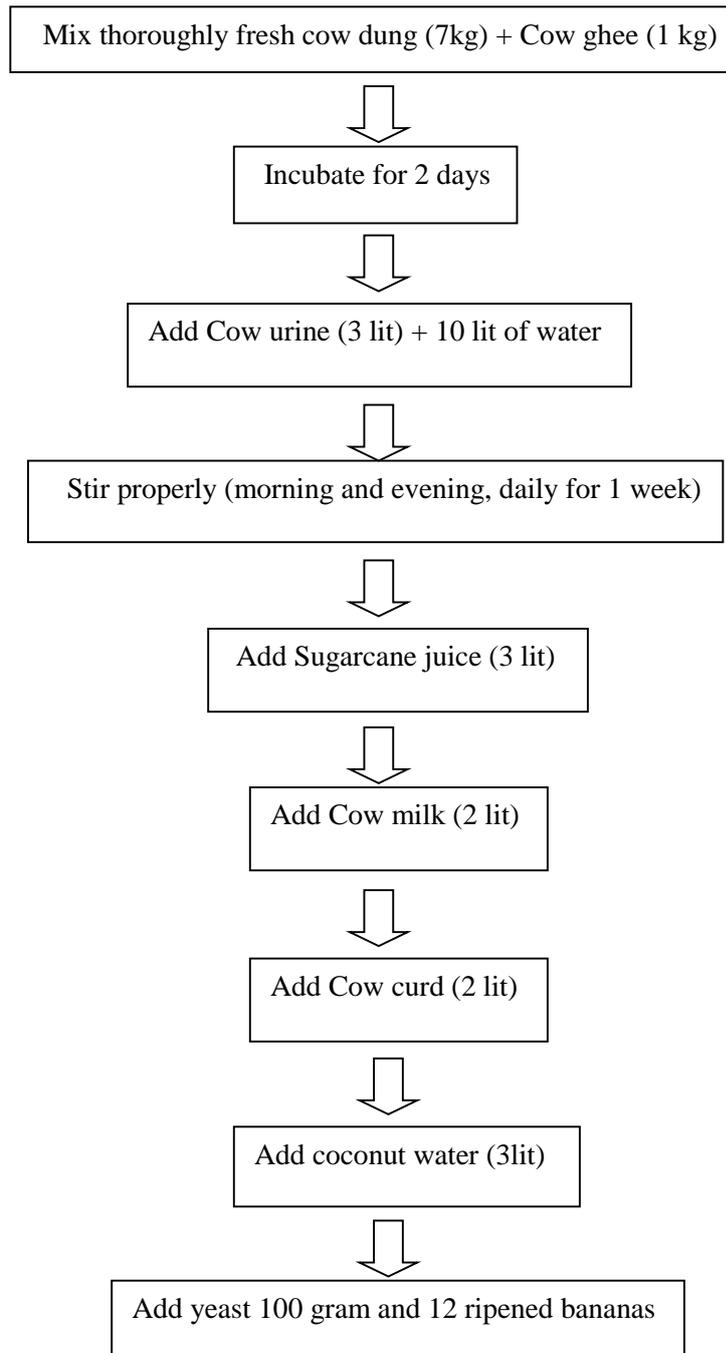
Panchagavya is a fermented product composed from five elements acquired from cow, including milk, urine, dung, curd, and clarified butter. It is one of the most extensively used traditional liquid organic formulations. This formulation has the ability to promote growth and provide immunity in plant systems. Panchagavya plays a significant role in organic farming.

THE INGREDIENTS REQUIRED TO MAKE PANCHAGAVYA ARE

Fresh cow dung	10 kg
Cow urine	10 lit
Cow milk	2 lit
Cow curd	2lit
Cow ghee	1 kg

Tender coconut water	3 lit
Sugarcane juice	3lit
Ripened banana	12 numbers
Yeast	100 g

PROCEDURE FOR PANCHAGAVYA PREPARATION



*Sugarcane juice and coconut water are used to speed up fermentation and reduce bad odors. The entire mixture should be incubated for two weeks before being filtered through double-layered muslin cloth and stored in a bottle in the refrigerator to be used as needed.



Milk



Curd

**Main ingredients of
Panchagavy**



Cow Urine



Cow Ghee



Cow Dung

PROPERTIES OF PANCHAGAVYA

Panchagavya contains several nutrients, including macronutrients like nitrogen, phosphorus, potassium, and micronutrients that are required for plant growth and development, as well as various amino acids, vitamins, growth regulators like Auxins, Gibberellins, and beneficial microorganisms like pseudomonas, azatobacter, and phosphor bacteria.etc.

PANCHAGAVYA BENEFICIAL EFFECTS

Panchagavya is a crop production component that plays an important role in all aspects of crop management, including integrated soil fertility management, integrated pest control, and integrated disease management.

EFFECT OF PANCHAGAVYA IN DIFFERENT VEGETABLE CROPS

Brinjal

- ❖ Greeny and healthy plants
- ❖ Attractive fruits
- ❖ Resistance against *Leucinodes arbonalis* (Shoot and Fruit Borer) and sucking pests
- ❖ Increased fruit size and keeping quality.

CONCLUSION

Panchagavya has a wide range of uses and has the potential to produce sustainable agriculture. Panch- agavya as an alternative source of energy, such as Gobar gas, alternative methods of farming, and to initiate, undertake and promote research and innovations in the field of utility and contribution of cow, its progeny and other cattle to the agriculture and bio-diversity including bio- energy and bio-fertilizers etc. for bio-friendly environment