

Bölüm 11

TEF (*ERAGROSTIS TEF*) VE HAYVAN BESLEMEDE KULLANIMI

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GİRİŞ

Tef (*Eragrostis tef*) tanesi insan beslenmesinde ve samanı hayvan beslenmesinde kullanılan çok işlevsel bir bitkidir. *Eragrostis* cinsi yaklaşık 350 çeşit bulunmasına rağmen; Tef, yetiştiriciliği yapılan tek türdür. Kökeninin Etiyopya olduğu ve yetiştiriciliğinin 3000 yıl öncesine dayandığı kabul edilmektedir. Günümüz itibarı ile hala Tef üretiminin büyük bir kısmı Etiyopya'da gerçekleşmektedir. Ancak son yıllarda kuzey Amerika, Çin, Hindistan, Avustralya, İngiltere ve Afrika ülkelerinde Tef bitkisine olan ilgi gittikçe artmaktadır ⁽¹⁾. Etiyopya'da Tef'in ekonomik katkısı diğer tahıllara nazaran daha yüksek olmasına rağmen, diğer ülkelerde yavaş yavaş geliştirilmeye çalışılmaktadır ⁽²⁾.

Tef'e olan ilginin artmasına rağmen, buğday (*Triticum aestivum*), pirinç (*Oryza sativa*), sorgum (*Sorghum bicolor*), darı (*Panicum sp.*), arpa (*Hordeum vulgare*), çavdar (*Secale cereal*) ve mısır (*Zea mays*) gibi bitkilere nazaran yetiştiriciliği ile ilgili birçok aydınlatılmamış kısımları bulunmaktadır.

Olumsuz iklim ve toprak koşullarında diğer tahıllardan daha iyi performans göstermektedir ⁽³⁾. Buna rağmen, özellikle tohumlarının küçük olması, yetiştiriciliğinin tam bilinmemesi verimi düşürürken, hasat işlemi için özelleşmiş makinaların yeterli olmaması nedeniyle de % 20'ye varan verim kayıpları olmaktadır ⁽⁴⁾. Ayrıca harman ⁽⁵⁾ ve depolama ⁽⁶⁾ işlemleri esnasında da önemli kayıplar oluşmaktadır.

Henüz daha fazla çalışma yapılmamış olsa da, tahılın fiziksel ve besleyici özellikleri nedeniyle şu ana kadar bir dizi sağlıkla ilgili faydası tespit edilmiştir. Örneğin, bazı çalışmalarda tahılın in vitro antioksidan aktiviteleri bildirilmiştir; bu nedenle insan vücudundaki hemoglobin düzeyini iyileştirdiğine ve sıtma, anemi

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arasında değişim gösterdiğini bildirmiştir. Araştırmacı hasat dönemi ilerledikçe KM ve HP'nin azaldığını da saptamışlardır. Zewide ve ark. ⁽⁵⁷⁾, Tef samanı ile beslenen koyunların performanslarının iyileştiğini bildirmişlerdir.

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